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from Chicken of the Sea Foodservice!



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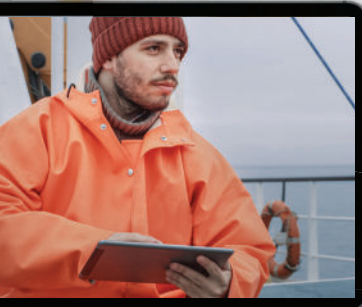
Foodservice Cost-Cutting

Learn practical strategies for reducing food costs to improve the financial bottom line of a foodservice operation.



Advances in Seafood Nutrition

Learn more about seafood nutrition and the impact of seafood on health. Explore ideas for success in incorporating seafood into your foodservice menus.



Sourcing Sustainable Seafood

Learn the steps you can take to ensure sustainable seafood sourcing and high satisfaction for your guests.



Also available:

- Protein on the Menu
- The New Menu Planning
- Inside Consumer Demand

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