

CINCINNATI, OH, October 02, 2013 **/24-7PressRelease/** -- 172,532 pounds—that's the amount of sodium eliminated from JTM Food Group products during the first year of the company's 'Assault on Sodium' program. On October 19, JTM will journey to Houston to highlight these reduced sodium products, among other healthier options, at the 2013 Food & Nutrition Conference & Expo.

More than 8,000 dietetic professionals from all facets of the healthcare industry, including hospitals, nursing homes, and schools, will attend the conference and sample over 15 of JTM's products, many from the Better Steps line of reduced and low fat, reduced and low sodium, and gluten-free products.

"This conference is the first time that dietitians and other nutrition leaders and influencers have the opportunity to see, taste and experience the products we offer," said Tracy Boggs, RD, Director of National Healthcare Sales for JTM. "We'll be able to highlight the ways that our products provide tasty and nutritional solutions for serving everyone from first graders to assisted living residents."

New Products Will Help Customers Take 'Better Steps '

The conference will also mark the debut of two new products for JTM: Premium Beef Stew and Beef Patty with Mushrooms. The Premium Beef Stew is made with tender chunks of premium beef, potatoes, carrots and onions in a rich, beef sauce; while the Beef Patty with Mushrooms combines lean ground beef with mushrooms to increase the moisture of the patty, enhance the flavor of the beef, and provide additional nutritional benefits like Vitamin D and immune support. Both products are reduced fat and reduced sodium, and provide consistency, versatility, and labor savings to the end user.

"JTM's reduced fat, reduced sodium, and gluten-free products are uniquely able to crossover to multiple market segments," added Boggs. "The products in our 'Better Steps ' line are created so that even customers who don't need a healthier product are able to serve their patrons using the items due to the exceptional quality and taste."

JTM Food Group will showcase reduced sodium products at the Food & Nutrition Conference & Expo in a variety of preparations, including:• Creamy Veggie Pasta Primavera featuring Reduced Sodium Alfredo Sauce;• Southwestern Layered Chicken Salad featuring Reduced Fat, Reduced Sodium Chicken Taco Filling;• Sweet Chili Meatballs featuring Reduced Sodium Beef

Meatballs in Sweet Chili Sauce

About JTM Food Group Family owned and operated since 1980, JTM Food Group specializes in menu solutions that deliver superior results to the food service industry. Focused on customer service, quality and innovation, J.T.M. serves thousands of schools, restaurants, military and government organizations, food distributors and retailers throughout North America. In 2012, JTM was named the 77th largest private firm on the Deloitte Cincinnati USA 100 list, and in 2011, JTM was named one of the Cincinnati Business Courier's Fast 55, an award that recognizes the fastest-growing private firms in Greater Cincinnati. For more information, visit <http://www.JTMFoodGroup.com>.