

EDGE

FRESH IDEAS & INNOVATION



**This Season's
Standouts**
LOOK INSIDE

Sysco
At the heart of
food and service

SERVE SUSTAINABILITY

WITH EVERY SIP THIS SUMMER



A sustainable staple for bars and restaurants—made from upcycled agave fibers.

Every tequila toast comes with a story—and now, a smarter straw. Millions of tons of agave fiber from tequila production ends up in landfills each year. That's why Sysco partnered with the Sustainable Agave Company to bring you a better option.

Sysco Earth Plus Agave Straws are made from upcycled agave fiber, offering a durable, compostable alternative to paper and plastic. BPI-certified and foodservice-approved, these straws help reduce waste and support sustainable sourcing—without sacrificing performance.

A small switch that makes a big difference, already trusted by operators who care about what they serve—and how they serve it. Available today through Cutting Edge Solutions.



Scan the
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New Items LAUNCHING JULY 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 new products launching four times a year, CES designs products to help operators optimize efficiency, empower chefs to express their creativity, and create an extraordinary dining experience for guests.



Scan here to shop
CES products.



SYSCO IMPERIAL

Aged Cheddar Cheese Sauce

Elevate your dishes with this rich and savory aged cheddar cheese sauce, crafted from naturally aged Tillamook® medium cheddar. Made with unpasteurized milk for deeper complexity, this sauce delivers a smooth, creamy texture and robust flavor, ideal for a wide range of culinary applications. From velvety mac and cheese to indulgent sandwiches and signature sauces, this versatile cheddar sauce brings craveable depth, character, and unmistakable quality to every bite.

SOUTHERN MAC N CHEESE

This Southern-inspired mac layers al dente pasta with a velvety aged cheddar cheese sauce, delivering nostalgic comfort in every bite. Baked until golden and bubbling, it's creamy, indulgent, and built to satisfy as a premium side, hearty entrée, or versatile base for creative builds.



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MAC N CHEESE BITES

Creamy, crave-worthy mac and cheese made with rich aged cheddar cheese sauce is rolled, breaded, and fried to crispy, golden perfection. Each bite delivers a satisfying contrast of a creamy center and crunchy shell, finished with a bright pop of pickled onion and snappy dill pickles for tangy flair—perfect as a shareable starter or standout bar bite.

WHY WE LOVE IT

- **Real, Premium Cheese:** Made with Tillamook® 15-month naturally aged cheddar for a rich, complex taste and smooth, creamy texture that elevates any dish.
- **Labor-Saving Convenience:** Available in 5-pound boilable or steamable pouches, ready to heat and serve. No shredding, melting, or extra prep work needed.
- **Built for the Line:** Consistently smooth and flavorful, even through extended hold times—perfect for high-volume, fast-paced kitchens.

APPLICATIONS

- Elevate classics like mac & cheese, melty sandwiches, nachos, burgers, or comforting soups
- Feature as a signature starter dip for crispy chips or warm soft pretzels
- Put a cheesy, crave-worthy twist on pizzas and flatbreads by using it as a savory creamy base

FUN FACT

Regional cheeses, such as Tillamook®, are gaining popularity across the U.S. and are being featured in a variety of dishes, including flatbreads, breakfast sandwiches or bowls, burger builds, and more. (*Datassential, World of Cheese Report 2.2024*)

SYSCO CLASSIC

Chicken & Andouille Gumbo

A comforting and complex classic that brings authentic Cajun flavors without the hassle. Our chicken and andouille gumbo features tender chicken, smoky sausage, and a medley of fresh vegetables in a deep, rich roux—perfectly balanced with spice and depth. Ready to serve over rice, it brings the soul of New Orleans to your menu in a fraction of the time. No shortcuts—just genuine, restaurant-quality gumbo that chefs can trust.



Sysco®
CLASSIC



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ANDOUILLE GUMBO GRAVY

This soul-warming spin on chicken and andouille gumbo becomes a rich, smoky gravy, ladled over creamy mashed potatoes and tender green beans. Loaded with Cajun-spiced sausage, shredded chicken, and layers of deep Southern flavor, it's a hearty comfort classic with big flavor and bold plating potential.



WHY WE LOVE IT

- **Authentic Flavor:** Crafted from a traditional Cajun recipe, delivering bold, homemade taste with labor-saving efficiency.
- **Premium Ingredients:** Featuring tender chicken, smoky spiced andouille sausage, and fresh vegetables like bell peppers, onions, celery, and okra.
- **Convenient & Easy to Prep:** Ready to heat and serve, cutting prep time without sacrificing taste.
- **True Roux:** Featuring a carefully developed, slow-cooked, smoky roux that brings a rich body and complex flavor to every bite.
- **Versatility Across the Menu:** Serve as a signature entrée over rice, as a base for unique creations, or as a comforting side to any meal.

APPLICATIONS

- Serve this Creole classic as a starter, side dish, or star of an entrée
- List as a Cajun-inspired special and feature it during Mardi Gras or as a warming main dish in the winter months
- Developed for extended hold times, making it fit for grab-and-go, catering events, and operations requiring flexibility

TRIPLE CHOCOLATE FRENCH CHouxNUT SUPC 7356262 • 12/3 OZ
LEMON DRIZZLE FRENCH CHouxNUT SUPC 7356265 • 12/3 OZ
RASPBERRY & WHITE CHOCOLATE FRENCH CHouxNUT SUPC 7356260 • 12/3 OZ



SYSCO CLASSIC

French Chouxnuts

Bring something memorable to your menu with French chouxnuts—where classic filled choux pastry meets the beloved familiar format of a doughnut. A crisp exterior with a light, airy cream puff-like interior pairs perfectly with bold, luscious fillings. The unique texture and eye-catching presentation create an unforgettable taste and visual experience. Our chouxnuts add French flair to any menu with ease—a conversation starter that blends traditional technique with a familiar indulgent twist, keeping customers coming back for more.



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WHY WE LOVE IT

- **High Profit, Low Effort:** Offer premium artisan-quality pastries in an easy and consistent thaw-and-serve format that requires no additional labor.
- **Menu-Ready Versatility:** From upscale brunches to café snacks or catered desserts, they fit seamlessly into any daypart or dining setting.
- **Unique & Trend-Forward:** A chic twist on tradition, chouxnuts blend the airy French choux pastry with an unmistakable round donut shape.
- **Eye-Catching & Shareable:** Designed to stand out, their bold, Instagram-worthy look will naturally drive buzz and foot traffic.



TRIPLE CHOCOLATE FRENCH CHOUXNUT

A triple threat of indulgence featuring milk chocolate mousse filling, topped with rich dark chocolate fondant icing, swirls of milk chocolate, and finished with delicate white chocolate curls.

LEMON DRIZZLE FRENCH CHOUXNUT

A delicate lemon mousse-filled dessert, topped with smooth fondant icing and finished with a tangy swirl of lemon curd and a scattering of white chocolate curls for a bright, refreshing twist.



RASPBERRY & WHITE CHOCOLATE FRENCH CHOUXNUT

This berry-forward option features a raspberry mousse filling with a smooth strawberry fondant glaze, beautifully finished with a pink white chocolate drizzle, crisp white chocolate curls, and dried raspberries for a perfect summer indulgence.

APPLICATIONS

- Feature chouxnuts on doughnut walls for events and catered displays
- Add them to brunch boards for a playful, premium pastry element
- Incorporate into elevated plated desserts as a unique, modern twist on classic pastries
- Offer as a grab-and-go handheld item that serves as a sweet treat any time of day
- Position as an eye-catching, high-quality pairing for coffee or specialty drinks in coffee shops or cafés

FUN FACTS

Chouxnuts, the fusion of classic choux pastry and doughnut techniques, are gaining significant traction in professional pastry kitchens.

Premium bakeries like La Boulangerie have pioneered variations such as the Triple Chocolate Chouxnut, featuring milk chocolate mousse filling and sophisticated cocoa fondant decoration.

The light, airy structure of chouxnuts provides a more refined eating experience than traditional fried doughnuts, with research indicating particular appeal to female consumers. (*OnePulse*)

SYSCO IMPERIAL

Seaweed Kelp Chickpea Balls

Enhance your menu with a standout, one-of-a-kind ingredient that's a sustainable superfood packed with umami-rich flavor. These chef-crafted seaweed kelp chickpea balls feature wild-harvested New England kelp that's nutrient-dense and brings a distinct ocean-fresh savory flavor. Combined with hearty and rich chickpeas, they are unique, nutritious, and versatile across menu applications or cuisines. Naturally gluten-free, allergen-friendly, and vegetarian, they're equally ideal for bringing unique twists to classics or creating new dishes that go beyond the expected.

KELPBALL MARINARA

Nutrient-rich meets Italian comfort in this vibrant, flavor-packed dish. Protein-rich seaweed kelp chickpea balls are nestled over orecchiette pasta with a slow-simmered marinara sauce, offering a unique twist on classic meatballs that delivers clean flavor and sustainability in every bite.



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WHY WE LOVE IT

- **Superior Texture & Flavor:** A chef-crafted mix delivering a bright, briny, and umami-rich depth with a perfectly crisped finish for a unique and unexpected dish.
- **Sustainable & Regenerative:** Kelp purifies oceans, absorbs carbon, and requires no land, fresh water, or fertilizers. Featuring it on your menu means supporting the planet while serving something truly innovative.
- **Nutrient-Packed Superfood:** Loaded with iodine, magnesium, iron, vitamins A and B12, probiotics, and calcium—more per ounce than milk!
- **Allergy-Friendly & Plant-Based:** Free from gluten, dairy, soy, and all major allergens—perfect for diverse menus.
- **Effortless Prep:** Par-cooked and ready to heat from frozen with a variety of heating options, from baking or frying to sautéing.

RESOLUTION SALAD

Fresh, vibrant, and boldly original—this nutrient-packed appetizer layers creamy hummus, nutty quinoa, protein-rich seaweed kelp chickpea balls, and a bright herb salad. It delivers earthy flavor, layered textures, and clean-eating appeal that hits on today's top trends.



KELP FALAFEL GYRO

Seaweed kelp chickpea balls bring a briny, protein-packed twist to this modern Mediterranean wrap. Served in warm flatbread with crisp greens, juicy tomatoes, red onions, and peppery radishes, it's finished with a drizzle of tangy yogurt or tahini sauce. This coastal-inspired gyro delivers bright flavor with natural, nourishing appeal that's anything but ordinary.

APPLICATIONS

- Can be prepared for casual or more upscale settings
- Use in a vegan "meatball" marinara or veggie "meatball" sub
- Create "seaweed-ish meatballs" with gravy and mashed potatoes
- Add as a non-meat protein topper for power bowls or salads
- Serve over a bed of hummus, pickled veggies, and extra virgin olive oil
- Stuff into pita for a Mediterranean wrap

FUN FACTS

Kelp has gone viral. For the past 4+ years, kelp has emerged as one of the hottest food trends (e.g., Seaweed Snacks) in the U.S., with its popularity continuing to soar, inspiring countless articles in publications like *The New York Times*, *Food and Wine*, *The Wall Street Journal*, and more.

Kelp is a climate hero. In just three growing seasons (2022-2024), kelp has removed 150,000+ lbs. of carbon from the Gulf of Maine.

By nature, kelp is one of the most sustainable and renewable ingredients on the planet, fighting climate change and improving water quality as it grows.

BROWN SUGAR TAPIOCA BOBA PACKET SUPC 7364683 • 120/1.05 OZ
BROWN SUGAR BOBA SYRUP PACKET SUPC 7364719 • 120/1.05 OZ
MANGO POPPING BOBA PACKET SUPC 7364718 • 120/1.76 OZ
STRAWBERRY POPPING BOBA PACKET SUPC 7364682 • 120/1.76 OZ



O'S BUBBLE

Shelf Stable Tapioca & Popping Boba Packets

Add eye-catching pizzazz, tantalizing textures, and mouthwatering flavors with these authentic, portion-controlled Taiwanese boba pearls. Available in three bold flavors, they're packed with personality and ready to serve in seconds. These innovative pearls elevate beverages and desserts while minimizing prep and maximizing profit. Brown sugar tapioca boba packets deliver rich flavor and chewy texture, especially when paired with perfectly sweet brown sugar boba syrup packets for an enhanced marbling effect. Popping boba packets offer juice-filled pearls that deliver a delightful "pop" of mango or strawberry, creating a fun, vibrant, and fruity experience.





MANGO POPPING BOBA

Add a burst of tropical fun to your desserts! These vibrant golden pearls filled with sweet mango juice add an unexpected pop of flavor and touch of tropical elegance. Ideal as a garnish for Japanese-style soufflé cheesecakes, delivering both visual intrigue and a bright, fruity contrast.



BROWN SUGAR TAPIOCA BOBA & MARBLING SYRUP

Take your drinks and desserts to the next level. These microwave-ready pearls heat in just 15 seconds, delivering irresistibly chewy, glossy tapioca with rich brown sugar flavor. Pair with milk or your favorite tea, and swirl in the premium brown sugar syrup for a visually stunning marbled effect—turning every sip into an experience.



STRAWBERRY POPPING BOBA

These bright, ruby-red pearls are bursting with juicy strawberry flavor, delivering a playful pop of sweetness. Perfect for turning any dessert, like our vanilla crepe cake, into an instant show-stopper.

APPLICATIONS

- > Add a sweet and tangy pop to savory offerings like salads, fusion dishes, or exciting hors d'oeuvres
- > Feature in beverages like teas, lattes, smoothies, lemonades, or cocktails
- > Incorporate into desserts like ice cream, yogurt parfaits, cakes, or pancakes
- > Enhance specialty beverages or create premium café offerings

FUN FACTS

Over the past four years, globally inspired non-alcoholic beverages have been booming in the U.S., with Milk Tea increasing 65%. *(Datassential Global Beverages Report, 2/2024)*

A global craze that began in Taiwan in the 1980s, is now a fan favorite from Los Angeles to London – with a projected CAGR of 7.8% from 2025 to 2032. *(Fortune Business, Bubble Tea Market 3/2025)*

SYSCO CLASSIC

Jalapeño Cheddar Pull-Apart Flatbread

Turn up the flavor with jalapeño cheddar pull-apart flatbread—a bold, cheesy, and downright irresistible innovation. This plank-style flatbread is built for sharing (or not!) with nine soft pillowy sticks. Each one is topped with a rich, creamy white cheddar sauce, crispy bacon, spicy jalapeños, then sprinkled with melty mozzarella and sharp yellow cheddar cheese. The pull-apart design makes it easy to serve—whether as a shareable starter, bar snack, or game-day must-have.



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CLASSIC



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ELOTE FLATBREAD

Jalapeño-cheddar pull-apart flatbread gets a street corn makeover in this craveable dish. Perfect for sharing or starring as a signature app, it's topped with sweet roasted corn and cotija cheese, delivering spicy-sweet flavor and cheesy indulgence in every bite.



WHY WE LOVE IT

- **On-Trend Flavor:** A bold balance of creamy cheese, savory bacon, and spicy jalapeños, crafted to satisfy cravings and keep guests coming back.
- **Interactive & Shareable:** The pull-apart format creates an interactive experience. Perfect for social dining, happy hour, or game-day crowds.
- **Versatile & Customizable:** Serve it as an appetizer, a standout main entrée, or alongside soup or salad as a premium bread option. By adding unique toppings, chefs can craft endless variations.
- **Labor-Saving:** This product is easy to execute; no prep, no hassle—just bake straight from frozen. The perforated design ensures quick, effortless separation.
- **Broad Appeal:** Whether for casual dining, bar menus, or grab-and-go snacking, this flatbread delivers convenience without compromising quality.

APPLICATIONS

- Menu as-is or pair it with a signature dip for a shareable appetizer
- Serve as a premium breadstick or table bread
- Add toppings and offer as a unique inspired special

FUN FACT

Shareable snack foods are on-trend and the term “shareable” grew 55% on menus in the last 12 months. (*Snap! Datassential Report*)

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO



Explore our full catalog to discover more Cutting Edge Solutions products and recipes.

BAKER'S SOURCE IMPERIAL

Sweet Potato Artisan Buns

SWEET POTATO HAMBURGER BUN SUPC 7342309 • 12/6 CT

JALAPEÑO CHEDDAR SWEET POTATO HAMBURGER BUN SUPC 7342145 • 12/6 CT



SYSCO IMPERIAL

Hot Honey Peach Cheesecake

SUPC 7340464 • 2/14 CT



CASA SOLANA IMPERIAL

Chorizo Verde

SUPC 7341610 • 4/2.5 LB



ARREZZIO IMPERIAL

Neapolitan Cheese Pizza

8-INCH SUPC 7339329 • 20/8"

12-INCH SUPC 7339331 • 12/12"



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PORTICO CLASSIC

Bikini Shrimp

BIKINI SHRIMP, HEAD-ON, TAIL-ON, BODY PEELED

5-9 CT/LB SUPC 7341755 • 6/2 LB

BIKINI SHRIMP, HEAD-ON, TAIL-ON, BODY PEELED

9-14 CT/LB SUPC 7341756 • 6/2 LB

