



WE SOLVE FOOD INDUSTRY PROBLEMS

JRW Technical Services Team:

There is a science to food, and our team knows it. Our Technical Services Team offers a unique blend of scientific expertise, culinary experience, and practical production knowledge to help our clients maximize their ingredients and production capabilities.

Let us show you how we:

- Optimize ingredient application
- Improve profitability by enhancing yield
- Develop new products for new sources of revenue
- Maximize production for peak efficiency

Our Proven 3 Pillar Process:

1 Innovation and Product Development:

We help you discover additional revenue streams and sales channels by developing new product concepts and flavor profiles.

2 Profitability and Process Improvement:

Our team will analyze your ingredients and production processes to improve efficiency, reduce waste, and increase yields.

3 Technical Instruction and Training:

We provide personalized training that translates complex science into practical, valuable skills.

Meet the TST

Kourtney Gardner

Poultry specialist in product formulation and improvement in ready-to-cook, fully cooked, individually frozen, fresh, formed, and whole muscle chicken.

Jose Gardner

Red meat and poultry specialist focusing on process commercialization and improvement.

Reed Williams

Research and development scientist specializing in sensory science, yield enhancement, and process optimization.

Josh Sinning

Chef and Food Scientist with more than 25 years of experience in formulation, recipe development, and troubleshooting.



Contact Us Today:

Toll Free: **(800) 245-1183** / FAX: **(205) 595-8386**
Request Assistance: support@johnrwhite.com
Place an Order: orders@johnrwhite.com



200 Citation Court, Suite 100
Birmingham, Alabama 35209