

Beat: Health

## **SOUTHEASTERN MILLS Opens NEW CULINARY INNOVATION CENTER**

### **Experiment With FOOD TRENDS And FLAVORS**

PARIS - ROME - CALIFORNIA, 05.08.2019, 08:54 Time

**USPA NEWS** - Southeastern Mills just announced the opening of its Culinary Innovation Center in Rome, Georgia. The new 5,500 square foot state-of-the-art center combines laboratory, culinary, sensory, pilot and ideation areas in one place. This new effective and efficient space will enable Southeastern Mills to innovate and experiment with food trends and flavors to inspire new product and menu innovation.

Southeastern Mills just announced the opening of its Culinary Innovation Center in Rome, Georgia. The new 5,500 square foot state-of-the-art center combines laboratory, culinary, sensory, pilot and ideation areas in one place. This new effective and efficient space will enable Southeastern Mills to innovate and experiment with food trends and flavors to inspire new product and menu innovation.

"We wanted to create a space that builds collaboration with our customers," said Jennifer Moore, director of research & development for Southeastern Mills. "We're excited to work through solutions on the bench to see how products can be brought to life, whether it's an industrial product, a new menu item for a restaurant chain or a product for a consumer to use at home."

- With craftsman heritage and state-of-the-art technologies, the new space includes:

- \* A 28-foot open commercial kitchen with an 18-foot bar with professional filming in mind.
- \* Dedicated space for sensory work with its own air-handling system and independent lighting to customize by product showing.
- \* State-of-the-art analytical equipment for testing product.
- \* Dedicated flexible space that will have interactive components focused on innovation and conversation.
- \* Bench-top equipment that replicates production, double ovens and warming drawers.
- \* Energy efficient lighting.
- \* Wireless conference room technology to allow for remote collaboration.

Southeastern Mills stayed true to their community roots by leveraging local labor. An employee, who is a craftsman, created a one-of-a-kind, handmade conference table out of cherry and black walnut. The handmade custom cabinets were also built by a local craftsman.

As the industry leader in biscuits, gravy and concentrated food bases, the culinary innovation center will host executive leadership (culinary and research & development) from top national and regional chain restaurant accounts, industrial ingredient industry leaders and buyers and brokers for the top grocers in retail.

Source : Southeastern Mills

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

#### **Article online:**

<https://www.uspa24.com/bericht-15791/southeastern-mills-opens-new-culinary-innovation-center.html>

#### **Editorial office and responsibility:**

V.i.S.d.P. & Sect. 6 MDSStV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Exemption from liability:**

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Editorial program service of General News Agency:**

United Press Association, Inc.  
3651 Lindell Road, Suite D168  
Las Vegas, NV 89103, USA  
(702) 943.0321 Local  
(702) 943.0233 Facsimile  
[info@unitedpressassociation.org](mailto:info@unitedpressassociation.org)  
[info@gna24.com](mailto:info@gna24.com)  
[www.gna24.com](http://www.gna24.com)