



SYSCO IMPERIAL SMOKED SLICED ROLLED PORK BELLY









Bring Something New to the Table

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.



Scan here to shop CES products.

CHICKEN BITE SUPC 7311506 • 4/20 CT EMPANADA SUPC 7311511 • 4/25 CT SPRING ROLL SUPC 7311488 • 4/14 CT

Globally Inspired Appetizers

Explore exciting globally inspired flavors with these easy-to-serve, craveable appetizers that offer bold flavors and textures in enticing unique formats. Efficient, cost-effective, and superior hold time, these are ideal for dine-in, takeout, or catering.

Available in three options: Sweet Thai Chili Chicken Bite, Chicken Al Pastor Blue Corn Empanada, and Chile Relleno Spring Roll.

USA



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WHY WE LOVE IT

- Impressive House-Made Appearance: Visually appealing with a from-scratch look and taste that is sure to attract customers.
- Labor Saver: Heat and serve convenience makes these appetizers an efficient addition to your menu.
- **Portion Control:** Individually frozen and consistent sizing, allowing for efficient management of food costs.
- Quick Ticket Times: 4 minutes in the fryer or 7 minutes in the oven.

Chicken Bite

Empanada



Spring Roll





Sweet Thai Chili Chicken Bite

These homestyle chicken bites offer made-fromscratch flavor without the labor. Filled with tender pieces of chicken breast, red chili pepper, and Thai chili seasoning folded in layers of puff pastry, these bites deliver an enticing blend of sweet and spicy flavors that customers crave.



Chicken Al Pastor Blue Corn Empanada

Filled with flavorful chicken al pastor, these eye-catching blue corn empanadas offer a unique twist on a classic favorite. Ready to heat and serve, they're efficient, cost-effective, and on-trend.

APPLICATIONS

- Serve as a shareable platter with salsa, sauce, or your signature dip
- Pair with rice and beans for a complete offering
- Perfect for on-the-go snacking
- Great for banquets and catering

Chile Relleno Spring Roll

Cheesy and flavorful, these spring rolls are packed with a blend of Cheddar, Colby, Pepper Jack, and cream cheeses, coated in crushed corn chips for a mouthwatering and crispy texture in every bite. Quick to cook and a customer favorite, they're perfect for appetizers or sides.



38% of consumers want menu innovation when it comes to appetizers. (Datassential COVID-19 Report 47 & Condiments Report March 21)

Datassential calls out **new bar foods as a mega trend**, as there are many new global fried appetizers being offered such as empanadas, arancini, and more. (*Datassential Comfort Food Report 9.2023*)

Baba Ghanoush Chef Pouch

An authentic Jordanian recipe, this traditional Middle Eastern dish combines smoky roasted eggplant, smooth tahini, lemon juice, and garlic for a timeless flavor with no added oils or preservatives. The proprietary ultra-high temperature production makes this baba ghanoush safe for ambient storage in unique chef-designed packaging.



WHY WE LOVE IT

- **High Tahini Content:** Produces an authentic flavor and texture.
- All Natural: Offer your customers a better-for-you baba ghanoush with no added oils or preservatives.
- Labor Saver: Comes fully prepared and ready to serve.
- Ambient Storage: Product does not take up valuable cooler space when unopened.
- Vegan, Gluten-Free, & Halal: Appeals to a wide range of customers with specific dietary needs.

Mězete Baba Ghanoush Mezze Platter with Grilled Arrezzio Imperial Pinsa An authentic Middle Eastern dip, perfect for a shareable starter or adding flair to a grazing table.





Baba Ghanoush Flatbread

Swap pizza sauce for baba ghanoush in a Mediterranean-style flatbread featuring gluten-free Pinsa topped with feta cheese, fried garlic, and mint.

- FUN FACTS **M**)

Middle Eastern dips are gaining

popularity, especially platters featuring a wide variety such as hummus, tzatziki, and baba ghanoush. (Datassential, The World of Appetizers 2023)

Baba ghanoush is among the top 5 dip varieties, with double-digit growth expected in the next 4 years. (Datassential Most Popularly Menued Dips)

APPLICATIONS

- Pair with pita and vegetables for a starter or shareable platter
- Base for flatbreads and pizzas
- Spread for sandwiches and wraps

Smoked Sliced Rolled POPK Belly

Ready to heat and serve, this pre-sliced smoked pork belly is on-trend and profitable. Smoked over natural hardwood for authentic flavor, this product ensures consistent sizing for easy portion control and a savory flavor that will make your dishes stand out.



WHY WE LOVE IT

- **Labor Saving:** Smoked and pre-sliced, it's ready to heat and serve.
- **Consistent Sizing:** Allows for easy portion control and excellent coverage for sandwiches and burgers.
- Smoked Over Natural Hardwood: Producing an authentic smoked flavor.
- Minimal Ingredients: Simple components and only real hickory smoke make for a clean-tasting smoked pork belly.

Savory French Toast BLT

Reimagine the classic BLT with the rich, smoky depth of premium pork belly. Paired with lettuce and tomatoes and served on French toast, this BLT offers a bold twist that stands out on brunch and all-day menus—driving customer satisfaction and profitability.





APPLICATIONS

Elevate any sandwich, wrap, or burger

- Great addition to breakfast platters,
- hashes, or tacos • Topper for pizzas or flatbreads

· 🗐 - FUN FACTS

Part of bacon's high menu presence is because it works well as a secondary protein for sandwiches, wraps, entrées, and pizzas. (Datassential Bacon Report 3.2024)

The average consumer in the U.S. eats 18 lbs. of bacon per year. (Foundation of Economic Education 1.2020)

Rolled Smoked Pork Belly Ramen

Featuring a miso mustard pork broth, tender smoked pork belly, mushrooms, noodles, and an egg, this trendy dish captures the ramen craze and delivers big flavor while boosting profitability with its modern appeal and ability to command a premium price.

Greek Bronzini Fillets

Also known as Mediterranean sea bass, our all-natural bronzini fillets save time and labor as they are meticulously trimmed and ready for service once thawed. Their mild yet distinctive flavor makes a perfect canvas for sauces and spices, while their short cook time ensures orders will move through the kitchen quickly and efficiently. With its high-perceived value, our bronzini fillets are a profitable protein that will drive repeat business.



WHY WE LOVE IT

- Fully Cleaned: Meticulously trimmed with pin bones removed ensures an enjoyable dining experience for your customers.
- Fresh, Clean Taste: Boasts a mild, sweet flavor that works well with various preparation methods, seasonings, and sauces.
- All Natural: Market high-quality bronzini without additives or preservatives on your menu.

Bronzini with Artichoke Tomato Salad

Pan-seared bronzini perched on a bed of tender asparagus, adorned with a zesty artichoke and tomato salad.





Bronzini

Simply seasoned, crispy-skinned bronzini served over a vibrant hash of shallots, red peppers, olives, collards, and blistered grape tomatoes topped with lemon, basil, and a drizzle of olive oil.

- Gi - FUN FACT

Not only a delicious, mild, and sweet fish, bronzini is also nutritious; a **4-ounce serving** contains **over half** of your **daily recommended** amount of **vitamin D**. (*Nutritionix*)

APPLICATION

• Center of Plate: Mix and match with varieties of rice, grains, pasta, and vegetables to create endless options across multiple cuisine segments.

Limoncello Ricotta Cheesecake

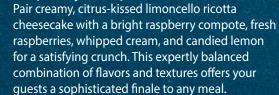
A refreshing, Italian-inspired cheesecake made with sweet ricotta and cream cheese with luscious limoncello flavors and shortbread topping on an Italian-style cookie crust. Each cake is pre-sliced and ready to garnish, plate, and serve.



WHY WE LOVE IT

• Italian Cookie Crust: Made with a unique and flavorful base, adding complexity to the dessert and complementing the rich and creamy filling.

- Clean Flavor: The refreshing flavor of limoncello adds a bright and delightful twist to the classic cheesecake.
- Natural Ingredients: Made with real cream cheese, sour cream, and sweet ricotta cheese, producing a decadent, creamy texture.
- **Portion Control:** Allows for consistent and cost-effective menu planning.



Raspberry Compote

Limoncello Ricotta Cheesecake with





APPLICATIONS

Dress up with a variety of syrups,

- sauces, and fruits
- Great for banquets and catering

Limoncello Ricotta Cheesecake with Blueberry Drizzle

Serve limoncello ricotta cheesecake over blueberry purée with fresh blueberries for a vibrant pop of freshness. Its versatility allows for easy menu rotation—swap blueberries for citrus supremes in winter or poached pears in fall to ensure peak flavor and optimized food costs.



FUN FACTS

Cheesecake is a top **5 most ordered** dessert. (*GrubHub's "2022 Delivered"*)

40% of all consumers cite that when they order dessert, they seek a more **indulgent experience**. (*Datassential Desserts Keynote Report, 2023*)

Limoncello has grown by **+17%** in social conversations over the past year, *according to Tastewise*.

Homestyle Breaded Mega Shrimp U10

Add a statement piece to any plate with these substantial and succulent shrimp, featuring a hand-breaded appearance and delectable flavor that provides a unique offering for any menu item. Lightly breaded with the tail on, these shrimp offer endless culinary possibilities, driving value while saving time and labor.



WHY WE LOVE IT

- Labor Saver: Quick and convenient, shrimp goes from freezer to fryer.
- Crispy Coating: Coated with a crispy, flavorful breading that adds a satisfying crunch to every bite, creating a contrast to the tender shrimp inside.
- **Cross-Utilization:** Serve as an appetizer, a salad topper, or as part of a seafood platter. The options are nearly endless!
- **Portion Control:** Allows for ease in managing food costs effectively with consistent sizing.

Surf and Turf

Serve a show-stopping twist on surf and turf by pairing Portico Classic Mega Shrimp with Certified Angus Beef® Ribeye, haricot verts, and a baked potato.





APPLICATIONS

 Great upsell to any entrée; add to beef, chicken, pasta, and more

- Appetizer or seafood platter addition
- Perfect salad topper



The average consumer in the U.S. eats 5.9 lbs. of shrimp, making it the top-consumed seafood species. (National Fisheries Institute, 2023)

Jumbo Shrimp Cocktail Make a splash with shrimp cocktail featuring jumbo shrimp and a tangy cocktail sauce, topped with lemon and parsley.

Hot Pepper Peach Sauce

This versatile sauce balances a blend of sweet diced peaches with a kick of crushed cayenne peppers. This ready-to-use sauce can be utilized across the menu, elevating dishes from appetizers to desserts.



WHY WE LOVE IT

- Labor Saver: Comes fully prepared and ready to serve.
- Cross-Utilization: A versatile addition to your menu, allowing for a wide range of culinary possibilities, from appetizers to desserts.
- Bold Flavor: Made with chunks of juicy peaches and crushed cayenne peppers for a well-balanced sweet and spicy flavor.
- Consistently Consistent: Provides consistent quality and taste, ensuring customer satisfaction with every order.

St. Louis-Style Ribs Glazed with Hot Pepper Peach Sauce

Coat St. Louis-style ribs in layer upon layer of trendy hot pepper peach sauce, creating a sticky-sweet glaze that locks in moisture and packs a craveable punch of heat.





APPLICATIONS

- Great as a glaze for grilled pork chops, ham, or pork tenderloin
- Use as a condiment for charcuterie and cheese boards
- Pour over ice cream or other dessert
- offerings

💮 - FUN FACT

Datassential calls out sweet and savory combinations as a mega trend that continues to grow across menus. (Datassential Spicy Flavors Report 2.2024)

Hot Pepper Peach Wings

Elevate crispy wings with the sweet heat of hot pepper peach sauce. Slather it on for a bold twist or serve as a dip for fries and sides.

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Cinnamon Cereal Milk Cake

A unique and Instagram-worthy treat that captures the nostalgic essence of cinnamon toast cereal in every bite. This labor-saving, pre-portioned cake simplifies operations and boasts a 3–5 day thawed shelf life without weeping, ensuring consistent quality and profitability. Made with milk-soaked sponge cake topped with real whipped cream, this dessert is sure to captivate customers and boost your bottom line.



WHY WE LOVE IT

- Labor Saving: Thaw and serve makes this cake easy to serve and a profitable addition to dessert menus.
- Pre-Cut Portion Control: Makes managing food costs a breeze.
- Great Thawed Shelf Life: 3–5 days when thawed and will not weep.
- **Real Ingredients:** Made with real milk and the essence of cinnamon toast topped with real whipped cream.
- Insta-Worthy: This unique and delicious cake will draw attention to your dessert offerings.

Cinnamon Cereal Milk Cake

This dessert is a blank canvas for incredible presentations. Try plating the milk cake in a flared bowl atop double whipped cream garnished with berries, mint, and Cinnamon Toast Crunch™.





Strawberry Milk Cake Shake

Feature cinnamon cereal milk cake in a trendy, nostalgic shake to meet the demand for shareable, Instagram-worthy treats. Perfect for driving social media buzz and boosting profits, this high-margin shake works brilliantly as a seasonal special or menu staple.



- Dress up with garnishes such as cinnamon cereal pieces
- Use as a topper for milkshakes or ice cream sundaes
- Cut into smaller pieces for dessert flights, trifles, or parfaits

· m Fun Facts

Cinnamon is called out in Flavor & The Menu's **Top 10 Trends 2024** as an unexpected "Wow!" factor and a trusted gateway to trial less-familiar ingredient pairings.

Cinnamon is the **5th most popular** dessert flavor, with **23.5% menu penetration**. (*Datassential Dessert Menu Trends*)

The combined Cinnamon Sugar flavor is expected to have a **4-year penetration** growth of +24%. (*Datassential Dessert Trend Report*)

Lightly Crusted Alaskan Rockfish Fillets

With a mild, sweet flavor, tender bite, and light crunchy crust, our crispy rockfish fillets offer consistent sizing and versatility for an exciting unique seafood item.



WHY WE LOVE IT

- House-Made Appearance: The lightly crusted coating provides a from-scratch look and taste.
- Labor Saver: Fully prepared and ready-to-cook rockfish fillets are an efficient addition to your menu.
- **Portion Control:** Allows for ease in managing food costs effectively with consistent sizing.
- Craveable Coating: The light crust adds a satisfying crunch to every bite, enhancing the texture and flavor of the tender rockfish inside.

Rockfish Gyro

A Mediterranean twist on the classic gyro, featuring crispy rockfish tucked into pita with a fresh tomato, cucumber, and red onion relish, all topped with creamy tzatziki sauce and wrapped in foil for an easy, portable offering.







Rockfish Basket

Lightly crusted rockfish served with shoestring fries, classic cocktail and tartar sauces, and a fresh lemon wedge for a simple yet refined dish.

🗑 - FUN FACT

A **5-ounce serving** of rockfish contains the **daily recommended** amount of **DHA**, which promotes healthy brain function, along with healthy amounts of omega-3 fatty acids. (Alaskan Salmon Company 11.2021, National Institutes of Health 9.1999)

APPLICATIONS

- Perfect size for street tacos and sandwiches
- Topper for rice bowls or salads
- Serve over grains and roasted vegetables for a light and flavorful menu option
- Shareable appetizer

SUPC 7312371 • 2/5 LB

Pork Chile Verde

An authentic pork chile verde made with tender chunks of pork that have been seasoned and simmered in a tomatillo sauce. With no additional ingredients or labor required, this versatile product offers a simple and convenient way to bring bold international flavors to a variety of applications.



WHY WE LOVE IT

- Labor Saving: Ready to heat and serve with minimal labor required.
- Ovenable Bag: Allows for quick and easy cleanup.
- Versatility: Use across the menu from morning until evening as an entrée, side, or smothered on breakfast burritos, nachos, fries, burgers, and more.
- International Flavors: Appeals to a wide range of consumers.

Pork Chile Verde Enchiladas

Bake pork chile verde over cheese enchiladas and garnish with pico de gallo, cilantro, and Cotija cheese for a comforting, smoky dish.





Pork Verde Chilaquiles

Sauté pork chile verde with tortilla chips, onion, jalapeño, and cilantro, then plate with refried beans, Cotija cheese, and pico de gallo, finished with a fried egg and drizzle of Mexican crema.

APPLICATIONS

Smother on burritos, nachos, burgers,

- fries, and more
- Serve in a bowl topped with diced onions, cilantro, and a dollop of sour cream as an entrée accompanied by fresh tortillas

🗑 - FUN FACT

Annual double-digit growth for loaded fries is predicted over the next 4 years. They can be a great low-labor profit driver that appeals to a broad range of customers. (Datassential Menucast 8.2024)

Smoked Beef Brisket Chili with Beans

This hearty, ready-to-serve chili, made with naturally smoked burnt ends, delivers a bold flavor that sets it apart. Rustic and comforting, this chili provides a warming made-from-scratch experience without the hassle.



WHY WE LOVE IT

- Labor Saving: Ready to heat and serve.
- Smoked Over Natural Hardwood: Producing a classic smoked flavor.
- Crafted with Burnt Ends: Authentic burnt ends add an irresistible depth of flavor to the chili.
- House-Made Quality: Bold and hearty chili made with natural ingredients.

<mark>— Sysco</mark> — Imperial



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Brisket Chili Nachos

For a crowd-pleasing appetizer or hearty main course, serve elevated nachos featuring layers of brisket chili, queso, tomatoes, and jalapeños.



Brisket chili is predicted to have a +77% growth on menus in the next 4 years, making it the highest-growing chili ingredient. (Datassential Chili Ingredients Report).

APPLICATIONS

- Cascade over nachos
- Perfect for topping loaded French fries, tater tots, or mac and cheese
- Great signature soup feature
- Spice up any breakfast item such as eggs benedict, scrambles, and more

Texas Brisket Chili Loaded Baked Potato Fries

Bring the essence of Texas to your menu with loaded fries starring comforting brisket chili over potato wedges topped with Cheddar, green onions, and sour cream. UNIT DOSE MULTI-PURPOSE CLEANER - SUPC 7303550 UNIT DOSE NEUTRAL FLOOR CLEANER - SUPC 7303545 UNIT DOSE DELIMER - SUPC 7303523 UNIT DOSE PRESOAK CLEANER - SUPC 7303533 UNIT DOSE SPECIALTY BEVERAGE CLEANER - SUPC 7303504 UNIT DOSE POT AND PAN SINK DETERGENT - SUPC 7312355 QUAT TAB SANITIZER TABLET - SUPC 5256670

Unit Dose **Cleaners**

Say goodbye to bulky pails and hello to Unit Dose, a PPE-free, color-coded, controlled dosing tablet cleaning program that delivers a professional grade clean for your guests, and a clear, easy-to-use routine for your staff. Small tablets with big efficiencies for your business.



Available in seven options:

Unit Dose Multi-Purpose Cleaner Unit Dose Neutral Floor Cleaner Unit Dose Delimer Unit Dose Presoak Cleaner Unit Dose Specialty Beverage Cleaner Unit Dose Pot and Pan Sink Detergent Quat Tab Sanitizer Tablet

*Images may not be to scale.





Scan to shop.



WHY WE LOVE IT

- Standardized Program: Controlled dosing and color-coded for everyday cleaning needs across your entire operation.
- Versatility: Unit Dose Tablets deliver a powerful clean and streak-free finish across a variety of contexts and surfaces.
- **Compact & Convenient:** No bulky pails or dispensers, leak-free, lightweight, and less storage space required.
- Efficient & Safe: Easy to use and PPE-free.
- Multi-Purpose Cleaner: For use on a wide range of surfaces, light grease removal, and glass cleaner.
- Neutral Floor Cleaner: Front and back of house floor cleaner requiring no water rinse.
- **Delimer:** Helps remove hard water deposits and limescale from dish machines.
- **Presoak Cleaner:** Presoak flatware before washing to help break down food soils and reduce rewashing.
- Specialty Beverage Cleaner: Combat challenges associated with beverage stains in brewing equipment, such as tea and coffee.
- Pot and Pan Sink Detergent: Powerful clean to eliminate the need for hard scrubbing or rewashing.

UNIT DOSE MULTI-PURPOSE CLEANER



UNIT DOSE NEUTRAL FLOOR CLEANER



UNIT DOSE PRESOAK CLEANER



UNIT DOSE DELIMER



UNIT DOSE POT AND PAN SINK DETERGENT



UNIT DOSE SPECIALTY BEVERAGE CLEANER



FUN FACTS Switching to these cleaning products doesn't just mean a cleaner space – it also comes with a host of environmental benefits:

90% less storage space required with 72 cubic feet storage reduction

45.7 lbs. of cardboard waste avoided

54.1 lbs. of plastic waste avoided

12,960 gallons of water saved

162 therms of energy saved

0.864 metric tons of greenhouse gases avoided

*Images may not be to scale.

To learn more, visit SyscoFoodie.com

SPRING FAVORITES

Our 2024 Spring Favorites are still in stock and ready for your menus.

-2024



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



GROUND BEEF CHUCK SLIDER/SMASH CHUB – SUPC 7279831 • 12/4 LB



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



MARGHERITA PIZZA CUPCAKE – SUPC 7198407 • 4/12 CT



BONELESS CHICKEN LEG MEAT SKIN ON – SUPC 7281701 1/20 LB



ARREZZIO IMPERIAL

GLUTEN-FREE PARBAKED PIZZA CRUSTS – NEAPOLITAN – SUPC 7278698 • 12/12 IN • PINSA – SUPC 7278663 20/15X4.7 IN



SYSCO IMPERIAL

CREPE CAKES – VANILLA – SUPC 7280984 CHOCOLATE HAZELNUT – SUPC 7280993 TROPICAL – SUPC 7280963 • 72/2.65 0Z



ELOTE CHORIZO CHOWDER - SUPC 7282546 • 4/4 LB



INDIVIDUAL CHEESECAKES – UBE – SUPC 7282952 • YUZU – SUPC 7282936 32/4.03 0Z



SYSCO CLASSIC

SHREDDED CHICKEN SHAWARMA FULLY COOKED – SUPC 7281189 • 2/5 LB



SHELF-STABLE CHEF STARTER SAUCES – BULGOGI – SUPC 7283258 • MISO-MUSTARD – SUPC 7283257 • TANDOORI – SUPC 7283253 • 1/12 LB

