

*the*EDGE

Fresh Ideas & Innovations

Asian-Style
Chicken Bites

Plus,
Short Cut to Short
Ribs, Hassle-Free
Lamb *and more!*

Sysco



**CUTTING EDGE
SOLUTIONS**



AN EDGE ABOVE THE REST

Whether you are preparing comforting classic dishes or award-winning creations, Sysco is with you every step of the way. We proudly provide our customers with Cutting Edge Solutions to help you run your kitchen with confidence and succeed in this constantly evolving industry. Our Cutting Edge Solutions are sourced from leading and up-and-coming suppliers at the forefront of innovation. From better-for-you ingredients to labor saving products, Cutting Edge Solutions can help you easily update your menu and delight guests with exciting flavors and items. These Cutting Edge Solutions present new profit opportunities for your business to give you an edge above your competition.

ON-TREND FLAVORS

Spark new interest in your menu with chef-tested, on-trend ingredients that help you create unique signature dishes.

CUSTOMER SATISFACTION

Satisfy your customers' changing dietary preferences with better-for-you products that easily complement your menu.

PROFITABLE SOLUTIONS

Save valuable time and labor with versatile products that can help you achieve operational excellence and maximize your profitability.



CUTTING EDGE
SOLUTIONS



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CHICKEN **IN NO TIME** FLAT



of consumers **eat chicken at least once a week** and...



of consumers believe **chicken is healthier** than other proteins.²

SYSCO CLASSIC
SUPC# 5010040

ULTRA-THIN CHICKEN BREASTS

PAN-SEARED CHICKEN BREASTS WITH LEMON & MICROGREENS

These pre-flattened boneless, skinless chicken breasts have a uniform ¼" thickness and eliminate the need for pounding, which saves operators time, mess, potential product waste, and avoids cross-contamination. With a wide variety of applications, this product has a quick cook time, making it simple to create time-honored menu favorites. It also works great for breading, layering on a sandwich or serving with pasta.

MENU IT!

Thin chicken breasts loaded with goat cheese and arugula filling, rolled and wrapped in bacon, served with a strawberry-molasses vinaigrette.

BACON-WRAPPED CHICKEN ROULADE

33% of U.S. consumers are looking to **decrease** their **consumption of beef** and **pork**, and nearly **25%** of consumers intend to **eat more poultry**.¹



Saves time in the kitchen; comes flattened to 1/4-inch thick.



Profit Potential



Labor Saving



Versatility

Features & Benefits

- High speed of prep to table reduces labor for operators.
- Pre-flattened product reduces risks of cross-contamination.
- Consistent thickness across the entire breast and in every piece.
- Can be used for versatile menu applications with large plate coverage.

MENU IT!

Lemongrass-skewered all-natural shrimp basted in a coconut-caramel sauce served with nuoc cham cucumbers, shallot-lime and peanut sticky rice, lime wedges and cilantro garnish.

NO-NONSENSE SHRIMP!

VIETNAMESE COCONUT-CARAMEL SHRIMP SKEWERS

PORTICO SIMPLY

ALL-NATURAL, CHEMICAL-FREE SHRIMP

Processed in BAP-certified farms, these shrimp contain no hormones or antibiotics, leaving them entirely chemical-free for maximum freshness and flavor. They are available in peeled and deveined, tail-on and tail-off varieties and are individually quick frozen for ease of labor and maximum versatility.

BAP-Certified

Best Aquaculture Practices (BAP) is the first aquaculture certification program to be recognized by the Global Sustainable Seafood Initiative (GSSI) and the Global Food Safety Initiative (GFSI). The BAP certification ensures your seafood meets the highest standards for responsible and sustainable aquaculture.



Profit Potential



On Trend



Better for You



Versatility

MENU IT!

All-natural shrimp, salmon and lacinato kale fettuccine served in a creamy lemon-garlic sauce garnished with fresh cracked pepper.



of consumers are likely to **show support when** they know a food company's **values reflect their own**.¹

Clean label, *transparent* products are *on-trend*.



SEAFOOD FETTUCCINE WITH KALE & LEMON-GARLIC CREAM

QUINOA & SHRIMP SALAD

Features & Benefits

- All-natural; contains no chemicals, GMOs, growth hormones or antibiotics.
- Reduce labor costs – multiple varieties available for any application.
- Appeals to health-conscious customers seeking product transparency.
- Frozen to satisfy demand for high-quality shrimp throughout the year.

TAIL-ON:

16/20 CT SUPC# 9907407

13/15 CT SUPC# 9907405

21/25 CT SUPC# 9907415

26/30 CT SUPC# 9907416

31/40 CT SUPC# 9907418

TAIL-OFF:

16/20 CT SUPC# 9907423

21/25 CT SUPC# 9907393

26/30 CT SUPC# 9907401

31/40 CT SUPC# 9907400

FAR EAST FRIED CHICKEN

KARAAGE CHICKEN BAO BUNS

SYSCO CLASSIC SUPC# 7084543

ASIAN-STYLE CHICKEN BITES

Customers love to experience the world through food! A take on traditional Japanese fried chicken, these tender, juicy bites are made from No Antibiotics Ever chicken and marinated in a savory soy-ginger brine with a golden crispy coating.

MENU IT!

Asian-Style Chicken Bites with marinated cucumbers, pickled daikon-carrot slaw, ginger-sweet chile mayo and cilantro served on bao buns.



Profit Potential



On Trend



Versatility



of operators **menu** at least some kind of **ethnic food** and **28% plan to increase** their future use.²

Asian cuisine is the **most ordered** ethnic food among consumers for many operator channels, including **fast-casual** and **full-service**.²

KARAAGE CHICKEN BENTO BOX



Poultry is among the **best carriers** for **ethnic flavors**.¹

Features & Benefits

- Made from chickens raised with No Antibiotics Ever and contains no MSG.
- Saves time in the kitchen; cooks from a frozen state.
- Perfectly portioned for bowls, snacking, small plates, appetizers and entrées.
- Versatility creates a unique product that an operator can utilize across the menu.

KOREAN BIBIMBAP

CULTURAL CUTLETS

SYSCO CLASSIC SUPC# 7084885

CHICKEN KATSU

Meet consumer demand for trending ethnic flavors with these crispy, panko-crusted boneless, skinless chicken thigh meat cutlets. They have a natural shape and homemade appearance and come ready-to-prepare, saving time and labor costs.

TORTA DE MILANESA

MENU IT!

Fried chicken katsu, black bean spread, pico de gallo, avocado, Monterey Jack cheese and habanero mayo grilled in a telera bun.

While “katsu” means “cutlet” in Japanese, this deliciously crunchy chicken is versatile across many types of worldly cuisine including Asian, Latin American, Italian, German and American dishes.

Features & Benefits

- Saves time in the kitchen; comes pre-breaded and cooks quickly from frozen state.
- Versatile item that can be used across the menu in multiple types of cuisine and applications.
- Consistent size, thickness and quality in every piece decreases waste.
- Serve in a bowl, on a sandwich or in a salad.





Katsu indexes high specifically among **Gen Z** consumers for overall ethnic cuisine affinity.¹

CHICKEN KATSU CURRY SANDWICH



Chicken katsu is on 1.5% of U.S. menus with a 4-year growth of +3.0%.¹

SHORT CUT TO SHORT RIBS

MENU IT!

Vietnamese-style pho noodle soup with pulled braised beef short rib, bean sprouts, chiles, fresh herbs and lime drizzled with chili garlic sauce.

SHORT RIB PHO

SYSCO CLASSIC SUPC# 7086160

SOUS VIDE BONE-IN SHORT RIBS

All natural and simply seasoned, these short ribs are braised and slow-cooked sous vide-style in their own juices, making them impeccably tender and flavorful. This innovative protein presentation offers a simple and affordable way to introduce a premium center-of-the-plate entrée on your menu. With their thaw, heat and serve format, these short ribs can be incorporated into a wide variety of dishes with grilled, pulled, seared, sauced or glazed applications.

Sous vide products
have **increased**

+186%
on foodservice **menus** over
the last **4 years**.¹

Beef short rib is currently on **10%** of foodservice menus, with **menu growth of 14% over the last 4 years**.

On-trend protein allows operators to showcase signature sauces and glazes.

Features & Benefits

- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat.
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility.
- Ready-to-prepare product saves time and labor costs.
- Cross-menu product versatility; can be used in multiple applications including center-of-the-plate, bowls, sandwiches and tacos.

BRAISED SHORT RIBS
WITH PARSNIP PURÉE



Sous vide is a **French technique** using a temperature-controlled water bath that requires 7 to 10 hours of cooking time to achieve tender, juicy meat.



BRAISED SHORT
RIB TOSTADAS



HASSLE-FREE LAMB

SYSCO IMPERIAL

SOUS VIDE LAMB

Cooked low and slow sous vide-style to a delectable tenderness, these on-trend lamb products are ready to heat and serve in any application from center-of-the-plate to bowls and ethnic-inspired sandwiches. With precise quality and impeccable safety, these items offer consistency in the kitchen, labor savings and easy storage in the freezer.

Braised Lamb Shoulder: Boneless, whole muscle lamb shoulder that's simply seasoned with garlic and spices. **SUPC# 7086156**

Rosemary & Mint Lamb Shanks: Bone-in lamb shanks that are cooked in a savory sauce that draws from the classic lamb pairings of rosemary, mint and spices. **SUPC# 7086159**



Features & Benefits

- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat.
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility.
- Ready-to-prepare product saves time and labor costs.
- Cross-menu product versatility; can be used in multiple applications including center-of-the-plate, bowls, ethnic sandwiches and flatbreads.



Appetizers are the **fastest growing** menu applications for **lamb** at **11% over the last 4 years.**¹

LAMB HAND PIES



ROSEMARY & STOUT LAMB SHOULDER



Lamb is currently on **20%** of foodservice menus.¹

MENU IT!

Two lamb shoulder pieces braised in a rosemary-stout reduction served with a pan-roasted vegetable medley of baby potatoes, rainbow carrots and onion.



Profit Potential



On Trend



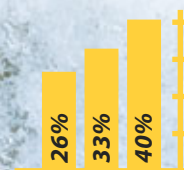
Labor Saving



Versatility

LIGHT & JUST RIGHT FRIED SHRIMP

40% of Americans aged 25 to 34 said they would consider using **grains** like **quinoa** and **spelt** as an **alternative** to traditional carbohydrates, compared with 33% of consumers **overall** and 26% of consumers **age 65 and above**.³



PORTICO CLASSIC SUPC# 7084419

QUINOA-CRUSTED SHRIMP

A healthier version of fried shrimp is now possible. Made with peeled and deveined, tail-off shrimp coated with a blend of panko rice crumbs and quinoa ancient grains, this breaded shrimp is lightly seasoned with garlic and herbs and completely gluten-free.

51%

of U.S. consumers think **ancient grains** have a **positive impact** on their **health**.³

PERUVIAN SHRIMP TACOS

MENU IT!

Mini flour tortillas with quinoa-crusted shrimp, aji verde, yellow pepper salsa criolla, fresh sweet corn kernels and cilantro garnish.

Features & Benefits

- Made with on-trend ancient grains that serve as an excellent alternative to standard shrimp breading.
- Labor-saving; goes from freezer to fryer for less preparation time and no waste.
- Gluten-free; appeals to customers following a special diet.
- Versatile product that can be used in a wide variety of applications such as appetizers, salads and sandwiches.



Profit Potential



On Trend



Labor Saving



Better for You



Versatility

THE BIG CHEESE

EXTRA MELT® SHARP AMERICAN PREMIUM CHEESE SLICES

These super-thick cheese slices make it easy to elevate your menu by delivering a premium, extra-cheesy and delicious flavor that will enhance your burgers, sandwiches and more. On top of premium taste and superior meltable texture, these cheese slices offer maximum convenience, coming in resealable packages with no interleaf between slices for less waste and ease of use in the kitchen.



of limited-service
restaurants **mention**
cheese on their **menu**.¹

MINI APPLE-CHEESE PIES



MENU IT!

Savory mini puff-pastries with apple pie filling and American cheese slices with a caramel dipping sauce.



51% of consumers *love* grilled cheese.¹

Superior cheese **melt, taste** and **thickness** from an industry leading manufacturer.

MENU IT!

Juicy brisket patty with extra-thick American cheese, lettuce, tomato, onion, pickles and special sauce on an onion roll served with thin-cut crispy fries smothered in American cheese and fresh herbs.

ALL-AMERICAN BURGER AND SMOTHERED CHEESE FRIES

Features & Benefits

- Cost-effective; premium slice size (1.2 ounces) allows operators to enhance cheese melt and flavor without using 2+ cheese slices.
- Ideal for burgers, sandwiches, grilled cheese, or even to add flavor and performance to pastas, sauces or desserts.
- Consistency and convenience; pre-sliced form ensures evenly sized slices in an easy-to-use resealable package.



ALL-NATURAL NUGGETS



51% of meat-eating consumers try to **limit** the amount of **animal-based protein** in their diet.⁴



RAISED & ROOTED™ SUPC# 7094362

NUGGETS MADE WITH PLANTS

For chicken nugget lovers looking for a meat alternative, these are a crispy, golden, tempura-battered plant-based solution. These soy-free pea protein nuggets deliver a satisfying crunch when biting into the meat-like interior that offers a mouthwatering texture which customers are familiar with, yet they are made entirely with plant-based ingredients.



of **meat eaters** are **substituting** a **non-meat protein** in a meal at least **once a week**.⁴

44% of consumers would like **more restaurants** to offer **protein substitutes** for meat, poultry and seafood.²

VEGETARIAN BUFFALO-STYLE NUGGET WRAP

Features & Benefits

- Soy-free, plant-based nugget that truly mimics the texture of meat.
- Can be used to augment nugget offerings to appeal to vegetarians and customers looking to reduce their intake of animal-based proteins.
- Convenient; ready-to-prepare from freezer to fryer, oven or microwave.
- Breading has a light, crispy crunch that leaves less mess on fingers compared to traditional breading.

MENU IT!

Plant-based pea protein nuggets tossed in buffalo sauce with chopped celery, shredded carrots, shredded romaine lettuce and blue cheese dressing served in a lavash wrap.



Profit Potential



On Trend



Labor Saving



Better for You



Versatility

THE UPPER CRUST

SYSCO SIMPLY SUPC# 7071080

CAULIFLOWER PIZZA CRUST

Deliver a plant-based, traditional-style pizza with our new pizza crust. Rich in authentic Italian flavor, this gluten-free par-baked masterpiece blends real cauliflower with quality ingredients for a premium hand-stretched and stone-baked vegan crust experience.

34% of consumers say they'd be likely to **order** dishes made with **vegetables**, such as **cauliflower pizza** crusts, instead of carb-rich items.²

VEGAN AND GLUTEN-FREE BBQ PULLED JACKFRUIT PIZZA



No artificial flavors, colors or preservatives.

Features & Benefits

- Non-GMO, egg-free, gluten-free and made with real cauliflower.
- Cauliflower crusts are a time-efficient option, customizable and align with current food trends and consumer demands.
- Genuine rise in the dough, hand-stretched and stone-baked.



83% of consumers are **adding plant-based** foods to their diets to improve **health** and **nutrition**, while **62%** do so for **weight management**.⁵



TYSON®

CHICKEN TWISTS™

Crispy, flavorful Tyson® Chicken Twists™ are tender, marinated chicken breast strips coated with crunchy breading and delivered in unique, fun, snackable shapes. Perfect for serving as appetizers, small plates, entrée toppers or sides.

PRETZEL CHICKEN TWISTS
SUPC# 7071253

HOMESTYLE CHICKEN TWISTS
SUPC# 7071248
- Available at select OpCos

SMOTHERED
KOREAN
FRIED
CHICKEN
TWISTS

PUT A **TWIST** ON CHICKEN

51%

of small plate purchasers
are more **willing to try a
new item on small plates**
instead of an entrée.⁶

Features & Benefits

- Innovative, perfectly portioned protein for snacking, small plates and appetizers.
- Versatility creates a unique product that an operator can utilize across the menu.
- Unique and imperfect shapes increase customer appeal.
- High protein chicken appetizer or snack that delivers on consumers' desire for indulgent and craveable options.
- Saves time in the kitchen; cooks from frozen state.
- High speed of prep to table saves time and reduces labor for operators; bake in 9 to 11 minutes and fry in 3 minutes.



FINGER POPPIN' FISH

PORTICO CLASSIC

WILD ALASKA POLLOCK BITES

These mouthwatering, pop-in-your-mouth treats feature a crispy, golden coating and are packed full of flavor. Designed with both convenience and versatility in mind, these bite-sized wonders are perfectly fried in minutes and make a great snack, appetizer, topper or full entrée. They are available in three on-trend flavors.

GOLDEN HERB BUTTER

SUPC# 7070047

NASHVILLE HOT

SUPC# 7070046

PUB-STYLE BEER

BATTERED

SUPC# 7069953



67%

of consumers are **more likely to purchase sustainable offerings**, while **30%** are willing to **pay more** for them.²

Features & Benefits

- Product of USA, made in America and one of our most valued natural resources.
- Made with Wild Alaska Pollock, the most abundant certified sustainable wild fish in the world.⁷
- Meets consumer demand for shareable appetizers.
- Interesting/on-trend flavor profiles and balanced ultra-crispy coating offer ingredients that are unique to this menu category.
- Great portion control – perfect as an appetizer, combination entrée or snack.

VERACRUZ BEER BATTERED FISH TOSTADAS



94%

of consumers say they are **more likely** to order a seafood item when the word **"Alaska"** is used as a menu descriptor.¹



Profit Potential



On Trend



Labor Saving



Versatility

TAKE THE CAKE



50% of consumers say **portion sizes** are important,² and health-conscious guests are more likely to order a mini dessert.

SYSCO CLASSIC SUPC# 5331489

BROWN BUTTER CAKES

This decadent delight is made with brown butter cake and real cream cheese, designed to be eaten warm for a rich dessert experience. With endless customization opportunities, serve as a perfect base for sundaes, upscale shortcake desserts and other on-trend creations that will drive dessert sales.

Brown butter has increased **32%** on dessert menus over the **last 4 years.**²

CITRUS BOMB BROWN BUTTER CAKE

Features & Benefits

- Placing an individual dessert on the menu encourages consumers to order dessert when they say they are “too full.”
- An on-trend “base” dessert allows the operator to showcase a signature topping, sauce or garnish to make their concept a destination for consumers.
- Helps increase check averages.
- Thaw-and-serve desserts allow operators to present bakery quality desserts without the labor, baking time or costs of a pastry chef.
- Packed in 36 count (3 trays of 12 each), operators can portion out what they need to minimize product loss.



Profit Potential



On Trend



Labor Saving



Versatility

Get recipes at foodie.sysco.com 25

ON-TREND BLEND

PATH OF LIFE™ SUPC# 7072198

VEGETABLE RICE CONFETTI BLEND

A true vegetable medley, this blend features a flavorful combination of riced broccoli, cauliflower, orange carrots, yellow carrots and zucchini. This healthy ready-to-use offering is both vibrant and versatile, serving as a grain substitute, garnish or side.

SPANISH
SCALLOP,
PRAWN AND
CLAM
RICED
VEGGIE
PAELLA



of consumers are happy to pay a higher price for meals made with recognizable and trustworthy ingredients.⁸



70% of consumers are **actively trying** to **increase** their **vegetable intake**.¹

Features & Benefits

- Riced vegetables are an on-trend craze that serve as an excellent alternative to rice or grains.
- No artificial preservatives, flavors or colors.
- Vegan, vegetarian, gluten-free and non-GMO.
- Versatile product that can be used in a wide variety of applications/dishes such as soups, salads or garnishes.
- Labor-saving product – no need to chop/cook veggies.



Frank's RedHot® is
the #1 brand of hot
sauce in the U.S.⁹

Seasoned fries have grown 17.5% in the last 4 years.¹

SPICE THINGS UP

Dry rub/
seasoned
wings continue
to gain traction
on menus.²

FRANK'S REDHOT® WINGS & SEASONED FRIES

41% of consumers crave spicy foods.³

FRANK'S REDHOT®
SUPC# 5319342

DRY SEASONING

This seasoning is an ideal marriage of both flavor and heat. This aged dry cayenne pepper seasoning brings the unmistakable flavor of America's #1 hot sauce brand to wings, fries, dips, salads and much more.

Features & Benefits

- Offers a dry format without tedious dehydrations, which is great on menu items like French fries, chicken, shrimp and in dips and dressings.
- Easy to use as a flavor addition to various menu items from a brand that patrons know and love.
- Allows operators to offer a premium touch to existing menu offerings.



On Trend



Versatility



Visit foodie.sysco.com for more information on Cutting Edge Solutions products, recipes, and more.

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CUTTING EDGE
SOLUTIONS