

FOOD PROCESSING

Food Processing Culinary Kitchen

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Danny Bruns, CRC, CCC and corporate chef for the past six years at the seasonings division of Beloit, Wis.-based Kerry Ingredients, prefers using fresh ingredients and simplicity in both preparation and flavoring.

Bruns, who graduated from the Culinary Institute of America in New York in 1982, attributes his career to an accidental but fortuitous experience: “My first job at 16 was washing dishes in a restaurant,” he says. “My mom cooked every night, but I really didn’t have an interest in food, other than eating it.

“When I enrolled at CIA, I didn’t know what a roux was,” laughs Bruns, who is quick with both wit and cooking style. “In and out of the skillet” is his motto. “I’m not a Crock-Pot kind of guy,” he states.

After graduation, Bruns donned his toque at the Cincinnati Hilton’s Gourmet Room, Jeff Ruby’s Waterfront Restaurant in Covington, Ky., and the award-winning Aspen, Colorado bistro Cache Cache. After graduating with a B.S. in hospitality management from Florida International University in Miami, he earned his corporate stripes as the first corporate chef at Arby’s Inc., Fort Lauderdale, Fla., and conducting R&D for Emmpak Foods (now Cargill), Milwaukee.

Bruns is convinced the real trends are not focused on any single food but on bold ingredients incorporated into foods. “Bold flavors include varieties of chili peppers, strong herbs such as rosemary or lemongrass, hot mustards and cinnamon as a warm spice, which gives you slight heat and sweetness,” he explains. He describes such flavors as having “wow!” factor.

Free Chef/Culinary Center Profile

By buying a full-page ad in the February issue of Food Processing, you qualify for a half-page profile. In addition to the regular circulation of this magazine, there will be bonus distribution at the Research Chefs Association annual meeting March 8-11 in New Orleans. Whether or not you’re attending or exhibiting at the RCA meeting, this is an ideal time to put your corporate chef or culinary center on a pedestal or otherwise promote how you help food processors fine-tune their product development in your facilities.

Please fill out the information below and fax it back to us ASAP. Also, e-mail us the needed materials listed below BY JANUARY 6.

Company name _____

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Your name (& phone no. if different from above—for our use only, will not be published):

Please e-mail the following to dfeder@putman.net by Jan. 6:
A photo of your chef or your test kitchen in a digital file — high resolution (300 dpi) at about 2x3 inches

Approximately 250 to 350 words describing your research chef’s background, the specialties of your culinary center or test kitchen or how you assist product developers in your facilities.

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