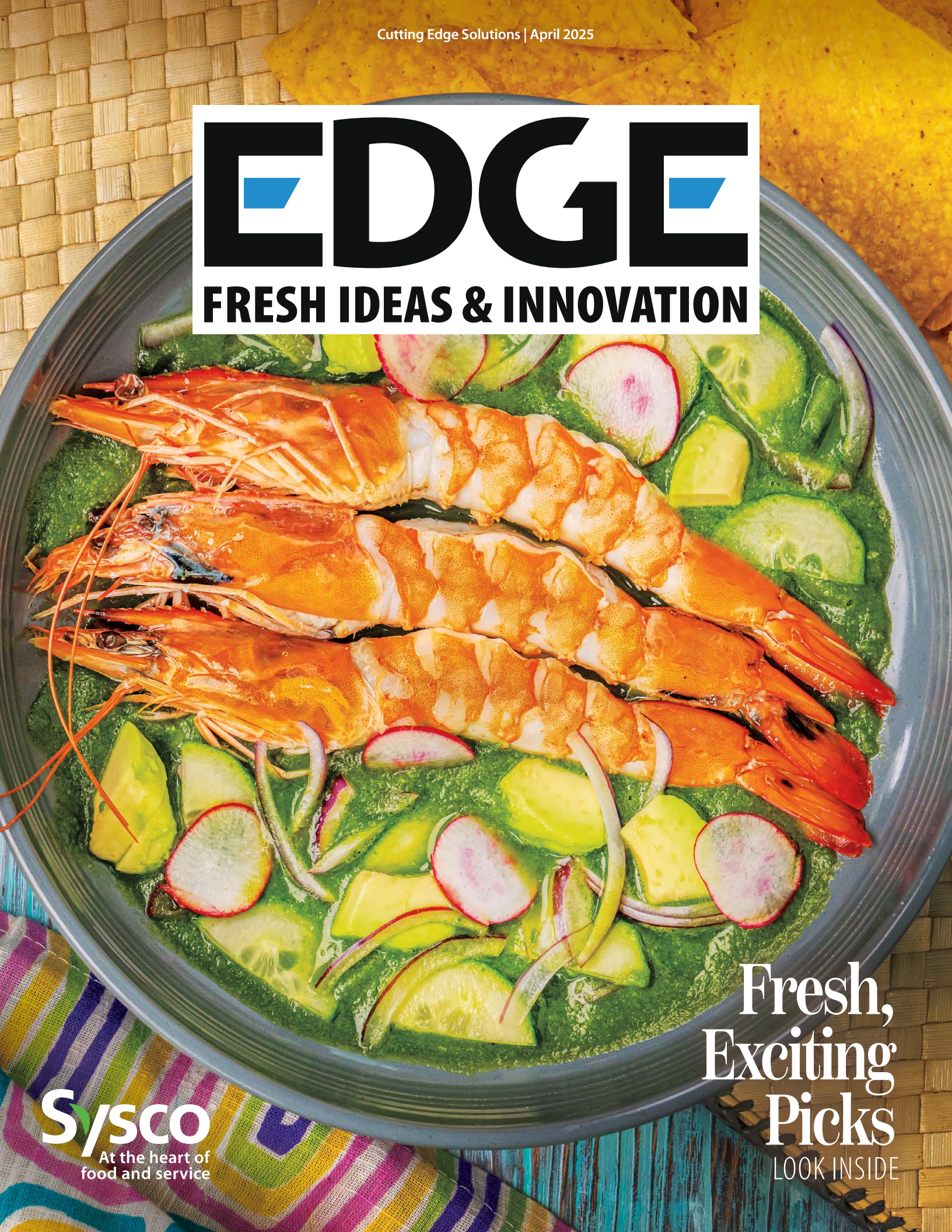


EDGE

FRESH IDEAS & INNOVATION



Sysco
At the heart of
food and service

Fresh,
Exciting
Picks
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New Items LAUNCHING APRIL 2025

Thriving in foodservice means staying adaptable, innovative, and ahead of the curve. Cutting Edge Solutions (CES) makes this easier by giving you exclusive access to cutting-edge ingredients and game-changing solutions that enhance your menu and streamline operations. With four new product launches annually and full support from Sysco's marketing and sales teams, CES helps you attract new guests and keep loyal ones coming back.



Scan here to shop
CES products.

Avocado Extra Virgin Olive Oil Blend

Expand your kitchen's versatility with this premium 50/50 blend of avocado oil and extra virgin olive oil. Combining the high smoke point of avocado oil with the rich flavor of extra virgin olive oil, this blend is excellent for a wide range of culinary applications—from high-heat cooking to elegant finishing touches.

WHY WE LOVE IT

- **Multi-Use Excellence:** A true all-purpose oil. Ideal for sautéing, roasting, grilling, and baking, thanks to avocado oil's high smoke point. Plus, it's equally impressive for drizzling on salads, soups, or as a finishing oil with the robust taste of extra virgin olive oil.
- **Balanced Flavor:** Mild and flavorful, this blend enhances the natural essence of your dishes without overpowering them.
- **Nutrient-Packed:** Packed with heart-healthy monounsaturated fats and free of trans fats, this oil blend is perfect for meeting customer demands for keto-friendly and vegan options.



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AVOCADO EGG TOAST

Crispy focaccia topped with creamy smashed avocado, radishes, and hard-cooked eggs, finished with fresh avocado slices, tangy cotija, and a drizzle of velvety avocado extra virgin olive oil blend for a nutty depth of flavor.

APPLICATIONS

- High-heat cooking: sautéing, grilling, roasting, and baking
- Finishing: salads, soups, grain bowls, and more

FUN FACTS

Avocado oil leads specialty oils in dollar sales, surpassing grapeseed and sesame oils. *(Nielsen)*

Consumer awareness of avocado oil's benefits and versatility is driving a significant growth trend. *(Nielsen)*

Similar in health benefits to extra virgin olive oil, avocado oil also boasts a higher smoke point for optimal performance in high-heat applications.

Greek Yogurt Tzatziki Dip

Made with Greek yogurt, real cucumber morsels, garlic, and lemon juice, this authentic tzatziki dip is the perfect addition to your Mediterranean-inspired dishes. It's versatile as a spread, topping, dip, or dressing, and a better-for-you alternative to traditional dressings and dips.

WHY WE LOVE IT

- **Authentic Mediterranean Flavor:** Brings bold, traditional Greek flavors to your menu, perfect for a variety of applications.
- **Clean & Natural:** Made with Greek yogurt, free of artificial colors and flavors, this tzatziki offers probiotic benefits and a lower fat and calorie option for health-conscious diners.
- **Labor-Saving:** Ready to use with no prep required—just open and serve.
- **Versatile:** Use as a dip, spread, topping, or dressing to complement a range of dishes.



GRILLED SOUS VIDE CHICKEN WITH GREEK YOGURT TZATZIKI SAUCE

Perfectly grilled sous vide chicken served over toasted pita and drizzled with tangy Greek yogurt tzatziki dip. Topped with fresh tomatoes, cucumber, and red onion, this dish adds a fresh Mediterranean twist to any menu.



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GRILLED SHRIMP TZATZIKI SALAD

Char-grilled shrimp lightly dressed in cool, tangy Greek yogurt tzatziki, served over crisp cucumbers, sweet red bell peppers, and sharp red onions. Finished with an extra side of Greek yogurt tzatziki dip for a refreshing contrast to the smoky char.



APPLICATIONS

- Serve as a cooling sauce over grilled meats like gyros, chicken, salmon, shrimp, or lamb
- Use as a refreshing alternative to mayonnaise or ketchup on burgers or sandwiches
- Top breakfast dishes like shakshuka or avocado toast for a Mediterranean twist
- Serve alongside fries, sweet potato wedges, zucchini fritters, or crispy calamari
- Pair with warm pita bread, falafel, olives, hummus, and stuffed grape leaves for a shareable appetizer

FUN FACTS

Tzatziki dates back to ancient Greece and is known for its refreshing flavor profile and digestive benefits.

.....
Greek yogurt is a key source of probiotics, promoting gut health and offering a nutritious alternative to traditional condiments.

Neapolitan Cheese Pizza

Made with premium ingredients, our new Neapolitan-style cheese and tomato pizza offers an authentic taste of a traditional Italian pizza, without the gluten, making it a preferred option for consumers with alternative diets. Hand-stretched and stone-baked to perfection, this pizza is also ideal for customization.

WHY WE LOVE IT

- **Artisan-Style:** Hand-stretched dough with rising air pockets creates a light, crispy crust, resembling traditional Neapolitan pizza.
- **Gluten-Free:** Perfect for meeting the growing demand for gluten-free options without compromising on taste or texture.
- **Labor-Saving:** Par-baked crusts make it easy to heat-and-serve in under 20 minutes.
- **Versatile:** A perfect base for additional toppings, making it ideal for creating seasonal or signature pizzas.



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APPLICATIONS

- Serve as is, or customize with signature ingredients like Italian sausage, ricotta cheese, grilled chicken, and more

FUN FACTS

Nearly one-third of consumers (29%) said a truly great crust is the most important factor of making a truly great pizza. Having a variety of crust style options allows for greater appeal to a wider range of consumers. *(Datassential Pizza Keynote Report 2024)*

Lifestyle-friendly pizzas, ranging from low-fat to keto options, have emerged on menus in response to growing health trends. One notable example is the gluten-free Neapolitan pizza. *(Datassential Pizza Report 2024)*

SOUTHWEST STEAK AND CHEESE SUPC 7323482 • 6/25 CT
JALAPEÑO BACON CREAM CHEESE SUPC 7321301 • 6/25 CT
BLACK BEAN, CORN AND CHEESE SUPC 7323491 • 6/25 CT

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Firecracker Appetizers

Add a creative touch to your menu with these unique, crispy appetizers that combine visual appeal with bold, on-trend flavors. Available in three culturally inspired varieties, they offer versatility for a range of applications—from shareable appetizer platters to unique burger toppings or even as a standout garnish for a Bloody Mary. Elevate your offerings with these easy-to-prepare options that deliver both flavor and presentation.

WHY WE LOVE IT

• Innovative Flavor Profiles:

Each appetizer showcases a unique blend of quality ingredients, from creamy cheeses and bold spices to hearty vegetables and savory fillings, providing an exciting, memorable dining experience.

• Efficient Preparation:

Designed for busy kitchens, these appetizers can be quickly cooked from frozen in an oven or deep fryer, streamlining prep time and minimizing labor costs.

• Versatile Shareable Bites:

These appetizers fit seamlessly into any menu, whether served as a combination platter or as a garnish or topper, encouraging conversation and engagement.

• Crispy, Satisfying Texture:

Each bite features a deliciously crisp exterior that contrasts beautifully with the flavorful fillings, delivering a satisfying crunch that elevates the overall tasting experience.



SOUTHWEST STEAK AND CHEESE

Featuring tender, seasoned beef strips sautéed to perfection, diced onions, and a medley of sweet red and green bell peppers, combined with a creamy blend of provolone and mozzarella cheeses.


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JALAPEÑO BACON CREAM CHEESE

A creamy blend of rich cream cheese, crispy bacon pieces, and zesty diced jalapeños, all wrapped in a uniquely shaped firecracker shell.

BLACK BEAN, CORN AND CHEESE

Filled with a combination of crunchy cabbage, protein-packed black beans, and creamy cheddar, Monterey Jack, and mozzarella cheeses, complemented by the sweetness of roasted corn and flavorful spices. It makes for a delicious vegetarian option as well.

APPLICATIONS

- Slice on a bias to create unique toppings for burgers or sandwiches
- Incorporate into a vibrant appetizer platter, perfect for sharing
- Serve alongside a trio of complementary dipping sauces
- Wrap in crispy bacon to deliver an irresistible indulgence
- Use as a fun and flavorful base for nachos
- Use to garnish a classic Bloody Mary, Michelada, or margarita for an elevated cocktail experience

FUN FACT

Consumer Approved: These appetizers have been rigorously tested with families, achieving an impressive 95% approval rating. With 76% of participants indicating they'd definitely or probably purchase these products, you can trust their appeal will translate to your menu.

Grilled Sous Vide Chicken Breast Pieces

Unlock convenience and flavor with these fully cooked, grilled chicken breast pieces, prepared using the sous vide method to ensure perfect tenderness and taste. Ideal for fast-paced kitchens, this versatile ingredient opens the door to countless high-quality, creative dishes—all with consistent results and minimal prep time.

WHY WE LOVE IT

- **Premium Quality:** Precision grilled for an authentic charred flavor and cooked sous vide to lock in juiciness and tenderness.
- **Versatile Across Menus:** Great for everything from protein-packed bowls and wraps to elegant entrées and shareable appetizers.
- **Labor-Saving Convenience:** Fully cooked and ready to serve—just season, sauce, or pair with your favorite ingredients for a signature touch.
- **Reliability & Consistency:** Consistent sizing ensures better yield, uniform portioning, and dependable quality every time.
- **Food Safety First:** Food safety is prioritized with vacuum-sealed, fully cooked packaging that minimizes handling, reduces food safety risks, and preserves freshness.

GRILLED SOUS VIDE CHICKEN TIKKA MASALA

Tender grilled chicken, perfectly cooked using sous vide, coated in a rich, spiced tikka masala sauce bursting with aromatic flavors.

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GRILLED SOUS VIDE CHICKEN POT PIE

Tender sous vide chicken, seared for depth, served with buttery southern biscuits, vibrant vegetables, and velvety gravy—capturing the essence of pot pie in a bold, modern presentation.

APPLICATIONS

- Toss with sauces for a shareable starter or a flavorful small plate
- Incorporate it as a hearty protein component to Caesar, Cobb, or seasonal green salads
- Feature as a centerpiece protein with grilled vegetables, potatoes, or pasta
- Use in wraps, sandwiches, or paninis for a handheld favorite
- Pair with grains, roasted vegetables, and sauces for a nutritious bowl offering

FUN FACTS

Grilled chicken remains a top choice among diners, with 52% of Americans preferring it over fried. *(National Chicken Council)*

Chicken consumption has more than doubled in the last 40 years, with breast meat being the most favored cut. *(USDA)*

Sous vide, a method originating in the 18th century, continues to grow in popularity for its ability to enhance flavor and texture. *(Great British Chefs)*

Buffalo Breaded Alaskan Pollock Wings

Turn up the heat with these buffalo-style wings, made with crispy breaded wild-caught Alaskan pollock and a robust spice blend. Ready to prepare and versatile, they cater to the growing demand for bold, flavorful offerings.

WHY WE LOVE IT

- **Sustainably Sourced:** Made with wild-caught sustainable Alaskan pollock.
- **Quick & Efficient:** Whether deep-fried or oven-baked, these wings are easy to portion and cook quickly.
- **Customization:** Buffalo pollock wings can be customized with different sauces and seasonings, allowing for personalized menu creations.
- **Versatile:** Serve as a snack, appetizer, or main course option with customizable sides.



BUFFALO WILD ALASKAN POLLOCK WINGS WRAP

Crispy buffalo-style Alaskan pollock wings wrapped in a warm tortilla with crisp lettuce, juicy tomatoes, and creamy avocado. Finished with tartar sauce, ranch, or blue cheese for a perfect balance of heat and cool, creamy contrast.



APPLICATIONS

- Serve as a shareable snack with various dipping sauces
- Add to tacos or rice bowls for a creative twist on popular dishes
- Use in wraps or add to any fresh salad for a protein-packed option

FUN FACTS

Spicy foods are on the rise, and buffalo flavor is one of the top contenders in the spicy segment. (*Datassential Spicy Flavors Report 2024*)

Seafood dishes continue to see tremendous growth, with a 50% CAGR in the past 5 years.

BIKINI SHRIMP, HEAD-ON, TAIL-ON, BODY PEELED 10/20 SUPC 7341755 • 6/2 LB
BIKINI SHRIMP, HEAD-ON, TAIL-ON, BODY PEELED 20/30 SUPC 7341756 • 6/2 LB

Bikini Shrimp

Upgrade your seafood menu with bikini shrimp, a premium, all-natural shrimp sourced from responsibly managed Ecuadorian farms. These head-on, tail-on, and body peeled shrimp boast a striking bikini style that impresses both on the plate and the palate. A perfect addition for chefs looking to elevate their dishes with a versatile, high-quality ingredient.

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WHY WE LOVE IT

- **Exceptional Taste:** Raised in Pacific Ocean-fed ponds, our bikini shrimp deliver a firm, succulent texture and a superior flavor profile indicative of wild-caught shrimp.
- **All-Natural Quality:** Free from phosphates, these shrimp offer a clean and healthy option that aligns with today's clean-label trends.
- **Visual Appeal:** The unique bikini style—head-on and tail-on with peeled bodies—provides an impressive, eye-catching presentation that enhances any plate.
- **Responsible Sourcing:** Sourced from BAP-certified plants with low-density ratios, ensuring sustainable farming practices that result in clean, firm, and delicious shrimp.



BIKINI SHRIMP WITH AGUACHILE

Bikini shrimp marinated in a zesty lime blend, skewered, and draped in vibrant aguachile. Garnished with crisp cucumber, radish, onion, and creamy avocado for a bold, refreshing bite.



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BIKINI HEAD ON SHRIMP TEMPURA

Light, golden tempura-fried bikini shrimp, crisp yet delicate, served with bright citrus slices and a dusting of smoky gochugaru spice, offering the perfect interplay of texture, heat, and acidity.

APPLICATIONS

- Perfectly suited for grilling, steaming, broiling, or baking, allowing chefs to prepare bikini shrimp exactly how they envision
- Pair with premium cuts of meat for a classic surf and turf combination
- Feature in shrimp scampi, grilled shrimp skewers, or shrimp tacos
- Add a protein-packed element to salads, grain bowls, or poke bowls

FUN FACTS

Shrimp is one of the most popular seafood choices worldwide, with a global market expected to grow steadily over the next decade. *(American Shrimp Processors' Association)*

Shrimp are an excellent source of protein, vitamins, and minerals, making them a nutritious addition to any menu. *(American Shrimp Processors' Association)*

Southwest Ranch Dressing Packet

Add bold, southwestern flair to your menu with this Southwest-flavored ranch dressing. Featuring a creamy blend of smoky chipotle and just the right kick of spice, this versatile dressing enhances everything from appetizers to entrées. Free of gluten, high fructose corn syrup, and artificial colors, it's a flavorful option your customers can feel good about.

WHY WE LOVE IT

- **Fusion Flavor Upgrade:**
Southwest ranch blends creamy and spicy notes with a smoky chipotle twist—a fresh take on a beloved classic.
- **Versatility at Its Best:**
Works across the menu as a dressing, dip, spread, or sauce, adding a dynamic flavor boost to every dish.
- **Operational Convenience:**
Prepackaged 1.5-ounce portions are perfect for portion control, minimizing waste, and streamlining prep for dine-in, takeout, and delivery.
- **Consumer Appeal:**
Delivers on the growing demand for bold, innovative flavors in familiar favorites.

APPLICATIONS

- Serve as a salad dressing
- Pair with vegetables, fries, or chicken as a dipping sauce
- Drizzle on pizza slices or serve on the side as a dip
- Use as a bold burger sauce or sandwich spread

SOUTHWEST RANCH SALAD

Crisp greens, grilled sous vide chicken, olives, banana peppers, tomatoes, and tangy feta come prepped and packed for convenience. The best part? A Southwest ranch dressing packet customers pour on just before eating, delivering a creamy, smoky kick for a bold, made-to-order experience on the go.



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FUN FACTS

Ranch dressing continues to remain the dominant dressing flavor, with spicy and chipotle variations surpassing traditional ranch options in popularity.

(Verified Market Research Ranch Sauce Market Size and Forecast 2024)

Spicy/chipotle ranch flavors resonate with millennials seeking elevated versions of traditional dressings. *(Mintel Store US Trending Flavors and Ingredients in Dips and Sauces Market Report 2024)*

Hot Honey Peach Cheesecake

Impress your guests with a decadent, chef-inspired cheesecake with a kick. Crafted with real cream cheese, this dessert combines a rich cinnamon base, sweet peach filling, and a buttery shortbread crumble, topped with a spicy hot honey drizzle. It's the perfect addition to any menu, with minimal preparation required.

WHY WE LOVE IT

- **Labor-Saving Convenience:** Pre-cut into 14 slices for ease of plating—less prep, more service.
- **Made with Real Ingredients:** Made with quality cream cheese and peaches, this cheesecake is crafted with authenticity.
- **Sweet & Spicy Profile:** The balance of hot honey, peach, and cinnamon delivers a unique and unforgettable flavor combination.
- **Versatile & Adaptable:** Customize offerings to any season by incorporating fresh fruits or seasonal ingredients, maintaining menu variety without needing new base desserts.
- **Takeaway-Friendly:** Travels well for delivery, maintaining its quality for takeout orders.

APPLICATIONS

- Ideal for buffets or large events where easy plating is essential
- A unique alternative to standard fruit-based desserts
- Incorporate on top of a milkshake or alongside another dessert for a shareable offering

HOT HONEY PEACH & BLUEBERRY CHEESECAKE

Silky smooth and rich, this hot honey and peach cheesecake is finished with a drizzle of hot honey, then topped with blueberries for a burst of freshness, delivering layers of flavor to surprise and satisfy.

FUN FACTS

Contrasting flavor profiles such as sweet and spicy are projected to continue trending upward. *(Datassential)*

Cinnamon desserts rank in the top 5 for most popular menu penetration. *(Datassential)*

Peach is the #2 top flavor in the summer months, with spiced flavors rising in the fall months. *(Datassential)*

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Japanese Soufflé Cheesecakes

Marrying the creamy decadence of cheesecake with the airy elegance of a soufflé, these Japanese-style single-serve desserts bring a sophisticated edge to a classic favorite. Expertly crafted for a cloud-like texture and impeccable presentation, they offer a dessert experience that's as visually captivating as it is indulgent. An ideal choice for chefs aiming to elevate their dessert offerings with a versatile, high-impact addition.

WHY WE LOVE IT

- **Labor-Saving:**

Pre-portioned for effortless plating, whether in-house or to-go, reducing prep time while enhancing presentation.

- **Customizable Flavor Profiles:**

A balance of subtle sweetness and creamy tang, with a caramelized top that pairs perfectly with fruits, sauces, or nuts for endless customization.

- **Elevated Presentation:**

Served in elegant paper cups, these soufflé cheesecakes are ready to make a statement on any plate.



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MATCHA JAPANESE SOUFFLÉ CHEESECAKE

Experience the perfect balance of earthy matcha and creamy soufflé cheesecake. Topped with luscious apricot glaze, fresh strawberries and blueberries, and a hint of mint for a refreshing finish, this dessert offers a delightful fusion of airy indulgence and vibrant flavors.

PLAIN JAPANESE SOUFFLÉ CHEESECAKE

Light, fluffy, and delicately sweet, our Japanese-style soufflé cheesecake offers a melt-in-your-mouth texture with a hint of vanilla. Topped with a luscious berry glaze and a touch of fresh mint, this elegant dessert is a perfect balance of softness and richness, making every bite pure bliss.

APPLICATIONS

Plain Japanese Soufflé Cheesecake

- Top with rich chocolate ganache, fresh strawberries, and a sprinkle of chopped walnuts
- Pair with blueberry compote and lemon mascarpone mousse for a refreshing finish

Matcha Japanese Soufflé Cheesecake

- Complement with mango compote, candied ginger, and pistachios for a unique fusion of flavors
- Drizzle with yuzu white chocolate and garnish with sliced strawberries and macadamia nuts for a show-stopping presentation

FUN FACTS

With a nod to Japanese origins, soufflé cheesecake presents a lighter alternative to the rich New York-style cheesecake.

Matcha-based desserts are trending globally for their unique flavor and vibrant green aesthetic. *(Datassential Dessert Report 2024)*

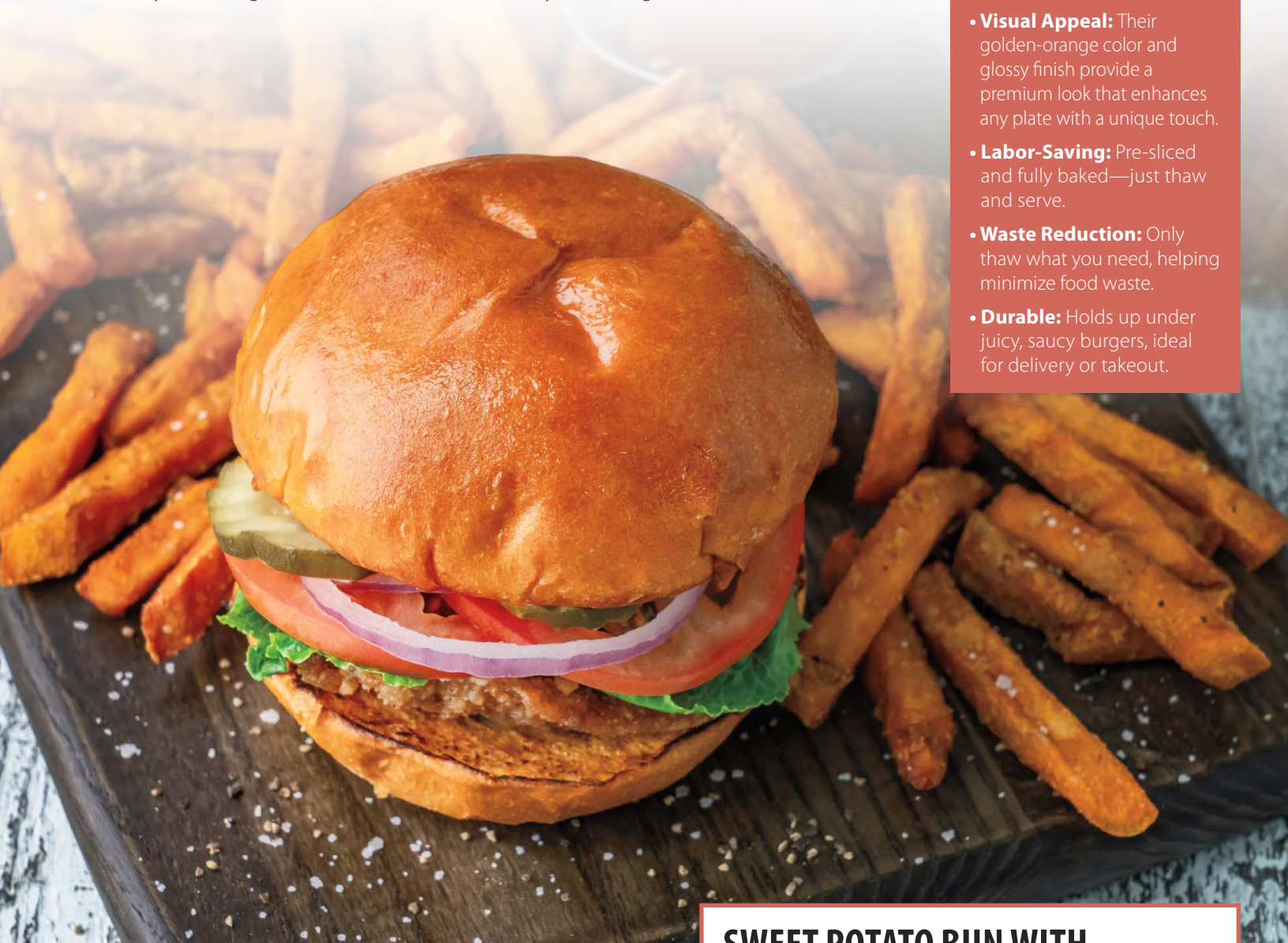
Perfectly portioned desserts are increasingly popular, aligning with consumer preferences for indulgent yet controlled portions. *(Forbes Sweets & Snacks Expo Highlights Trend To Smaller Treats 2024)*

Sweet Potato Artisan Buns

Give your burgers and sandwiches a standout twist with these Sweet Potato Artisan Buns, packed with bold jalapeño, cheddar, and sweet potato flavors. Perfect for adding a burst of color, texture, and flavor to your offerings, these buns are sure to make every dish unforgettable.

WHY WE LOVE IT

- **Artisan Quality:** Made with clean ingredients and a traditional fermentation process, these buns offer superior taste and texture.
- **Visual Appeal:** Their golden-orange color and glossy finish provide a premium look that enhances any plate with a unique touch.
- **Labor-Saving:** Pre-sliced and fully baked—just thaw and serve.
- **Waste Reduction:** Only thaw what you need, helping minimize food waste.
- **Durable:** Holds up under juicy, saucy burgers, ideal for delivery or takeout.



SWEET POTATO BUN WITH FRIED WILD ALASKAN ROCKFISH

A pillowy sweet potato bun adds a subtle sweetness to crispy, golden-fried wild Alaskan rockfish. Topped with crisp lettuce, tomato, onion, and tartar sauce, this sandwich delivers the perfect contrast of texture and flavor.





PULLED PORK SANDWICH WITH JALAPEÑO CHEDDAR SWEET POTATO BUN

Slow-smoked pulled pork piled on a jalapeño cheddar sweet potato bun, balancing heat, sweetness, and deep smokiness. Finished with crisp apple slaw and served with jalapeño chips for an extra punch.

APPLICATIONS

- **Sweet Potato Hamburger Buns:** Ideal for breakfast sandwiches, BBQ pork burgers, or jerk chicken creations
- **Jalapeño Cheddar Sweet Potato Hamburger Buns:** Perfect for spicy burgers like jalapeño popper burgers, Southern fried chicken sandwiches, or mushroom and Swiss melt burgers

FUN FACTS

Both cheddar-jalapeño and sweet potato buns have seen a 26%–37% increase in popularity over the past year. *(Circana SupplyTrack)*

Sweet flavors are up 11% within the Total Bread category in the past 12 months. *(Circana SupplyTrack)*



Sweet Cream Cold Foam Aerosol Topping

Turn every sip into an experience with this new, sweet cream cold foam. Its velvety texture and subtle sweetness bring a luxurious twist to any drink, making it the perfect addition to your menu with no extra steps or equipment required.

WHY WE LOVE IT

- **Versatile:** Dairy-based with a delicate hint of sweetness, this foam works seamlessly across a variety of beverages—from coffee and tea to smoothies and cocktails.
- **Labor-Saving:** With the simple push of a button, you can effortlessly add a silky, creamy foam to hot or cold drinks—no specialized equipment or pre-mixing required.
- **Real Ingredients:** Made with real cream, this cold foam delivers an authentic, rich texture that enhances the overall drink experience, providing your customers with that high-end coffeehouse feel.



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APPLICATIONS

- Hot or cold coffee
- Tea, matcha
- Smoothies
- Cocktails
- Dirty soda

FUN FACTS

Cold foam menu presence has surged by 140% in the last year, reflecting the growing consumer demand. *(Datassential 2024)*

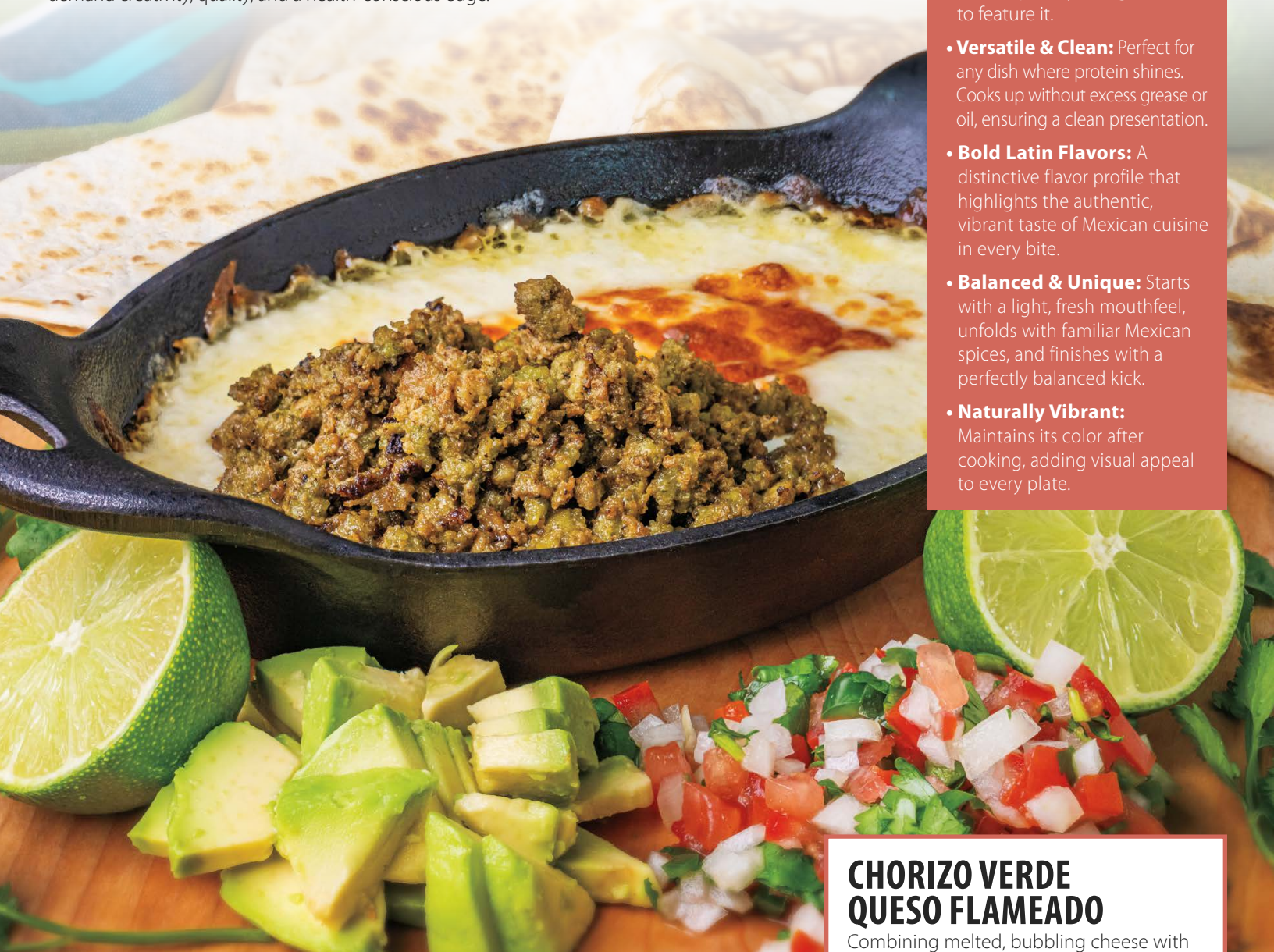
Particularly popular among younger generations, especially Gen Z, making it a great option for attracting a trend-forward customer base. *(Datassential 2024)*

Chorizo Verde

Made with fresh poblano peppers, leafy greens, pineapple, and a perfectly balanced spice blend, this bold, authentic chorizo verde delivers a fresh, dynamic flavor in every bite. Its natural green color—derived from plants—comes without artificial coloring, while its nitrate-free, preservative-free profile makes it a clean-label option diners crave. From tacos and breakfast classics to elevated small plates, chorizo verde offers a versatile ingredient for menus that demand creativity, quality, and a health-conscious edge.

WHY WE LOVE IT

- **One-of-a-Kind Offering:** The only chorizo verde available in national distribution—set your menu apart by being the first to feature it.
- **Versatile & Clean:** Perfect for any dish where protein shines. Cooks up without excess grease or oil, ensuring a clean presentation.
- **Bold Latin Flavors:** A distinctive flavor profile that highlights the authentic, vibrant taste of Mexican cuisine in every bite.
- **Balanced & Unique:** Starts with a light, fresh mouthfeel, unfolds with familiar Mexican spices, and finishes with a perfectly balanced kick.
- **Naturally Vibrant:** Maintains its color after cooking, adding visual appeal to every plate.



CHORIZO VERDE QUESO FLAMEADO

Combining melted, bubbling cheese with the vibrant flavors of chorizo verde, this offering delivers mild heat and savory depth. Served sizzling and ready to scoop with warm tortillas, it's the ultimate tableside crowd-pleaser.





CHORIZO VERDE HASH WITH SUNNYSIDE EGGS

Bold, herbaceous chorizo verde, sautéed with crispy potatoes, peppers, and onions, topped with sunny-side-up eggs for a rich, runny finish. A vibrant twist on classic hash.

APPLICATIONS

- Versatile across cuisines, swap it in for any protein to add a bold Latin twist
- Use to elevate classics like pizza, sliders, or stuffed peppers
- Create standout dishes like choripán, nachos, or seafood pairings like mussels and shrimp scampi
- Perfect for grilling, smoking, broiling, or sautéing

FUN FACTS

According to an NRA survey, 50% of respondents enjoy Mexican cuisine at least once a month, with an additional 31% indulging occasionally. It is especially popular in the West, which is home to the largest Mexican-American population.

“Americans are more adventurous and sophisticated about exploring new cuisines and flavors than a decade ago, particularly in restaurants,” says Annika Stensson, Director of Research Communications at the National Restaurant Association.

One of the top four trends from the 2024 NRA Show highlights the growing demand for clean-label products and minimally processed foods, aligning with consumer preferences.



SYSKO IMPERIAL
Chile Relleno Spring Roll
 SUPC 7311488 • 4/14 CT



SYSKO CLASSIC
Crispy Breaded Gluten-Free Halal Chicken
 BONELESS WING SUPC 7102645 • 2/5 LB
 TENDER SUPC 7244358 • 2/5 LB

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 and recipes.



SYSKO IMPERIAL
Smoked Beef Brisket Chili With Beans
 SUPC 7312444 • 4/4 LB



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PORTRICO CLASSIC
Homestyle Breaded Mega Shrimp U10
 SUPC 7309862 • 5/2 LB

KEYSTONE

- 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



*Images may not be to scale.