



FOR IMMEDIATE RELEASE

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KAGOME USA WELCOMES CHEF JAKE NOLAN AS BUSINESS DEVELOPMENT CHEF

LOS BANOS, CA – Kagome USA, a leading global supplier of high-quality custom-formulated sauces, butters and oil-based products is proud to announce the appointment of Chef Jake Nolan as its new Business Development Chef. Nolan joins forces with Corporate Chef Natalie Cervantes to drive culinary innovation, strengthen strategic partnerships with customers, and elevate Kagome’s presence in the foodservice industry.

Nolan brings over a decade of experience in culinary innovation and business development. His career is distinguished by a passion for crafting exceptional flavor profiles and building collaborative relationships with foodservice partners. His creative approach and commitment to quality align seamlessly with Kagome’s mission to deliver authentic, sustainable, and delicious products to major QSR and fast casual chains.

In his new role, Nolan will work alongside Cervantes to showcase the versatility of Kagome’s portfolio, including its premium sauces and custom blends. Together, they’ll help customers commercialize their signature products and create unique, on-trend solutions that set brands apart—reinforcing Kagome’s leadership in evolving culinary trends and customer needs. From conceptualizing sauces for customers to bringing menu-ready solutions to life with on-trend, and on-brand recipes, Nolan and Cervantes will play a key role in helping restaurants improve back-of-house consistency, reduce labor costs and improve efficiency.

“We are thrilled to welcome Chef Nolan to Kagome USA and to have him join our talented team,” said Jason Fritsch, CEO at Kagome USA. “Their combined culinary vision and strategic expertise will drive our growth and reinforce our commitment to excellence.”

A graduate of the Culinary Institute of America, Nolan has earned a reputation for blending creativity with operational excellence. His leadership in previous roles has driven successful menu innovations and fostered strong industry connections. Nolan’s appointment, underscores Kagome’s dedication to delivering unparalleled quality and service as it expands its footprint in North America and beyond.

“I am excited to join Kagome USA to build on the company’s legacy of excellence,” said Nolan. “I look forward to collaborating with our partners to create inspiring culinary experiences.”

About Kagome USA

Kagome USA is a leading producer of innovative, natural food products, specializing in tomato-based sauces, salsas, condiments, and other culinary solutions. With a strong commitment to quality and sustainability, Kagome partners with local growers to source premium ingredients that deliver exceptional flavor and nutrition. For today’s fast-growing quick service restaurant (QSR) chains, Kagome creates chef-driven, custom-formulated sauces, spreads, oils, and dressings that drive menu differentiation while ensuring operational efficiency and consistency across every location. Backed by over 100 years of culinary expertise, Kagome USA continues to innovate and serve a wide range of customers in the foodservice and retail industries. For more information, visit kagomeusa.com.

For more information about Kagome USA or to schedule an interview with Chef Nolan, Chef Cervantes or Jason Fritsch, please contact: Lori Krieger, Sr. Director of Marketing and Business Development, email: lori.krieger@kagomeusa.com or call: (209) 308-9570.

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