



David's Unforgettable Foods Introducing two new Balsamic Flavors at 2019 Winter Fancy Food Show, Booth #6058

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David's Unforgettables continues to offer unforgettable flavor to consumers!

Los Angeles, CA (January 9, 2019) - David's Unforgettables (aka Unforgettable Foods), the line of Gluten Free, Vegan, and Non-GMO Balsamic based sauces, dressings, and marinades, is pleased to announce the introduction of two new Balsamic flavors:

***Balsamic Lemon-Garlic** Vinaigrette & Marinade, blends two of the robust flavors of nature - the spicy tang of lemon and the pungent sweetness of garlic, with the complex taste of aged Balsamic.

- A delicious dip for vegetables & seafood!
- A tangy marinade for grilling and stir-frying!
- And a simply wonderful dressing for salads!

***Balsamic Mustard Barbecue** Sauce & Marinade infuses a Southern tradition of combining the sweet & spicy flavors of mustard with the sharpness of vinegar, only in this case with aged Balsamic vinegar. Mix in a blend of peppers and onion and you have a unique mustard BBQ sauce – truly *unforgettable*.

“Both of our new Balsamic sauces offer the same ‘*unforgettable flavor*’ that customers have grown to expect from the brand,” said David Chilewich, the founder, “as well as the same “*naturally healthy*” profile – preservative free, Non-GMO, Gluten free and Vegan”.

In addition to the new flavors, David's Unforgettables offers eight other unique Balsamic Flavors: Original & Reduced Fat, Soy Ginger, Creamy, Thousand Island, & Honey Mustard as well as two Balsamic Barbecue Sauces – Mild & Spicy.

***Taste the new flavors and see the full line at Booth #6058 at the Winter Fancy Food Show in San Francisco, January 13-15.**

About David's Unforgettables

David's Unforgettables originated almost a decade ago at Café Unforgettable Cakes, in Sherman Oaks, CA. The unique flavor profiles of the sauces, combining the complex taste of aged Balsamic vinegar with various spices and flavors from around the world - Tamari & Ginger from Asia, the sweetness of ‘the Thousand Islands’, the smoky taste of Southern Barbecue – were popular from the start and continue to build a growing fan base among those who appreciate a savory and healthy choice in fine eating, and enjoy creating unique and unforgettable dishes for their family and friends. There are now ten (10) flavors, including the only Balsamic Barbecue Sauce in the marketplace. Having this unique Balsamic flavor profile makes the entire line stand out in a crowded dressings and sauces category.

David's Unforgettables is working with Encino Financial Resources, Inc. (a Master Broker & Business Consulting firm). With Encino's help, the brand recently expanded into Sprout's stores nationally, allowing the brand to introduce their unforgettable sauces to consumers in 16 additional states.