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bake

BAKERY. CAKE. CHOCOLATE. PASTRY

twentyfive
2019

RECOGNIZING
AMERICA'S
INFLUENTIAL
SUPPLY SIDE
INNOVATORS



Matt Miniati

SOUTH CHICAGO PACKING

FAST FACTS

South Chicago Packing is unique in that the Chicago-based company remains innovative, while also a 124-year old family-owned business steeped in tradition with a strong sense of community. In 2015 SCP expanded operations with innovation in mind and has since invested heavily in building out a strong culinary, R&D, new product development and business development organization.

SCP's culinary and R&D teams partner seamlessly with customers to assist in recipe and product development, as well as the development of specialty and proprietary ingredients. "All with high levels of customer service and attention to detail," Miniati says. "Our company's motto is Driven To Serve. And we truly enjoy building innovative partnerships within the industry."

"2019 has been a great year for us in, and 2020 and beyond will only be stronger on the innovation side," Miniati says.

"As an ingredient supplier, we have seen the following trends gain momentum with no real signs of slowing down as we move into 2020 and beyond," says Matt Miniati, vice president and general manager of South Chicago Packing LLC (SCP), a division of Miniati Holdings LLC.

The Conscious Consumer: This trend is often attributed to the Millennial consumer, however more and more people across multiple generation groups are joining the conscious consumer bandwagon. "We believe this is a good thing. Consumers should pay attention to their food, where it comes from, how it's made, and where ingredients are sourced from," Miniati says.

Artisan & Authenticity: There is a growing demand for artisan products made with authentic ingredients. Think rustic breads, flaky pie crusts and, of course, the increasingly popular artisan donut.

Healthy & Natural: Similar to the Conscious Consumer trend, more and more people are looking for natural and healthy food options. Clean and natural are becoming synonymous with good health: fresh, simple, real ingredients are catching the consumer's eye and will continue to do so.

Private Label: For large, commercial bakeries, private label seems to be a trend that won't slow down. This is especially true for high-end, distinctive and differentiated



private label products such as artisan and specialty items.

"Luckily, our products fit well into all of the trends mentioned above. We are a clean label ingredient with mindful and sustainable nose-to-tail sourcing practices," Miniati says. "Lard and animal fats are the original shortenings and therefore meet the criteria of authenticity. Our products are natural, not chemically derived. And while animal fats came under attack for health claims in the 1990s, we see the tides turning back in our favor as people are better educated on the benefits of healthy, natural fats."

SCP manufactures value-added edible oils for restaurants, bakeries, private label and CPG food companies. Miniati joined his family's company in 2011.