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Orlando FL Feb 9 - 11

Booth # 4510

The Journal



Cocola Bakery, the premier patisserie in San Francisco Serving the bay area with European-Style fresh goods for the past 20 years



San Francisco Feb 1,st, 2017; Tucked away in the industrial zone of Redwood City is a little-known oasis - the French bakery for Cocola. Foodies who frequent Santana Row and SF probably know the café as another top place to savor pastries and espresso. And if you're a French macaroon fan, this is your haven.

At my first visit to Cocola, the owner graciously gave my two kids a tour of the bakery behind the tiny retail storefront. The kids loved seeing the giant-size equipment and the team of bakers turning out the delicacies they had seen in the display cases. Since then, I've been stopping by whenever I happen to be within a mile of the bakery.

Yesterday I had Cocola help cater a baby shower. In addition to providing sandwiches and their simple but delicious mixed-green salad, they baked half-size versions of their decadent butter croissants. I special-ordered the plain, chocolate, and ham-and-Swiss varieties for the party, but almond is my usual favorite.

Service at Cocola was flawless, and the whole experience was hassle-free. They even accommodated a change in quantity just a few hours before pick-up time. The sandwiches were beautifully presented on gold cardboard trays and shrink-wrapped for freshness. I'll definitely order from them in the future.

I've added Cocola to by GPS, and, if you can find it, it's an indulgence worthy of the detour. Other locations:
Cocola at Redwood City 2 locations
2810 Bay Rd.



Cocola at Santana Row 333 Santana Row #1045 San Jose

2490 Middlefield Rd.

Maison de Patisserie Location 2855 Stevens Creek Blvd #1075 Valley Fair Mall Santa Clara, CA

Cocola at Stonestown Galleria 3251 20th Ave. #186

Stanford Shopping Center Palo Alto

Cocola at Walnut Creek 126 Broadway Lane

For more info please visit www.cocolabakery.com



Thanks to refrigeration, roses are red

January 29, 2017 FRANCE: In a new series of videos, Carrier Transicold attempts to explain the role refrigeration plays in ensuring that the millions of red roses to be delivered this Valentine's Day arrive in perfect condition.

Part of its pan-European Cool Valentine's Day Contest, which will see 12 consumers being surprised by a rose bouquet this February 14, Carrier Transicold provides a behind-the-scenes look at the journey that roses typically make from hothouse to vase.

The Cool Valentine's Day Contest follows roses from grower to exporter, wholesaler to retailer with a series of online videos and animations that highlight Carrier's temperature control and monitoring procedures at each stage throughout the cold chain.

"Our aim is to showcase how flowers arrive fresh on Valentine's Day and demonstrate the integral role our transport refrigeration technology plays in the process," said Victor Calvo, vice president and general manager, Carrier Transicold Truck Trailer International.

Composed of around 70-95% water, flowers are delicate and require precise temperature control during the picking, packing and transport phase to optimize vase-life.

Carrier Transicold emphasizes that its transport refrigeration units optimize temperature control during long haul transport and help to ensure the roses are delivered fresh from the grower to auction.

These units are designed to maintain precise temperatures and control moisture levels, which minimizes the risk of botrytis, a plant fungus, and mould spoiling any of the shipments.

To see the full journey visit www.coolbycarrier.com/coolvalentinesday.com

