

the **EDGE**

Fresh Ideas & Innovations

*Plant Based
Protein
Pulled Oats™*

*Plus,
Superfood
Super Fast, So
Good Sous Vide,
and more!*

Sysco

**CUTTING EDGE
SOLUTIONS**



p. 18



p. 20



p. 14



p. 10



p. 12

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.





p. 16



p. 6



p. 4



p. 21



p. 8

WHAT'S INSIDE:

4 GO WITH THE GRAIN

Sysco Simply Plant Based Sprouted Grain Breads

6 FILL IN THE BLANKS

Arrezzio Imperial Luxe Ravioli

8 CONVENIENT CROISSANTS

Sysco Simply Plant Based Vegan Cornettos

10 DOUBLE THE DECADENCE

Sysco Imperial Dessert Mashups

12 SUPERFOOD SUPER FAST

Sysco Simply Plant Based Protein (Pulled Oats™)

14 SQUARE UP YOUR MENU

Sysco Imperial Pimento Cheese Bites

16 SO GOOD SOUS VIDE

Sysco Classic Sous Vide Sirloin Steak

18 FLAME-GRILLED QUICK FIX

Sysco Classic Fully Cooked Chicken Skewers

20 SPREAD YOUR WINGS

Tyson® Boneless Thigh Wings

21 AHEAD OF THE CURVE

Simplot Junior Cut SIDEWINDERS™ Fries

22 GOLDEN OPPORTUNITY

Sysco Classic Asian-Style Chicken Bites

23 THINK THIN

Sysco Classic Ultra-Thin Chicken Breasts

24 EASY ETHNIC CHICKEN

Sysco Classic Chicken Katsu

25 STICK TO THE RIBS

Sysco Classic Sous Vide Bone-In Short Ribs

26 CLEAN & CONSCIENTIOUS

Portico Simply All-Natural, Chemical-Free Shrimp

27 ON THE LAMB

Sysco Imperial Sous Vide Lamb

28 BETTER-FOR-YOU BREADED SHRIMP

Portico Classic Quinoa-Crusted Shrimp

29 NUGGET OF TRUTH

Raised & Rooted™ Nuggets Made with Plants

29 LAY IT ON THICK

Land O'Lakes Extra Melt® Sharp American Premium Cheese Slices

GO WITH THE GRAIN



Natural and organic bread sales have grown 33% since 2016.¹

SYSCO SIMPLY PLANT BASED

SPROUTED GRAIN BREADS

Take a bite into these pre-sliced, all-natural grain breads – a hearty, whole grain bread that truly delivers on taste. These sprouted breads do not contain any artificial colors. We go a step further to ensure the ingredients that go into these sprouted breads are free from both pesticides and synthetic fertilizers. This bread is versatile across the menu, from breakfast and sandwiches to specialty diet offerings for vegans and vegetarians.

OAT GRAIN – SUPC# 7084889

WHEATBERRY – SUPC# 7084880

MENU IT!

Deli-style turkey breast, creamy Brie, roasted red onions and cranberries, and acorn squash-coriander hummus on sage-buttered sprouted oat grain bread toast.

**TURKEY-
CRANBERRY
BRIE MELT**

Features & Benefits

- Product is made with 27g whole grains per slice, appealing to customers looking for better-for-you options (Whole Grains Council).
- Vegan, vegetarian, and non-GMO.
- Serve your customers with confidence; no artificial colors, pesticides, or synthetic fertilizers.
- Convenient; ready-to-use from freezer with an 8-month frozen shelf life.





LEMON-
RICOTTA
STUFFED
FRENCH
TOAST



SMOKED
SALMON &
POACHED EGG
BREAKFAST
SANDWICH

Toppings/sauces can be easily customized;

72%

of consumers expect restaurants to accommodate customization requests.³

FILL IN THE BLANKS

BRAISED BEEF RAVIOLI IN NOGADA

ARREZZIO IMPERIAL

LUXE RAVIOLI

Capitalize on the popularity of pasta, made using the freshest ingredients and the authentic flavors of Italy. With a thinner and more delicate exterior, this handmade quality ravioli allows diners to indulge in all of their favorite pasta dishes with less guilt! Featuring trending flavor profiles anchored in a familiar format, Luxe Ravioli is perfect for adventure-seeking taste buds.

GOAT CHEESE & LEMON – SUPC# 7105963
BRAISED BEEF – SUPC# 7105991
BURRATA CHEESE – SUPC# 7106002



Profit Potential



Labor Saving



Versatility



of consumers report liking or loving pasta.⁴

Goat cheese and braised beef are considered top-trending ingredients.²

MENU IT!

Burrata cheese-filled ravioli, crispy smoked speck and English peas in a lemon-Parmesan butter sauce garnished with watercress and shredded Parmesan cheese.

BURRATA CHEESE RAVIOLI WITH SMOKED SPECK & PEAS

Features & Benefits

- Labor-saving product – comes ready-to-prepare.
- 100% yield with no waste.
- Appeals to health-conscious consumers seeking lighter alternatives to traditional heavier pastas.
- Varieties pair well with numerous sauces and applications (4-5 ravioli can fill a plate).
- Great plate coverage for eye-catching presentations.

CONVENIENT CROISSANTS


SYSKO SIMPLY PLANT BASED

VEGAN CORNETTOS

Our Italian croissants are made with the highest quality ingredients and a traditional European layered texture and are versatile across all dayparts. They are a delicious vegan and plant based pastry that appeals to consumers seeking better-for-you offerings with a delicate taste that is complementary to any dish.

SAVORY – SUPC# 5437803

ELDERBERRY & RASPBERRY –
SUPC# 5437811

 **50%** of operators are embracing plant based trends when developing new menu items.³

ELDERBERRY & RASPBERRY CORNETTO WITH PISTACHIO MASCARPONE



Profit Potential



On Trend



Labor Saving



Better for You

Mediterranean is growing in menu flavor adoption; **24%** of fast-casual and **13%** of quick-serve restaurants feature Mediterranean foods.²

Features & Benefits

- Suitable for all consumers while catering to the specific dietary requirements of vegans and vegetarians.
- Bring value while saving on labor; easy to prepare and ready-to-bake, goes right from freezer to oven.
- Associated with the trending Mediterranean diet.

MENU IT!

A vegan chickpea-artichoke "chicken" Waldorf-style salad served in a savory vegan cornetto garnished with parsley and served with an arugula-apple salad.

CHICKPEA-ARTICHOKE "CHICKEN" WALDORF SALAD CORNETTO

DOUBLE THE DECADENCE

SYSCO IMPERIAL

DESSERT MASHUPS

These labor-saving, thaw-and-serve desserts combine nostalgic and state fair-inspired flavors with cheesecake to create a unique experience that will be enjoyed by all ages.

COTTON CANDY SWIRL – SUPC# 5434935

LEMON POPPY SEED BREAD – SUPC# 5434966

CARAMEL APPLE – SUPC# 5434958



Hybrid or mashup
desserts were identified as
a **Top 3 Dessert Trend**.⁵

MENU IT!

Cotton candy swirl
cheesecake garnished
with cotton candy
puffs and candy-
coated chocolate
pieces served with
powdered sugar
funnel cake fries
and butterscotch
sauce.

COTTON CANDY
CHEESECAKE WITH
FUNNEL CAKE FRIES
& BUTTERSCOTCH
SAUCE

MENU IT!

Lemon poppy seed bread cheesecake with brown butter-almond streusel, blueberry whipped cream, fresh blueberries, and a mint sprig.

LEMON POPPY SEED
BREAD CHEESECAKE
WITH BROWN
BUTTER-ALMOND
STREUSEL

Features & Benefits

- Unique desserts that draw on nostalgic flavors and will appeal to customers of all ages.
- Unique versatility allows operators to easily personalize these desserts with creative garnishes or serve as is.
- Frozen thaw-and-serve desserts provide operators with labor savings and product consistency.
- Pre-portioned into slices separated by parchment paper, allowing operators to thaw just the right amount for service and minimize waste.

CARAMEL APPLE
CHEESECAKE
WITH CINNAMON-
SUGAR DONUTS



SUPERFOOD SUPER FAST



plant based and
vegan certified product.



VEGETARIAN BARBACOA QUESADILLA

SYSKO SIMPLY PLANT BASED

PLANT BASED PROTEIN PULLED OATS™

Suitable for any customer from vegans to meat lovers, this plant based protein will satisfy diners looking for natural, clean label products that taste great, too! Made of a flavorful superfood blend of oats, beans, and peas that has a “pulled” texture, this 100% animal-free product is extremely versatile across the menu. It comes pre-cooked to save your operation valuable time in back-of-house.

SUPC# 7103439

MENU IT!

Flour tortilla filled with plant based barbacoa, sliced jalapeño peppers, and Oaxaca cheese griddled until golden brown and served with pico de gallo, diced avocado, and Mexican crema.





of the top foodie influencers mentioned vegan menus, which is a 309% increase year over year.⁶



of the world population reportedly is either reducing meat consumption or leaving meat off the table altogether.⁷



Features & Benefits

- Market to your customers that you offer a 100% plant based, clean label product that is soy free and contains no additives.
- Meets increased demand for plant based menu items.
- Labor-saving product; comes pre-cooked and ready-to-prepare.
- Extremely versatile with a neutral flavor profile that allows operators to create unique plant based dishes that can apply to any type of cuisine.



SQUARE UP YOUR MENU



SYSCO IMPERIAL

PIMENTO CHEESE BITES

Cheese-centric appetizers are menu mainstays that have a widespread appeal. Made with a blend of pimento cheese and red bell peppers, and lightly breaded in a cracker crumb coating, these craveable bites offer a unique twist on a Southern favorite that maximizes menu versatility. The flavor profile and size of these ready-to-prepare squares bring excitement to a variety of applications and occasions such as appetizers, shareable plates, toppers, and late-night snacks. Utilize Pimento Cheese Bites to add premium flair and craveability to signature menu items.

SUPC# 7104329



Menu mentions of pimento cheese have **risen by 65%** over the past 4 years.²

Snacks are increasingly replacing meals for consumers.



80% of consumers say they snack at least once a day.³

MENU IT!

Bloody Mary mix in a celery salt-rimmed glass topped with skewered crunchy pimento cheese bites and a jalapeño slice, garnished with a deviled egg, bacon, bread & butter pickle slice, and served with pork rinds.

SOUTHERN BELLE BLOODY MARY MOCKTAIL

Features & Benefits

- Convenient; ready-to-prepare from freezer to fryer, reducing ticket times.
- Versatility creates a unique product that an operator can utilize across the menu.
- Unique flavor profile provides operators with opportunities to differentiate themselves from the competition.
- Pimento is a regional item that's growing on non-regional menus; product features traditional Southern flavor that's on-trend and approachable for consumers.

MENU IT!

Grilled tamari butter-glazed sous vide top sirloin steak over sriracha roasted wild mushrooms, leeks, and carrots garnished with toasted sesame seeds and served with additional tamari butter.

GRILLED TAMARI BUTTER SIRLOIN STEAK

SO GOOD SOUS VIDE

SYSCO CLASSIC

SOUS VIDE SIRLOIN STEAK

Lower costs without sacrificing quality with this convenient version of a menu favorite! Made from USDA Choice grade beef, it is pre-portioned, lightly seasoned, and pre-cooked to medium-rare in a water bath to precisely 135°F. It is then immediately individually quick frozen (IQF), making it ready to heat-and-serve for a consistently perfect steak every time. Operators can easily add their signature touch and eliminate the need for skilled labor in the back-of-house by incorporating this highly versatile product in center-of-the-plate entrées, all-day breakfast options, on top of salads, and more.

SUPC# 7086514



Profit Potential



On Trend



Labor Saving



Versatility

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.

STEAK & EGG-TOPPED SWEET POTATO HASH WAFFLE OVER BOURBON-CHILE GLAZE



Steak is more popular than ever, appearing on **73%** of menus.²



Sous vide products have **increased 186%** on foodservice menus over the last 4 years.²

Features & Benefits

- Decrease ticket times; simply thaw, sear, and serve.
- USDA Choice grade beef delivers a prime eating experience.
- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat, which decreases returned steaks.
- Ready-to-prepare product saves time and labor costs.
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility.

FLAME-GRILLED QUICK FIX

SYSCO CLASSIC

FULLY COOKED CHICKEN SKEWERS

This value-added product is incredibly versatile, innovative, and labor saving in an array of menu categories and applications that can differentiate your menu. Available in three varieties that are all fire-grilled, these skewers deliver unique chicken options that present an artisanal, back-of-house appearance, while saving your operation time and money.

CHICKEN BREAST (HALAL) – SUPC# 7104537

CHICKEN THIGH (HALAL) – SUPC# 7104530

CHICKEN BREAST PIRI-PIRI – SUPC# 7104535



One in three people eat ethnic food at least once a week and 32% are willing to pay extra for authentic ethnic fare.³



of consumers eat chicken on a regular basis (more than any other protein).³



Profit Potential



On Trend



Labor Saving



Versatility

Sales of chicken thighs and dark meat have grown immensely in the past 10 years.⁸



CHICKEN BREAST
PIRI-PIRI

Features & Benefits

- Labor-saving product – fully cooked and ready-to-use for easy preparation.
- 100% yield – no loss of waste compared to raw skewers.
- Halal chicken allows you to merchandise offerings to additional markets.
- Versatile products work well in numerous menu applications including wraps, sandwiches, salads, appetizers, or center-of-the-plate preparations.

LEMON-BASIL CHICKEN SKEWERS WITH WHITE
BEAN HUMMUS & OLIVE-TOMATO SALAD

MENU IT!

Lemon-basil marinated grilled chicken breast skewers on pita bread with white bean hummus served with additional white bean hummus and marinated olive-tomato salad garnished with fresh dill, sliced radishes, and spring mix.

SPREAD **YOUR WINGS**

TYSON®

BONELESS THIGH WINGS

Elevate your chicken offerings with a boneless, skinless whole muscle chicken thigh that's uniquely cut to look and eat like a bone-in wing. Thigh meat adds flavor, juiciness, and texture to this customer favorite, offering the same wing-eating experience without the hassle of a bone.

These versatile wings can diversify your chicken offerings, while serving customers a product they can feel good about eating because they are sourced from chickens raised without antibiotics.

SUPC# 7105253

Boneless wings on menus are up



over the past 4 years.²



of consumers said they are interested in poultry that's identified as "antibiotic-free."³

Features & Benefits

- Made from chickens raised with No Antibiotics Ever; appeals to customers looking for clean label ingredients.
- Convenient product that's breaded and fully cooked, reducing back-of-house prep time.
- Versatility creates a unique product that an operator can utilize across the menu.
- Made from thigh meat that is more juicy and tender than boneless wings made with white meat, offering customers a real wing-eating experience without the bones.



Profit Potential



On Trend



Labor Saving



Versatility

AHEAD OF THE CURVE

SIMPLiT

JUNIOR CUT SIDEWINDERS™ FRIES

These bite-size fry cuts feature a fun S-curved shape that performs great with sauces, dips, and toppings. Completely customizable and applicable for any daypart, this one-of-a-kind, distinctively shaped product also has a fast cook time, great plate coverage, and superior hold time, making it an excellent choice for a signature fry.

SUPC# 7105268



64%

of consumers said they would order fries as a lunch side and

58% would choose them as a side dish for dinner.³

Features & Benefits

- Gluten-free to appeal to a wide range of customers.
- Has a light, transparent, starch-based coating that allows for superior hold time, reducing food waste and increasing customer satisfaction.
- Unique shape of original SIDEWINDERS™ Fries in a fun bite size.
- Superior hold time for dine-in, delivery, or take-out, increasing customer satisfaction of off-premise dining.
- Shorter cook time – saves more than a minute compared to larger fries.
- Versatile, customizable, and ideal for dipping in signature sauces.
- Perfectly sized to fit inside to-go fry containers.
- Optimized for on-trend shareable loaded fry applications.



Profit Potential



On Trend



Labor Saving



Versatility

GOLDEN OPPORTUNITY

SYSCO CLASSIC

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.

SUPC# 7084543

Asian cuisine is the **most ordered** ethnic food among consumers for many operator channels, including **fast-casual** and **full-service**.³

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.



THINK **THIN**

SYSCO CLASSIC

ULTRA-THIN CHICKEN BREASTS

These pre-flattened boneless, skinless chicken breasts have a uniform 1/4" 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.

SUPC# 5010040



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



of consumers believe **chicken is healthier** than other proteins.³

Features & Benefits

- Eliminates the need for costly prep work; chicken breasts are pre-flattened to a 1/4" thickness.
- Pre-flattened product reduces risks of cross-contamination.
- Consistent thickness reduces the risk of uneven cooking time, helping to avoid under and overcooked chicken.
- When delivered to the table, the excellent plate coverage gives diners an enhanced perception of value.



Profit Potential



Labor Saving



Versatility

EASY ETHNIC CHICKEN

ARGENTINEAN
MILANESA
NAPOLITANA

SYSCO CLASSIC 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.

SUPC# 7084885



Katsu indexes high specifically **among Gen Z** consumers for overall ethnic cuisine affinity.²

Features & Benefits

- Saves time in the kitchen; comes pre-breaded and cooks quickly from frozen state.
- Saves valuable freezer space; item can be cross-utilized 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.



STICK TO THE RIBS

SYSCO CLASSIC

SOUS VIDE BONE-IN SHORT RIBS

All-natural and simply seasoned, these short ribs are braised and slow-cooked sous vide-style in their 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.

SUPC# 7086160

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.

Features & Benefits

- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat.
- Reduces HACCP concerns as this consistent and safe product is cooked using the sous vide method at a USDA-certified facility.
- Ready-to-prepare product saves time and labor costs.
- Saves valuable freezer space as this item can be cross-utilized in multiple applications, including center-of-the-plate, bowls, sandwiches, and tacos.

Sous vide products have **increased +186%** on foodservice **menus** over the last 4 years.²



Profit Potential



On Trend



Labor Saving



Versatility

CLEAN & CONSCIENTIOUS

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 (IQF) for ease of labor and maximum versatility.

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



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

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.

Features & Benefits

- Market to your customers that your shrimp is all-natural; product contains no chemicals, GMOs, growth hormones, or antibiotics.
- Reduce labor costs – multiple varieties available for any application.
- Clean label product appeals to health-conscious customers seeking product transparency.
- Meet consumer demand throughout the whole year with a flash-frozen product that provides a consistent resource of high-quality shrimp.



Profit Potential



On Trend



Better for You



Versatility

QUINOA
& SHRIMP
SALAD

ON THE 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 – SUPC# 7086156
ROSEMARY & MINT LAMB SHANKS – SUPC# 7086159

Braised Lamb Shoulder:

Boneless, whole muscle lamb shoulder that's simply seasoned with garlic and spices.

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.



Appetizers are the **fastest growing** menu applications for **lamb** at **11% over the last 4 years.**²

Features & Benefits

- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat.
- Reduce HACCP concerns as this consistent and safe product is cooked using the sous vide method at a 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.



Profit Potential



On Trend



Labor Savings



Versatility

ROSEMARY & STOUT LAMB SHOULDER



BETTER- FOR-YOU BREADED SHRIMP

PORTICO CLASSIC

QUINOA-CRUSTED SHRIMP

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

SUPC# 7084419

51% of U.S. consumers think **ancient grains** have a **positive impact** on their **health**.⁷



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

NUGGET OF TRUTH

RAISED & ROOTED™

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.

SUPC# 7094362

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.

VEGGIE
NUGGETS
& DIP

51% of meat-eating consumers try to **limit** the amount of **animal-based protein** in their diet.⁹



LAY IT ON THICK

LAND O'LAKES

EXTRA MELT® SHARP AMERICAN PREMIUM CHEESE SLICES

These super-thick cheese slices deliver a premium, extra-cheesy, and delicious flavor that will enhance 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.

SUPC# 7084987

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.



Get recipes at foodie.sysco.com 29



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

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CUTTING EDGE
SOLUTIONS