FRESH IDEAS & INNOVATION



BAKER'S SOURCE CLASSIC FILLED MININ MUFFINS







SYSCO CLASSIC
BACON CHEESEBURGER DIP

















New Items January 2025

Success in foodservice means staying agile, inventive, and always one step ahead of trends. Cutting Edge Solutions (CES) makes this easier by offering you exclusive access to innovative ingredients and transformative solutions that elevate both your menu and operations. With four new product launches each year, CES can help attract new guests and keep loyal ones coming back. For operators who want to further excel, CES gives you the strategic edge you need.

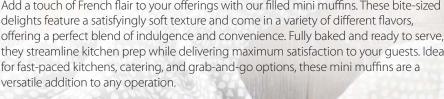


Scan here to shop CES products.

COOKIE BUTTER SUPC 7324881 • 42 CT **BLUEBERRY SUPC** 7324936 • 42 **CT** MAPLE SUPC 7324913 • 42 CT CHOCOLATE & CARAMEL SUPC 7324950 • 42 CT



Add a touch of French flair to your offerings with our filled mini muffins. These bite-sized delights feature a satisfyingly soft texture and come in a variety of different flavors, offering a perfect blend of indulgence and convenience. Fully baked and ready to serve, they streamline kitchen prep while delivering maximum satisfaction to your guests. Ideal for fast-paced kitchens, catering, and grab-and-go options, these mini muffins are a





- Effortless Profitability: Thaw-and-serve mini muffins waste and boosting repeat business. Their mini size satisfies customers while enhancing your bottom line.
- Convenient & Long **Shelf Life:** These fully baked muffins come frozen and have an impressive 18-month shelf life. Once thawed, they maintain their quality with an extended labor savings and a taste that
- All-Day Appeal: Adaptable muffins are the perfect addition to any dining experience. Their bite-sized convenience and variety suit shops to elegant fine dining.





COOKIE BUTTER

The warm, caramelized flavors of cinnamon, ginger, and nutmeg in cookie butter, reminiscent of speculoos cookies, blend beautifully with the subtle sweetness of the muffin. Together, they form a comforting, satisfying flavor that's both familiar and indulgent, making it an ideal choice for a cozy snack or dessert.





BLUEBERRY

While new and exciting flavors continue to emerge, the classic blueberry muffin remains a best-seller, thanks to its timeless appeal. Using premium, real blueberries—often wild varieties for their vibrant taste—creates a simple yet irresistible treat that customers trust and love.



The comforting, rich sweetness of maple syrup fits seamlessly into trends focused on nostalgia. Consumers continue to seek out comforting flavors enhanced with a touch of creativity, and maple syrup, as a natural, nutrient-dense sweetener, offers a healthier alternative to traditional sugar.





CHOCOLATE & CARAMEL

Chocolate and caramel continue to captivate as a classic duo, especially in products designed to offer a sense of indulgence. Reinterpreted in this nostalgic dessert with a modern edge, this combination satisfies cravings for comforting flavors with a contemporary twist.

APPLICATIONS

- Pair with coffee for a perfect bite on the go
- Serve as individual snacks or as a trio for a gourmet dessert
- Offer on a buffet in hotels or for catering services, banquets, and more
- Use as a base for ice cream parfaits, tiramisu, or bread pudding

FUN FACTS

Research shows that **70% of operators feature muffins** as a key item on their breakfast menus—surpassing donuts and cinnamon rolls. (*Snack Food & Wholesale Bakery Feb 2023*)

The muffin market is expected to **grow by \$1.5 billion from 2023 to 2028**, due to rising consumer demand for portion-friendly snacks that fit busy lifestyles. (*Technavio*)

COOKIE BUTTER

Braided Danish

Transform your pastry offerings with our cookie butter braided Danish. Made with premium Danish margarine, this authentic European pastry features perfectly layered dough, filled with indulgent, cinnamon-spiced cookie butter. Each bite delivers a bold flavor that's sure to delight your customers. Enjoy the benefits of an artisanal touch with minimal preparation.



WHY WE LOVE IT

- Authentic European
 Pastry: Made in Belgium
 with premium Danish
 margarine for a true European
 pastry experience.
- Distinctive,
 Global-Inspired Flavors:
 Filled with the rich, sweet
 taste of traditional Belgian
 speculoos cookies, delivering
 a unique caramelized
 cinnamon twist.
- Labor-Saving Convenience: Frozen and ready to bake, cutting down on prep time without sacrificing quality.
- Chef-Level Quality, Easy Execution: Offers pastry chef perfection that any prep cook can handle effortlessly.





WANT S'MORE CAMPFIRE BUTTER COOKIE

Transform a cookie butter braided Danish into a nostalgic dessert with melted chocolate, gooey marshmallows, and fresh strawberries, and serve as a shareable dessert or premium brunch item.



APPLICATIONS

- Serve as a warm breakfast pastry alongside coffee and fruit or as a convenient grab-and-go option
- ullet Split the Danish and fill with an array of toppings for an elevated dessert or sandwich carrier optior
- Pair with flavored butter or artisan spreads to add a sweet, European-inspired touch to brunch offering
- Feature on catering platters for corporate meetings, weddings, or large gatherings

FUN FACT

Cookie butter is trending, with a notable increase in consumer demand across various segments. (*Tastewise foodtrends 2024*)

CUTTING **EDGE**

FILLED MINI

Beignets

Crafted from a buttery brioche dough and loaded with rich, gourmet fillings, these light and airy French-inspired pastries bring a touch of indulgence to any dining experience. Fully baked, just thaw and serve for the perfect hassle-free, on-trend dessert or snack option. Add a unique, crowd-pleasing item to your lineup without the extra prep time.



WHY WE LOVE IT

- Profit Potential:
- These thaw-and-serve mini beignets are cost-effective, portion-controlled, and reduce waste while ensuring consistent quality. Their satisfying size encourages repeat business and enhances profitability.
- Extended Shelf Life:
 Boasting an impressive
 18-month frozen shelf
 life, these beignets are a
 convenient option. Once
 thawed, they maintain a
 reliable ambient shelf life,
 ensuring you can serve
 indulgent treats without
 the worry of spoilage.
- Innovative Texture & Size: Light, airy, and flavorful, these bite-sized treats transform the traditional beignet into a gourmet experience. Perfect for shareable snacks, they cater to today's consumers seeking indulgence in a convenient format.
- Versatile & Adaptable: Enhancing breakfast menus, serving as indulgent snacks in coffee shops, or providing elegant desserts in fine dining, these mini beignets are endlessly versatile, making them a perfect option for any meal occasion.







YUZU

The unique aroma and bright sour flavor of yuzu elevate this mini filled beignet, offering a perfect balance of refreshing citrus and subtle sweetness.

CHOCOLATE CARAMEL

Indulge in the perfect balance of rich chocolate and creamy caramel with this mini beignet. The soft, golden dough encases a luscious, melt-in-your-mouth filling, offering a decadent treat that's both comforting and irresistible.





COOKIE BUTTER

Packed with creamy, spiced cookie butter, this mini beignet offers the perfect balance of rich flavor and soft, pillowy dough. Each bite delivers a sweet, melt-in-your-mouth experience that's sure to satisfy any sweet tooth.

MATCHA

With its earthy, umami flavor, vibrant green color and array of health benefits, matcha continues to be a popular choice with baked goods.



APPLICATIONS

- Serve a variety of mini beignets alongside complementary sauces or whipped cream
- Use as a unique base for ice cream parfaits, layering them with ice cream, sauces, and toppings
- Use as a base for traditional desserts like tiramisu or bread pudding, adding modern flair to classic recipes
- Present in handheld cones for a fun and trendy dessert option that's perfect for on-the-go enjoyment

FUN FACT

65% of diners view beignets as a premium alternative to donuts, with shared formats boosting dessert sales by 34%. (Good Sense Research)

BACON

Cheeseburger Dip

This fully prepared dip is a flavor-packed experience, combining classic ingredients like browned ground beef, melted cheddar cheese, savory bacon, pickles, red onion, and tomatoes into one craveable, shareable offering. It's the perfect combination of bold taste and ultimate convenience, simplifying kitchen prep without compromising quality.



WHY WE LOVE IT

- Versatile Across Menus: Ideal for cheeseburger-inspired menu items such as pizza, loaded fries, sandwich toppers, and more
- Labor-Saving Efficiency: Skip the prep—no need to cook individual dip ingredients separately.
- Fully Prepared
 Convenience: Arrives frozen
 in 5-pound boilable or
 steamable pouches, saving
 you time and hassle.
- Reliable Hold Time: Great for extended hold situations and fast-paced service environments, ensuring consistent quality and service.





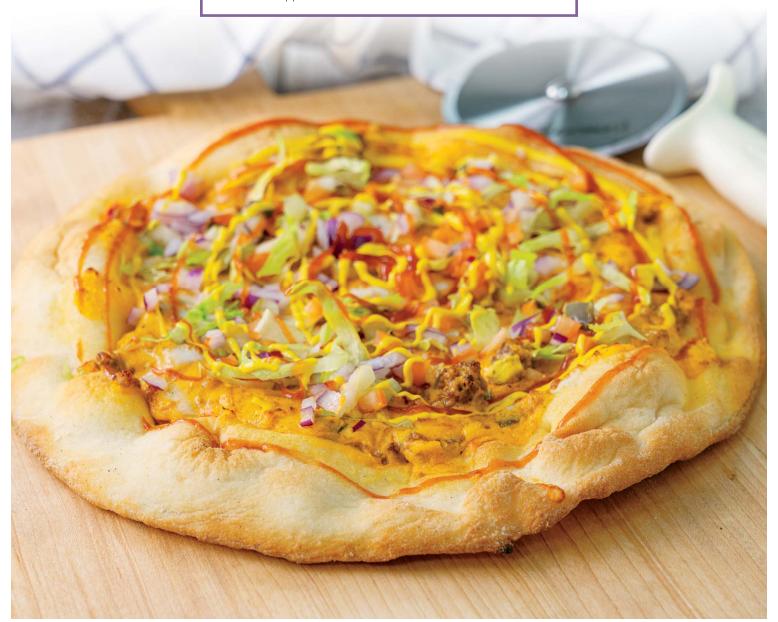
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BACON CHEESEBURGER EMPANADAS

Crispy empanadas stuffed with bacon cheeseburger dip create a handheld perfect for appetizers, grab-and-go, or small plate menus.

LOADED BACON CHEESEBURGER PIZZA

Spread dip over a crisp flatbread, top with choice of shredded cheese and bake, then garnish with lettuce, tomato, pickles, and onion for an appetizer or entrée.



APPLICATIONS

- Drizzle the dip over a bed of crispy French fries, then top with jalapeños, shredded lettuce, and diced tomatoes for loaded cheeseburger fries
- Use the dip as a filling for baked potato skins, then sprinkle with extra cheese and bake until golden for a hearty appetizer or side
- Offer the dip as a decadent topping for burgers
- Mix the dip into mac and cheese for a flavorful upgrade

FUN FACTS

Nearly **49% of Americans** report **eating three or more snacks per day**. As more people opt for snacks over full meals, dishes like dips have become incredibly popular as shareable, snackable menu options. (*Bar & Restaurant News*)

Customers are **more adventurous** than ever with **flavors**, and this **unique dip** taps into this **curiosity**, allowing guests to experiment with new tastes while staying within a familiar food framework.

Hashbrown

CASSEROLE

Our hashbrown casserole is made with shredded potatoes, cheddar cheese, and cream cheese, delivering a rich, comforting flavor with a scratch-made appearance. This fully prepared product offers consistency and versatility to go beyond breakfast with convenience and ease.



WHY WE LOVE IT

- Fully Prepared Labor-Saver: Ready to heat and serve from frozen or thawed in 5-pound boilable or steamable pouches. No peeling or chopping required.
- Reliable Hold Time: Proven to hold its integrity in steam wells, this product is great for breakfast buffets and catering events.
- Menu Versatility: Perfect for breakfast skillets, loaded bowls, breakfast burritos, and more creative applications.





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CHEESY HASHBROWN CASSEROLE

Layer hashbrown casserole with a variety of cheeses, bake until golden, then finish with fresh herbs for a versatile side dish that complements breakfast or dinner menus.



APPLICATIONS

- Serve as a base for a hearty skillet topped with eggs, bacon, and vegetables for a satisfying breakfast entrée
- Offer it as a delicious, cheesy side dish for brunch, lunch, or dinner entrées
- Layer casserole with scrambled eggs, sausage, avocado, and salsa for a loaded breakfast bow
- Use the casserole as a filling for breakfast burritos alongside scrambled eggs, sausage, and cheese

FUN FACT

The growth of all-day breakfast menus in North American foodservice chains has contributed significantly to the increase in hashbrown consumption. (DataHorizzon Research)

CRISPY BREADED

Gluten-Free Halal Chicken





WHY WE LOVE IT

- Gluten-Free: A safe, flavorful option for guests with gluten sensitivities, allowing you to cater to dietary restrictions without compromising taste.
- Back-of-House Efficiency:
 Cook straight from frozen,
 cutting down on prep time
 and labor costs, making service
 faster and more streamlined.
- Halal Certified: Processed according to strict Islamic guidelines, ensuring premium quality and expanding menu options for halal-conscious diners.
- Tender & Crispy: Coated in a pre-browned breading that delivers a crispy crunch and helps prevent noticeable amounts from falling off into the fryer.
- Safe & Convenient: Customizable portions eliminate the risk of cross-contamination.







APPLICATIONS

- Add to any fresh salad for a protein-packed option
- Use in wraps with a variety of sauces and veggies for a flavorful handheld
- Pair with waffles or pancakes for a comfort food favorite
- Top nachos or fries for a heartier appetizer
- Serve over grains or veggies with sauces and garnishes for a customizable bowl

FUN FACTS

Gluten-free dishes feature on **42.8%** of **U.S. menus** with a projected **28% growth** over the **next four years**. (*Datassential*)

Halal menu items are set to **grow by 73%** in the next four years, making these tenders a smart choice for future-proofing your menu. (*Datassential*)

SWIRLFILE

Upgrade your fry game with this innovative pre-seasoned, natural-cut swirl fry, with a unique "lock-washer" shape. It delivers a crispy, seasoned exterior with a fluffy, baked potato-like interior, offering a standout menu item perfect for sides, appetizer bases, entrées, and more. Any way it's served, it's guaranteed to impress.



WHY WE LOVE IT

- Bold Flavor: Pre-seasoned with savory garlic-pepper batter, providing consistent flavor while saving time in the kitchen.
- Innovative Cut: The distinctive "lock-washer" shape adds visual appeal and a unique crispy texture to any dish.
- Versatile: Great as a side or appetizer base, this fry fits nearly any occasion.
- Rustic Appeal: Skin-on, natural-cut fry gives it that authentic, house-made feel







LOADED SWIRL FRY NACHOS

Crisp swirl fries loaded with queso, choice of protein, and fresh pico de gallo create a shareable offering that's easy to customize with premium add-ons like guacamole or bacon.





SWIRL CHIPS & LOX

Top swirl fries with cream cheese, smoked salmon, capers, and herbs for an elegant take on a classic pairing that's ideal for brunch or upscale snacking menus.

HAM & SWIRL CHIP SANDWICH

Incorporate the crisp, rustic appeal of swirl fries onto a reimagined ham sandwich featuring thick-cut ham, crisp vegetables, and swirl fries, all nestled between artisan bread – perfect for in-house or on-the-go dining.



APPLICATIONS

- Pair as a signature side with burgers and sandwiches (highest volume driver)
- Serve for breakfast with bacon and eggs
- Use in sandwiches wrans or howls for added texture and flavo
- Ideal for on-site or grab-and-go snacks
- Stays crispy for delivery, takeout, or catering
- Great with a variety of sauces, condiments, and dips

FUN FACTS

French **fries** remain a **favorite food** across all generations. (NPD Generational Eating Report, June 2024)

87% of **consumers** are **drawn to seasoned fries** at restaurants. (*LW Proprietary Study, 2023*)

GLOBALLY INSPIRED

Pre-Cut Premium Pork

Seasoned and marinated in authentic spices, pre-cut, and ready to cook, these premium pork options provide the opportunity for your kitchen to produce fast, flavorful meals with global flair. Highly adaptable to both traditional recipes or fusion dishes inspired by other cuisines, these flavorful pork items make it easy to deliver high-impact dishes with minimal effort.



WHY WE LOVE IT

- Authentic Global Flavors:
 Pork al pastor features a bold
 Latin marinade with smoky,
 tangy, and slightly sweet
 notes, while pork char
 siu provides a signature
 caramelized Asian-inspired
 glaze, ensuring every bite is
 packed with flavor.
- Versatile & Ready to Cook:
 Both products are ready-to-cook and adaptable for sautéing, roasting, or grilling, making them ideal for diverse culinary applications.
- Efficient & Consistent:

 Vacuum-sealed for freshness, these products preserve juiciness and flavor integrity. Their dependable seasoning ensures consistent performance, allowing you to deliver the same great taste every time.
- Perfect for High-Volume Kitchens: With minimal prep required, these premium pork products help busy kitchens focus on speed and authenticity, making them an excellent choice for driving repeat business with bold, complex flavors



Serve pork al pastor on warm tortillas topped with onions, jalapeños, cilantro, and zesty lime crema for globally inspired tacos. Elevate this street food classic with add-ons like roasted pineapple or house-made salsa.











FLATBREAD AL PASTOR

Pork all pastor atop a crispy flatbread with red onion, peppers, cheese, and cilantro, creating a shareable dish or satisfying entrée while tapping into street food trends and driving high-profit margins.

CHAR SIU TACOS

Savory, sticky-sweet char siu pork is stuffed into soft tortillas with crisp slaw and served with lime wedges, delivering bold flavors in a compact format ideal for casual dining or small plate menus.

CHAR SIU PORK FRIED RICE

Serve flavorful fried rice packed with char siu pork, scallions, and crisp vegetables for a cost-effective entrée that leverages high-margin ingredients to deliver vibrant, satisfying flavors in large portions.

APPLICATIONS

Pork Char Siu

- Use it to elevate ramen bowls
- Toss with stir-fried noodles and fresh vegetables for a signature dish that captures the essence of Asian cuisine
- Pair with pickled vegetables and fresh herbs on a soft roll for a Banh Mi

Pork Al Pastor

- Fill warm tortillas, and top with chopped pineapple, onions, and cilantro for vibrant, flavorful tacos
- Incorporate into flour tortillas with beans, rice, and fresh toppings for a hearty and satisfying burrito option
- Serve on a soft roll with avocado, lettuce, refried beans, and pickled jalapeños for an elevated torta



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Lightly Crusted Alaskan Rockfish Fillets

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