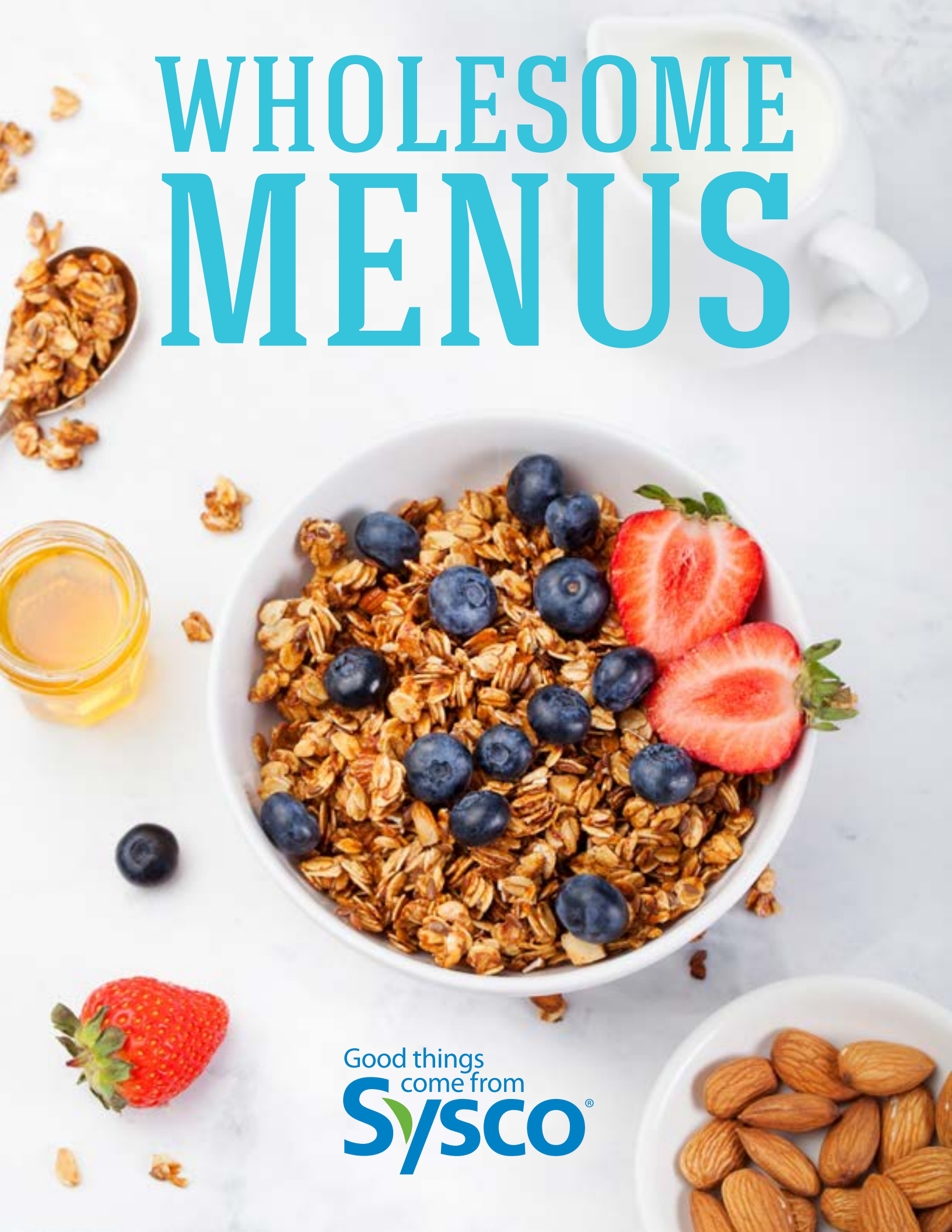


WHOLESOME MENUS



Good things
come from
Sysco®



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WELCOME

Consumers are demanding more foods that support their healthful and environmentally-conscious lifestyles. Promoting menu callouts such as natural, non-GMO and preservative free, are important to this growing number of consumers and can give operators the opportunity to increase their profitability. Sysco offers a wide variety of products that make it easy for operators to offer menu options that meet this rising trend and satisfy their patrons.

Sysco brands like Wholesome Farms offer pure, essential dairy products that are honestly dairy – milk, cream or egg is always the first ingredient. Appealing to the increased demand of label transparency and sustainability, other brands such as COLEMAN ORGANIC® and Pactiv EarthChoice® make it easy for operators to stay ahead of the trend.



PACTIV
Foodservice / Food Packaging



DAIRY DONE RIGHT

Wholesome Farms offers products that are honestly dairy – milk, cream or egg is always the first ingredient. Dairy is an essential base of countless dishes and are multitasking superheroes.

Dairy is chock-full of nutritional benefits, and is versatile for use in sweet or savory applications, being light enough to bring unexpected richness with fewer calories, yet rich enough to deliver decadence in desserts, soups and sauces.



DAIRY FOR ALL DAYPARTS

From breakfast to dinner, dairy has the flexibility you need to try out new trends and add value to your menu.

Leverage dairy in your brunch menu by topping dishes with a poached or fried egg (and offer as an upcharge), or use butter and cream to create rich sauces or curry bases for dinner recipes, or enhance any dessert by adding ice cream!



WHOLESOME DELIGHTS

Create smaller portions of indulgent desserts to entice consumers to indulge, without the guilt.



MENU TIP: Lighter dessert offerings such as a fresh fruit and granola parfait or miniature portions of berries with fresh-whipped cream satisfy consumers' sweet tooth and don't leave them feeling heavy.

PREMIUM PRODUCTS, PREMIUM PROFITS

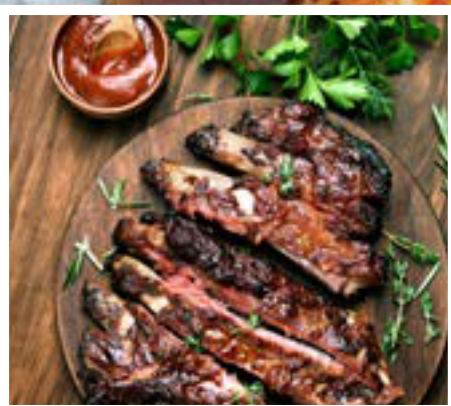
Consumers and operators alike benefit from menu transparency. Calling out keywords on your menu such as local, organic or gluten-free, can help consumers make more informed decisions when ordering and help them feel like they have better control over the foods they eat.

From clean salad dressings like Sysco's Imperial Fruit Vinaigrettes – which contain no artificial preservatives, flavors or colors – to specialty meat providers such as COLEMAN ORGANIC® and White Marble Farms, which are all-natural, minimally processed proteins result in an outstanding quality product that consumers enjoy and operators can feel proud to serve.



63%

Consumers are willing
to pay more for
premium protein¹.



MENU TIP: Menuing callouts of natural, minimally processed products like our poultry and pork that are USDA Certified Organic, non-GMO and no-antibiotics ever, can lead to greater profit potential.

A LIGHTER TAKE ON CLASSIC COMFORTS

Speed-scratch ingredients make it easy to create delicious meals with a fraction of the work, and allow foodservice operators to reduce their overall labor costs and prep time.

Sysco Imperial Soups offer ultimate back-of-house convenience and make a perfect on-the-go snack option. With heat and serve convenience and available in a variety of on-trend flavors and gluten-free and low sodium options, our soups can be served in smaller portions to complement salads and sandwiches, or made into a main entrée by adding proteins.

Sysco

MENU TIP: Our soups pair well with artisanal breads from Baker's Source. Par-baked and frozen, fully-baked bread offerings mean you can always have fresh bread on hand.



Restaurants waste
4% to 10% of
food before it reaches
the customer¹.

PRODUCE TAKES CENTER PLATE

Recent trends show that today's diners are focused on wellness and looking for healthier meal options when dining out. To accommodate this demand, produce is making its way toward the center of the plate in all day parts, offering big, bold flavors that challenge even the meatiest entrées in regard to visual appeal, heartiness and perceived value.

Pre-cut frozen and canned Sysco Imperial vegetables make it easy for operators to provide fresh-quality vegetables without the prep and labor and minimal product waste. Our convenient vegetable items are picked at the peak of freshness to ensure optimal quality and taste, and offer a longer shelf life than fresh product.

BETTER BURGERS

BEYOND BURGER®

The Beyond Meat® Beyond Burger® preserves the satisfying experience of eating a beef burger with all the added benefits of eating a plant-based meal. The Beyond Burger allows consumers to indulge in a delicious burger while adhering to their dietary needs and sustainability concerns.

CUTTING EDGE SOLUTIONS

Sysco's Cutting Edge Solutions provides our customers with new products to help you refresh your menu, drive repeat business and streamline back-of-house operations.

50%

Consumers would like foodservice establishments to offer greater variety of meatless options.

FIRE RIVER FARMS® GRASS FED BEEF PATTIES

Grass fed beef that is all natural, free range and raised without antibiotics or hormones, ever, hit strong on three strong consumer dietary preferences. Fire River Farms® Grass Fed Beef patties appeal to consumers who look for products with a better perceived health halo and want to indulge in sustainable and natural-raised beef.

FEEL GOOD ADD-ONS

Mixed nuts and dried fruits are a snack that consumers can feel good snacking on, without the guilt of ruining their appetite. Dried fruits add value to menus and allow guests to satisfy their sweet tooth without consuming too much sugar, whereas mixed nuts can be offered as a bar snack, used as a topping for salads or soups or pre-packed for grab and go convenience and caterings.

Salty olives and fiber-rich, tender beans and legumes enhance the overall flavor and texture of a dish and are highly popular add-ons among consumers (especially those seeking plant-based meals).



MENU TIP: Pile on the flavor and nutritional benefits while increasing consumer-perceived value of a dish by offering these toppings as an add-on.

SUSTAINABILITY ON THE GO

Trends suggest that sustainability is a growing concern for restaurant guests. Sysco distributes Pactiv's EarthChoice® disposable products that includes options made with sustainable and renewable resources to help you satisfy your environmentally-conscious guests. Leveraging environmentally-responsible disposable products, recycling and composting are not only good for your business, but imperative for the future of our planet.

