

EDGE

FRESH IDEAS & INNOVATION





P. 12 SYSCO CLASSIC SHREDDED CHICKEN SHAWARMA FULLY COOKED



P. 20 SYSCO CLASSIC SHELF-STABLE CHEF STARTER SAUCES



P. 10 ARREZZIO IMPERIAL GLUTEN-FREE PARBAKED PIZZA CRUSTS



**CUTTING
EDGE**
SOLUTIONS

Bring Something
**NEW TO
THE TABLE**



P. 22 SWEET STREET INDIVIDUAL CHEESECAKES



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P. 6 SYSCO CLASSIC BONELESS CHICKEN LEG MEAT SKIN ON



P. 14 THE PIZZA CUPCAKE MARGHERITA PIZZA CUPCAKE

We know how crucial it is for chefs to have the right tools at their disposal. That's why we've meticulously curated a selection of exclusive, new, and innovative products designed to alleviate stress and elevate your menu. From reliable kitchen staples to labor-saving solutions that enhance efficiency, we're excited to share this game-changing Cutting Edge Solutions lineup.



SUPC 7279831 • 12/4 LB

Ground Beef Chuck Slider/ Smash Chub

This 80/20 ground chuck in smaller diameter packaging is marked with lines for every 2oz serving, making it easy to consistently portion sliders and smash burgers.



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WHY WE LOVE IT

- ❑ **Easy to Use** – Portioning lines on chubs make it easy to slice and portion for back of house efficiency.
- ❑ **Smaller Diameter Chub** – Perfect for slicing slider patties and forming smash patties.
- ❑ **Smaller Pack Size** – Takes up less space in the cooler.
- ❑ **Versatility** – A unique way to upsell burger offerings with slider flights.
- ❑ **Trending** – Sliders appeal to consumers' desire for smaller, shareable menu items.

Smash Burger Tacos

Social media's latest craze. A "smashed" patty topped with cheese and a tortilla, flipped meat side up and layered with mustard, mayo, lettuce, tomatoes, red onion, and chopped dill pickles.


FIRE RIVER
FARMS®



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Classic Slider

With easy portioning, these sliders come together in no time. Just add some kosher salt and pepper, give it a quick sizzle on the flat top or skillet, and top it with all the classic fixins' – lettuce, tomato, mayo, and red onion.



**FUN
FACT**



According to TikTok, smash burger tacos were **ranked #2** of 2023's top food trends.

APPLICATIONS

Anywhere you use ground beef, you can use this product!



Asian BBQ Smash Burger

Featuring ground chuck packed with garlic, onions, soy, sriracha, and ginger plus a BBQ-teriyaki glaze, this smash burger delivers an umami blast. It's stacked on toasted buns with a signature sauce and bright, crunchy Asian slaw on top.

For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

SUPC 7281701 • 1/20 LB

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Boneless Chicken Leg Meat Skin On

This all-natural, boneless, dark meat chicken is minimally processed, deboned by hand, and left skin-on to lock in amazing flavor and moisture. A unique, versatile, and cost-effective item that can be used as a center-of-plate protein or as an ingredient.

WHY WE LOVE IT

- ▣ **Innovative Cut** – Unique, flavorful cut not widely available in the domestic market.
- ▣ **Flavorful & Adaptable** – Performance tested and juicy when braised, smoked, grilled, fried, and baked.
- ▣ **Versatile** – Cross-utilize in entrée, ingredient, and handheld applications.
- ▣ **Skin On** – Enhanced recipe potential creates opportunity for golden brown and crispy texture.
- ▣ **Labor Saver** – Cleaned, trimmed, and recipe ready.
- ▣ **Reduces Waste** – Pieces are laid flat in layers to maintain integrity and make it easy to remove one at a time.

BBQ Chicken Plate

Whole boneless chicken leg meat glazed with habanero bacon jam, then roasted to perfection and served with tater tots, Texas toast, and coleslaw.

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**FUN
ACT**



Menu
penetration
of **thighs and**

leg quarters is enjoying double-digit growth. Dark meat chicken is tremendously on-trend due to its ability to handle robust preparations, retain moisture, and travel across cuisine types. (Source: Datassential)

APPLICATIONS

- Juicy and flavorful alternative to chicken breast sandwich
- Tender sliced portions atop entrée salads or katsu bowls
- Protein bowls
- Stuffed entrée portions
- Handheld street foods
- Perfect for smoking and barbecue

Whole Boneless Leg Chicken Sandwich

Seasoned with zesty buffalo lemon pepper and fried until ultra crispy, this chicken sandwich packs a flavor punch with hot honey mayonnaise, dill pickles, and thinly sliced red onion.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

SUPC 7282546 • 4/4 LB

Elote Chorizo Chowder

Made with authentic spices and traditional chorizo, this slow cooked corn chowder delivers all the flavors of trendy Mexican street corn. It's ready to use and ideal as a stand-alone soup or a speed-scratch ingredient for dips, sauces, enchiladas, and more.



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WHY WE LOVE IT

- ▣ **Chef-Developed** – Crafted by chefs and made with premium, carefully selected, cleaner label ingredients.
- ▣ **On-Trend Flavor** – Fun twist on popular street corn trend to meet growing consumer demand for global cuisines.
- ▣ **Time & Labor Saver** – Speed-scratch solution removes the need for staff prep and saves valuable time in the kitchen.
- ▣ **Versatility** – Great as a stand-alone soup, appetizer, or sauce or as an ingredient for additional recipes.
- ▣ **Consistency** – Create unique dishes with confidence, each and every time.
- ▣ **From-Scratch Flavor** – Puréed corn adds body and texture, while whole roasted corn, roasted chile peppers, and red bell peppers give it a scratch-made appearance and taste.
- ▣ **Reduces Inventory** – No need to stock numerous additional ingredients in-house for one soup.
- ▣ **Reduces Waste** – 100% usable product with zero waste.

— Sysco —
Imperial



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**FUN
FACTS**



Mexican cuisine continues to be one of the fastest-growing global cuisines and the **3rd most loved** by consumers behind American and Pizza/Italian.

(Source: Datassential)

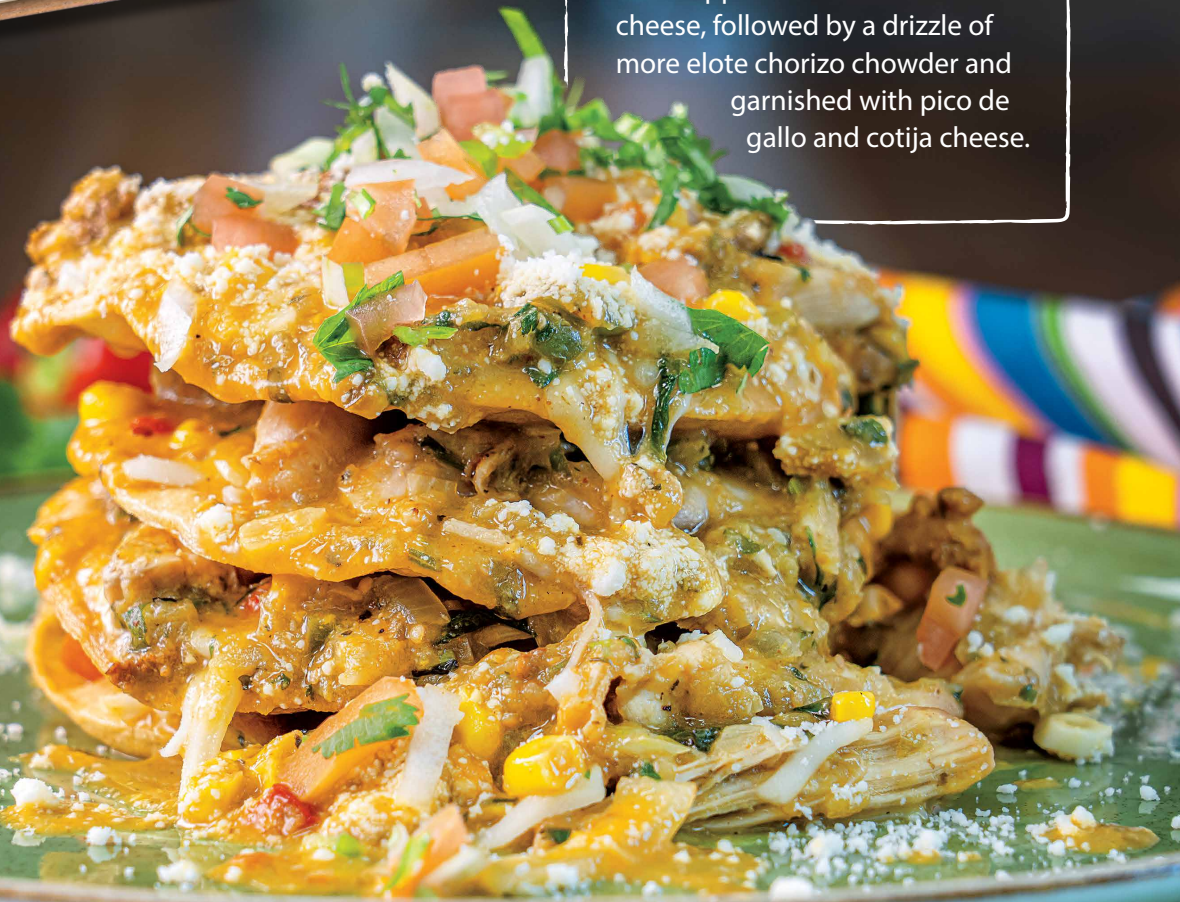
Elote is one of the fastest-growing veggie-centric dishes with an expected 4-year menu **growth of +228%**. *(Source: Datassential)*

APPLICATIONS

- Appetizer, entrée, or sauce
- Dips
- Drizzle on tortilla chips for a Latin poutine
- Stacked enchiladas
- Mexican corn souffle

Chorizo-Corn Stacked Enchiladas

Lightly fried corn tortillas, layered with shredded roasted chicken that's been simmered with herbs and elote chorizo chowder, then topped with mozzarella cheese, followed by a drizzle of more elote chorizo chowder and garnished with pico de gallo and cotija cheese.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

NEAPOLITAN SUPC 7278698 • 12/12 IN
PINSASUPC 7278663 • 20/15X4.7 IN

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Gluten-Free Parbaked Pizza Crusts

Available in both Pinsa and Neapolitan-style crusts, these gluten-free items are made with premium quality flours and non-GMO ingredients, then hand-stretched and stone baked to perfection for the taste and texture of traditional, artisan-style pizza. A great item for operators wanting to appeal to consumers with alternative diets.

Beef Bulgogi Pinsa

A Korean twist on an Italian favorite, this gluten-free pinsa is topped with sweet and savory beef bulgogi, tangy kimchi, and five cheese blend, then garnished with green onions, Fresno peppers, and toasted sesame seeds.

WHY WE LOVE IT

- ▣ **Artisanal Feel & Flavor** – Hand-stretched dough creates rising air pockets that give each crust an authentic homemade look and taste. Customers will believe it was made in-house!
- ▣ **Delivers Authenticity** – Made from an authentic Italian family recipe, using premium quality flours and ingredients.
- ▣ **Labor Saver** – Eats like a homemade pie without the time, labor, and cost of ingredients to make a gluten-free crust in-house.
- ▣ **Versatility** – So easy to menu across all dayparts as traditional pizzas, flatbread appetizers, breakfast or dessert pizzas, and more.
- ▣ **Dairy-Free** – Product is made without cheese or egg, so it can be kept at room temperature for 4–5 hours and refrigerated safely for up to 7 days.
- ▣ **Vegan, Non-GMO, & Allergen-Free** – Appeals to various dietary preferences.



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FUN FACTS



The U.S. Gluten Free Market is expected to be **\$4.12B by 2028**, up from \$2.56B in 2022. (Source: Research and markets)

The crust defines the pizza experience! One-third of consumers said a great crust is the most important factor of a truly great pizza. (Source: Datassential)

APPLICATIONS

- Traditional pizzas
- Flatbread appetizers
- Dipping accompaniment
- Pita substitute
- Bread/olive oil starter
- Breakfast and dessert flatbreads



Neapolitan Pizza

A crispy, tender, gluten-free Neapolitan-style crust topped with a vibrant medley of fresh arugula, juicy tomatoes, briny olives, and more globally inspired toppings.

Margherita Pizza

Simple and classic – gluten-free Neapolitan-style crust topped with pizza sauce, fresh sliced tomatoes, mozzarella cheese, and basil.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

SUPC 7281189 • 2/5 LB

Shredded Chicken Shawarma Fully Cooked

Fully cooked, seasoned, shredded dark meat chicken marinated in a traditional blend of spices for a rich, warm, and earthy flavor reminiscent of spit-roasted Turkish street food. An easy way to add authentic flavor to your menu – with low labor and minimal prep.

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WHY WE LOVE IT

- ▣ **On-Trend Flavor** – This product delivers a unique, authentic flavor that meets the growing consumer demand for global and ethnic cuisines.
- ▣ **Time & Labor Saver** – Fully cooked, heats in minutes, and can easily be prepared in convection or microwave ovens. No need for additional labor.
- ▣ **Long Shelf Life** – 270 days frozen shelf life. After opening, 10 day shelf life in refrigerated storage.
- ▣ **Versatility** – Cross-utilize across the menu in endless applications.
- ▣ **Excellent Moisture Retention** – Great for extended hold situations as the marinade helps retain moisture and keeps the chicken resistant to dryness.

Chicken Shawarma Platter

Shredded dark meat chicken shawarma served on a bed of jasmine rice with pickled red onions, cucumbers, and radish, accompanied by warm pita bread and an herb salad.

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APPLICATIONS

- Appetizers
- Protein bowls
- Salad toppers
- Nachos
- Pizza toppings
- Burritos
- Wraps and sandwiches

Chicken Shawarma Flatbread

Flatbread topped with tandoori sauce, layered with shredded chicken shawarma, caramelized onions, thinly sliced cucumbers and radishes, herb mix, and feta cheese.



**FUN
FACT**



Chicken shawarma is continuing to trend up, showing **+33% 4-year growth** on menus – with the largest growth coming from QSR and regional chains.

(Source: Datassential)

For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

SUPC 7198407 • 4/12 LB

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Margherita Pizza Cupcake

A unique twist to traditional pizza, this product is made from a trade secret dough recipe with premium Italian ingredients for a mess-free, gourmet pizza experience delivered in a convenient, cupcake-shaped snack.

Pizza Cupcake Shareables Board

Top plated pizza cupcakes with pepperoni and serve with marinara, ranch, and a variety of other dipping sauces.



WHY WE LOVE IT

Trade Secret Dough Recipe –

A hybrid of brioche and sourdough, this flaky, savory dough tastes great and prevents staleness from reheating.

Made From Premium Ingredients –

Contains imported Italian flour and olive oil, 100% real mozzarella cheese, and Italian San Marzano tomatoes.

Unique & Snackable –

Cupcake format is portable, single-serve, and mess-free.

Versatility –

Easy to customize with different toppings and ingredients.

Easy Prep –

Suits different kitchen setups and is easy to prepare in oven or turbo chef.

Time & Labor Saver –

Fully cooked with minimal prep required, making it quick to heat and serve.

Extended Hold Times –

Great for extended hold situations, and storing in hot boxes for high-volume events and fast-paced service environments.

THE PIZZA
CUPCAKE



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FUN ACTS



92% of Americans eat pizza monthly. (Source: Datassential)

3 billion pizzas are sold in the U.S. each year.

(Source: Washington Post)

Pizza accounts for more than 10% of all foodservice sales.

Pizza Cupcake with Side Salad

Think outside the bread box and serve pizza cupcakes alongside any salad as a fun twist to traditional breadsticks or rolls.

APPLICATIONS

- Appetizer, on-the-go, or entrée
- Serve with various dipping sauces
- Shareable boards or catering platters
- Accompaniment to salads or soups instead of breadsticks or rolls
- Kids' meals



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

8-INCH WRAPPED STRAW SUPC 7228904
5-INCH COCKTAIL STRAW SUPC 7266603
8-INCH JUMBO WRAPPED STRAW SUPC 7228905
4/500 CT



Agave Straws

Available in three different varieties, these agave-based straws mimic the feel and texture of plastic, but are made from upcycled materials – the residual agave fibers from tequila production. They don't get soggy like paper straws and provide a durable plastic alternative that is biodegradable, compostable, and cost-competitive.



WHY WE LOVE IT

- ▣ **Sustainable Solution** – The only agave straw with BPI and TÜV compostable certification.
- ▣ **Upcycled** – Made with residual agave fibers from tequila production, reducing landfill waste and demand for natural and farmed resources like canola, sugarcane, trees, and forests.
- ▣ **Superior Durability** – Our straws maintain their structure in hot and cold beverages, unlike paper alternatives prone to sogginess.
- ▣ **Eco-Friendly Choice** – Appeals to a wide eco-conscious audience.



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APPLICATIONS

- Enhance cocktails
- Include in takeout bags
- Pair with slushies or large teas
- Serve with tray meals for hygiene purposes
- Stock dispensers or offer self-serve options at condiment stations, bar tops, and soda fountains

Passion Fruit Mocktail

A refreshing blend of passion fruit and yuzu tonic with wild hibiscus flowers.



Product Biodegradation Timelines

- Commercial Compost: **90 Days**
- Fresh Water: **56 Days**
- Marine: **6 Months**
- Soil: **1 Year**

Cucumber Mocktail

Cucumber soda muddled with English cucumber, fresh mint, and lemon for a refreshing mocktail.



Chocolate Milkshake

Deliciously creamy and smooth, made with fresh whole milk, chocolate mousse, and ice.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

VANILLA SUPC 7280984
CHOCOLATE HAZELNUT SUPC 7280993
TROPICAL SUPC 7280963 • 72/2.65 OZ



Crepe Cakes

Previously unavailable commercially, these on-trend desserts feature eleven delicate, house-made crepes layered with a subtly flavored, lightly sweetened, velvety whipped pastry cream for the ultimate end to a meal. Crepe Cakes are available in three delicious flavors – Tropical, Vanilla, and Chocolate Hazelnut.



WHY WE LOVE IT

- **New & Unique** – Previously unavailable to U.S. foodservice, this favorite treat offers a great way to differentiate dessert menus!
- **Great Profitability** – Easy to dress up with syrups, sauces, fruits, ice creams, and other garnishes to feature at a higher price point.
- **Labor Saver** – Pre-sliced format means minimal prep required – just thaw and serve.
- **Long Shelf Life** – 18 months frozen shelf life. After opening, 3 day shelf life in refrigerated storage.
- **Event-Ready Solution** – Great for banquets and catering.



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APPLICATIONS

- Dress up with a variety of syrups, sauces, and fruits
- Separate into smaller portions for a dessert flight

Crepe Cakes Presentations

These desserts are blank canvases for incredible presentations. Try plating the chocolate crepe cake with a smear of matcha milk jam, fresh lychee fruit, and chocolate pearls. The vanilla crepe cake is easy to dress up with white chocolate sauce, fresh strawberries, and white chocolate curls, while a pool of strawberry sauce, wild cherries, and fresh mint perfectly complement the tropical crepe cake.



Mango and chocolate are two of the **most trending flavor** pairings for Crepe Cake.

(Source: Tastewise)

Only **0.15%** of restaurants offer Crepe Cakes on their menus, presenting great opportunity to differentiate your offerings with a unique, trending item.

(Source: Tastewise)



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

BULGOGI SUPC 7283258
MISO-MUSTARD SUPC 7283257
TANDOORI SUPC 7283253 • 1/12 LB



Shelf-Stable Chef Starter Sauces

Available in three varieties – Bulgogi, Miso-Mustard and Tandoori, these sauces remain shelf-stable even after opening. They are one of the most versatile and simplest starters to keep on hand for glazes, sauces, condiments, or marinades, adding a deep, dynamic layer of flavor without overpowering any recipe.

Bulgogi: Korean BBQ-inspired, tangy, sweet sauce made with soy sauce, ginger, garlic, and vinegar.

Miso-Mustard: Umami-forward with a touch of mustard to add a zesty flavor.

Tandoori: Features the subtle notes of curry with a blend of aromatic spices.



Miso-Mustard Swordfish

Swordfish seared to perfection, glazed with miso-mustard sauce and served on a bed of fried rice with julienned vegetables, garnished with red chili peppers and furikake seasoning.

WHY WE LOVE IT

- ▣ **Chef-Developed** – Crafted by chefs and made with premium, carefully selected, cleaner label ingredients.
- ▣ **On-Trend Flavor** – Meets growing consumer demand for global and ethnic cuisines.
- ▣ **Time & Labor Saver** – Speed-scratch solution removes the need for skilled labor and saves valuable time in the kitchen.
- ▣ **Versatility** – Blank canvas for use in soups, marinades, as a protein rub, or sauce starter.
- ▣ **Consistency** – Create globally inspired dishes with confidence, each and every time.
- ▣ **Reduces Inventory** – No need to carry extra ingredients in-house for one sauce.
- ▣ **Convenient Dispensing Solution** – Innovative aseptic BiB with easy access dispenser spigot. Shelf stable for 18 months.
- ▣ **Reduces Waste** – These sauces are 100% usable product.



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Bulgogi is a top emerging global flavor, highlighted as a mega trend in Asian cuisine especially when plated as a mash-up dish. Korean BBQ's appeal is called out by Datassential with **39% growth** by 2026.

Mustard's versatility and adaptability is called out in Flavor & The Menu's top 10 Trends 2023 especially when used in creative global mash-up dishes, while Asian flavors has CAGR of **11.8%** into 2026.

Indian cuisine is a top emerging global flavor with Datassential tagging it as "emerging and innovative." **63%** of consumers who have tried tandoori **love or like it** and it has **doubled its menu penetration in the last 12 months**.

APPLICATIONS

- Sauce starter for appetizers and entrées
- Whisk into mayonnaise or aioli for unique sandwich topper or spread
- Protein glaze
- Rice and noodle bowls
- Use on proteins, vegetables, and starches
- Marinades and vinaigrettes
- Add to soups and sauces for an additional layer of flavor



Beef Bulgogi Bowl

Tender flat iron steak marinated in bulgogi sauce, seared, and served sliced on a bed of jasmine rice with mushrooms, shredded carrots, red bell pepper, broccoli, peas, radish, kimchi, and topped with a fried egg.

Tandoori Salmon

Seared salmon seasoned with smoked paprika and topped with tandoori sauce, served on a bed of turmeric rice with sautéed vegetables and an herb salad.

UBE SUPC 7282952 • YUZU SUPC 7282936 • 32/4.03 OZ

Individual Cheesecakes

Free of GMOs and any artificial additives, these creamy, rich, individually sized cheesecakes are made with better-for-you ingredients and the latest on-trend and unique emerging flavors. They're great to serve as is but are also easy to customize and plate with different sauces, fruits, and garnishes.



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WHY WE LOVE IT

- ▣ **Unique, On-Trend Global Flavors** – A cross between a lemon and mandarin orange, yuzu has a tart flavor profile while ube has a distinctive, nutty, vanilla-like flavor. Each features a complex, layered taste that easily elevates these cheesecakes to a premium, gourmet dessert.
- ▣ **Free of GMOs, Artificial Flavors, & Additives** – These cleaner label products are made with better-for-you, high quality ingredients including sustainable oils, cage-free eggs, 100% pure cane sugar, and rBst-free dairy.
- ▣ **Great Profitability** – Easy to dress up with syrups, sauces, fruits, and other garnishes to feature at a higher price point.
- ▣ **Labor Saver** – Minimal prep required, just thaw and serve. Cheesecakes hold 10 days covered in refrigeration.
- ▣ **Ideal for On the Go** – These cheesecakes travel well, making them great for delivery and takeout.
- ▣ **Individual Format** – Ideal for catering, dessert stations, banquet and buffet tables, and plated events.
- ▣ **Meets Various Dietary Needs** – Crustless cakes make a great gluten-free dessert option.

SWEET
STREET
EST. 1979



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APPLICATIONS

- Dress up with a variety of syrups, sauces, and fruits
- Halve and use as a topper for milkshakes
- Cut into smaller pieces for dessert flights, trifles, and parfaits
- Use as mix-ins for ice cream and sundaes
- Great for banquets and catering

Yuzu Cheesecake

Our smooth, creamy, crustless cheesecake is mixed with tart, citrusy Yuzu juice and hand-topped with the natural sweetness of Yuzu curd to create an elegant dessert with layers of flavor.



Ube Cheesecake

Velvety in texture with a naturally rich, nutty, vanilla-like flavor, this beautiful cheesecake is made with real ube to create a naturally vivid violet top layer, complemented by a crustless bottom layer of vanilla cheesecake.



FUN FACTS



According to Tastewise, social conversations about yuzu have increased by **26.19%** over the past year. According to Datassential, yuzu's presence on menus is predicted to grow another **27%** over the next 4 years.

The 2024 Food and Beverage Flavor Trends Report has identified ube as the "Flavor of the Year" and according to Datassential, **ube had +146% growth** on menus since 2019.

Trendy flavors satisfy cravings: **70%** of U.S. consumers enjoy trying new experiences, including food and drink flavor discovery.

(Source: Datassential)

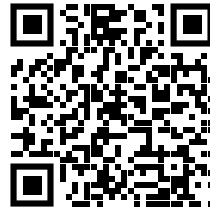
4 out of 5 (82%) consumers are at least somewhat interested in mini, personal desserts.

(Source: Datassential)

Fall Favorites

2023

Our 2023 Fall Favorites are still in stock and ready for your menus.



For more information on Cutting Edge Solutions products, recipes, and more, click or scan here.



PORTICO CLASSIC

GARLIC & HERB MARINATED BUTTERFLIED SHRIMP – 13/15 SUPC 7246602 • 2/5 LB

GARLIC & HERB MARINATED BUTTERFLIED SHRIMP – 16/20 SUPC 7246608 • 2/5 LB



HOUSE RECIPE

HOT HONEY – SUPC 7244588 • 4/24 OZ



ARREZZIO IMPERIAL

AVOCADO OIL – SUPC 7182203 • 6/1 L



JIMMY DEAN

JIMMY DEAN BREAKFAST NUGGETS – SUPC 7249724 • 10 LB



DOUBLE L RANCH

BURNT ENDS SMOKED SAUSAGE ORIGINAL – SUPC 7248225 • 6/2 LB

BURNT ENDS SMOKED SAUSAGE JALAPEÑO – SUPC 7248233 • 6/2 LB



SYSCO IMPERIAL

FULLY COOKED LIGHTLY BREADED:

CHICKEN BREAST FILLET – SUPC 7240611 • 40/4 OZ

CHICKEN TENDER – SUPC 7240612 • 2/5 LB

DARK MEAT CHICKEN BITE – SUPC 7240614 • 2/5 LB



PORTICO CLASSIC

CRISPY PANKO BREADED POLLOCK FILLET – SUPC 7247066 • 1/8.6 LB



SYSCO IMPERIAL

MINI CHOCOLATE GANACHE BROWNIE CHEESECAKE – SUPC 7228490 • 18/6.5 OZ



SYSCO IMPERIAL

MINI STRAWBERRY CAKE – SUPC 7228488 • 18/6.1 OZ



SYSCO CLASSIC

GHOST PEPPER FLAVORED WRAPS – SUPC 7249721 • 6/12 CT



SYSCO CLASSIC

CHILI LIME FLAVORED WRAPS – SUPC 7249722 • 6/12 CT