

EDGE

FRESH IDEAS & INNOVATION



The Next
Course in Flavor

LOOK INSIDE

Sysco[®]
At the heart of
food and service

A GUIDE TO WHAT'S INSIDE



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COMPOSTABLE
CUTLERY



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CLASSIC
THAI STYLE
CHILI BASIL
FRIED RICE



SYSCO CLASSIC
PEACH
CRISP
BRIOCHE
BREAD
PUDDING



STOUFFER'S
SPICY HOT
MAC & CHEESE



ARREZZIO CLASSIC
ITALIAN
STUFFED
GNOCCHI



New Items LAUNCHING JANUARY 2026

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.



CUTLERY KIT SUPC 7311239 • 250 CT
SPOON SUPC 7311252 • 1000 CT
FORK SUPC 7311250 • 1000 CT
KNIFE SUPC 7311248 • 1000 CT



EARTH PLUS

Agave-Based Compostable Cutlery

Give guests an eco-friendly dining experience with the world's first upcycled agave-based cutlery, which is proudly BPI-Certified Compostable. Made in the USA from repurposed agave fiber—an abundant byproduct of tequila production—this durable, sustainable alternative to conventional plastic helps reduce landfill waste while providing a premium, functional solution for foodservice. Unlike paper or wood options, our medium-weight cutlery is strong, resistant to breaking, and performs in both hot and cold formats all while offering a sleek, high-quality feel.

WHY WE LOVE IT

- Upcycled & Sustainable:** Crafted from upcycled agave fiber, reducing waste and minimizing reliance on virgin raw materials.
- Strong & Reliable:** Medium-weight construction ensures durability without the brittleness often associated with other eco-friendly options.
- Compostable & Certified:** BPI-Certified Industrial Compostable, meaning it meets rigorous standards for sustainability.
- Eco-Friendly Packaging:** Kitted and wrapped in biofilm packaging, reinforcing a commitment to sustainability at every touchpoint.
- USDA Bio-Preferred:** Verified as a responsible choice for environmentally conscious foodservice operations.

FUN FACTS

A single bottle of tequila produces over 11 pounds of agave waste, and our cutlery diverts the agave fiber from landfills and puts it to good use.

Compostable cutlery is growing at 8.7% CAGR, and agave-based options offer a plant-forward story with real impact. (DataIntelo, 2025)

Agave-based utensils break down in 24–36 months vs. 1,000 years for plastic, offering a durable, heat-resistant alternative that supports circular sustainability. (Food & Beverage Magazine, 2025)

APPLICATIONS

- Perfect for fast-casual, takeaway, and catering—a sustainable switch without sacrificing quality
- The agave story resonates with Southwestern cuisine and mindful dining concepts, adding an authentic sustainability story to your presentation



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JADE MOUNTAIN CLASSIC

Thai Style Chili Basil Fried Rice

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Bring the bold flavors of Southeast Asia to your menu in an efficient heat-and-serve format. Fragrant jasmine rice, a touch of chili, fresh Thai basil, and savory seasonings come together in a balanced blend of spice, umami, and a subtle sweetness. Designed for speed and consistency, this versatile dish saves labor while adding bold, authentic global flavors.

SHRIMP & PINEAPPLE THAI STYLE FRIED RICE

Juicy shrimp stir-fried in sesame oil, fish sauce, and red chile flakes add bright heat to Thai style chili basil fried rice with carrots, peas, green onion, and pineapple. Finished with mint, Thai basil, red chiles, and lime for bold flavor and visual freshness.



 **JADE MOUNTAIN**[®]



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WHY WE LOVE IT

- **Authentic, On-Trend Flavor:** Inspired by Thai street food, this fried rice taps into the rising demand for globally influenced menu items that drive excitement and differentiation.
- **Quality Ingredients:** Made with real Thai herbs and spices, fresh vegetables, and premium jasmine rice for a scratch-made look and taste.

- **Labor-Saving Efficiency:** Heat-and-serve convenience with multiple prep methods (skillet, wok, or oven), ensuring consistency during high-volume service.
- **Versatile & Vibrant:** Spicy, savory, and subtly sweet, this product works as a stand-alone entrée, shareable side, or customized base for signature creations.



THAI BASIL FRIED RICE WITH SPICY FRIED POLLOCK

Thai style chili basil fried rice infused with garlic, chilies, and a touch of sweetness topped with crispy, golden spicy fried pollock for a vibrant, high-flavor entrée with broad cross-menu potential.

APPLICATIONS

- Serve as a unique side dish that's full of flavor
- Top with a fried egg, grilled chicken, shrimp, or tofu for a bold and hearty entrée
- Pair with spring rolls, dumplings, or house-pickled vegetables for an appetizer or small plate
- Plate in a sizzling claypot to create a crispy rice texture and elevate the presentation
- Offer a vegetarian version with roasted vegetables and tofu for added flexibility

FUN FACTS

Fried rice is featured on 14.9% of menus (+7% since 2020). Its growth is predicted to outperform 77% of all other foods, beverages, and ingredients over the next four years. (*Datasential SNAP 2024*)

With a distinct anise flavor and slight peppery kick, Thai basil brings a unique and authentic Southeast Asian touch.

SYSCO CLASSIC

Peach Crisp Brioche Bread Pudding

This comforting classic dessert is fully prepared, pre-portioned, and delivers warm indulgent flavors that guests crave. Rich brioche bread soaked in cage-free egg custard is layered with maple- and vanilla-infused peaches and finished with a cinnamon brown sugar oat crumble. Easy to prepare, reliable, and ready to serve in minutes, this bread pudding offers homestyle indulgence with innovative consistency.

CARAMELIZED PEACH Brioche Bread Pudding Ice Cream Sandwich

Buttery peach crisp brioche bread pudding layered with caramelized peaches and vanilla ice cream delivers warm fruit flavor and rich texture contrast in a handheld dessert that blends classic technique with modern appeal.



Sysco®
CLASSIC



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WHY WE LOVE IT

- **Flexible Cooking Options:** Prepare from frozen or thawed using a microwave, combi, or speed oven for maximum versatility.
- **Consistent Convenience:** Fully prepared and individually portioned for reliable taste and texture every time.
- **Operational Efficiency:** Streamlines dessert service, catering, or all-day dining with minimal labor required.
- **Multi-Daypart Appeal:** Works as a dessert, indulgent breakfast, or mid-day treat, broadening menu use.

PEACH CRISP BRIOCHE BREAD PUDDING WITH BERRIES

Peach crisp brioche bread pudding finished with cinnamon whipped cream, caramel drizzle, and fresh berries offers layered flavor, soft custard texture, and bright visual contrast.



APPLICATIONS

- Serve as a dessert paired with ice cream, sauces, or toppings
- Offer as a warm breakfast option paired with coffee or yogurt and fruit compote
- Great for catering as it's pre-portioned, holds well for extended periods, and scales easily for high-volume service

FUN FACTS

Bread pudding is making a comeback with modern twists. 60% of diners say they're more likely to order dessert when it feels nostalgic but elevated. (*Toast, 2025 Dessert Trends*)

82% of consumers are interested in nostalgic desserts, yet only 43% of operators offer them, creating a prime opportunity for independent restaurants to stand out. (*Datassential via Simplot Foods, 2024*)

SUPC 7416812 • 36/7.7 OZ

STOUFFER'S

Spicy Hot Mac & Cheese

Stouffer's® Spicy Hot Macaroni and Cheese combines gemelli pasta with a creamy, hot pepper-infused cheese sauce for a craveable twist. Familiar and bold, it delivers the perfect balance of cheesy comfort and spicy heat. Ideal for menus looking to stay ahead of flavor trends and satisfy the cravings of a new generation of diners.

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SPICY HOT MAC & CHEESE LOADED FRIES

Crispy fries topped with spicy hot mac and cheese, bacon, cheddar, and green onion. Bold, craveable flavor and easy execution make this a high-impact shareable fit for multiple menu formats.

Stouffer's



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WHY WE LOVE IT

- **On-Trend Flavor:** Hot pepper-flavored cheese sauce meets the craving for elevated comfort food with bold, spicy flavor that stands out.
- **Comfort Classic:** A nostalgic favorite reimagined with the dependable quality of Stouffer's®.
- **Labor Saver:** Pre-portioned boil-in-bag format ensures simple, reliable prep and portioning.

• **Clean Label:** Made with real cheese and no artificial flavors or colors* (*added colors from natural sources), and vegetarian-friendly.

• **Culinary Flexibility:** A versatile base with endless possibilities; top with protein, fold in vegetables, or reimagine as a creative bar snack.



SPICY MAC & CHEESE WITH HOT CHEETOS

Jalapeño-studded spicy mac and cheese baked with cheddar and topped with crushed Hot Cheetos for color, crunch, and lingering heat.

APPLICATIONS

- Serve as a unique side dish to pair with a wide range of entrées
- Elevate burgers by topping with hot mac and cheese and finishing with sweet BBQ or maple aioli for sweet-heat
- Build a flavorful pizza or flatbread with a base of hot mac topped with bacon, diced chicken, or jalapeños
- Fry breaded jalapeños filled with hot mac for a unique spicy and cheesy bar snack

FUN FACTS

65% of Americans like or love spicy food. (*Datassential, Spicy Food Trends 2025*)

62% of consumers are more likely to buy a food or beverage if advertised as "spicy." (*Food Dive 2024*)

FOUR CHEESE SUPC 7407795 • 4/2.5 LB
CREAMY TRUFFLE SUPC 7407790 • 4/2.5 LB

ARREZZIO CLASSIC

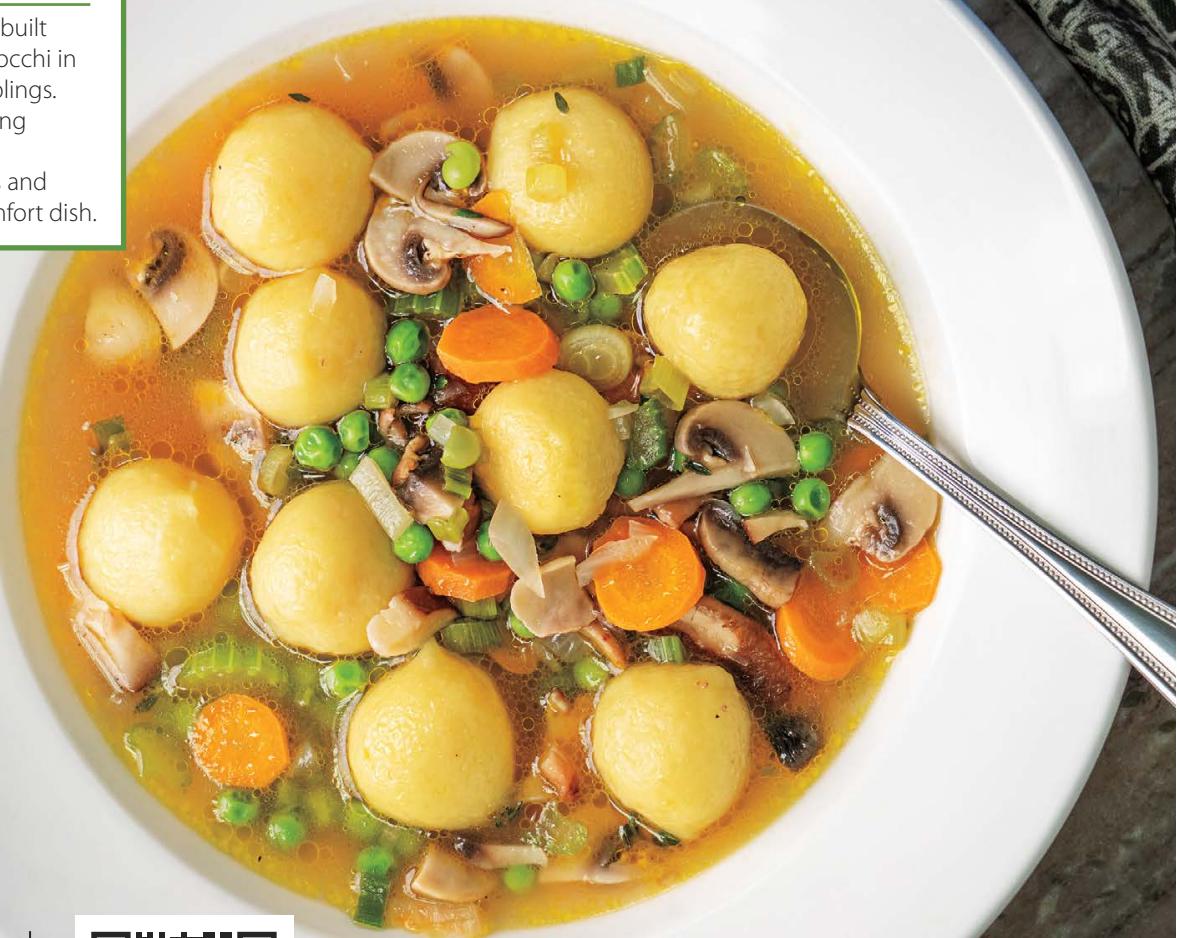
Italian Stuffed Gnocchi

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These authentic Italian potato gnocchi combine traditional craftsmanship with gourmet innovation in two flavorful stuffed varieties: a rich four-cheese blend of ricotta, rosa camuna, cheddar, and Parmigiano Reggiano, then a savory summer truffle filling with ricotta and a touch of gorgonzola. Imported from Italy and perfectly portioned, these pillow-y dumplings can be showcased as a main dish, side, or shareable appetizer, offering chefs versatile options to elevate any menu.

VEGETABLE AND DUMPLING SOUP WITH ITALIAN STUFFED GNOCCHI

A hearty vegetable soup built around Italian stuffed gnocchi in place of traditional dumplings. The gnocchi's creamy filling enriches the soup while vegetables add freshness and body for an elevated comfort dish.



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WHY WE LOVE IT

- **Gourmet Innovation:** Transforms classic comfort food with a flavorful, innovative twist on stuffed varieties.
- **Authentic Italian Craftsmanship:** Made in Italy with premium ingredients for true flavor, artisanal texture, and elevated presentation.

- **Versatile Preparation:** Ready to sauté or fry directly from frozen, allowing easy customization with sauces and signature ingredients.
- **Consistent Quality:** Individually quick frozen to preserve texture, flavor, and reliability, perfect for busy kitchens.

FRIED TRUFFLE STUFFED GNOCCHI

Golden fried creamy truffle stuffed gnocchi deliver crisp texture and a savory, truffle-infused center for a refined preparation that's suited to upscale appetizers, sides, or garnishes on composed entrées.



APPLICATIONS

- Serve with classic marinara or rich brown butter sauce for a comforting pasta entrée
- Incorporate into soups as a signature ingredient or reimagine familiar favorites like chicken or tomato soup
- Fry to create a crisp, crowd-pleasing appetizer with sauce pairings
- Skewer with cherry tomatoes and mozzarella balls, then finish with balsamic glaze for a playful caprese-style shareable

FUN FACT

Gnocchi is featured on 2.5% of U.S. menus and has grown +18% since 2020. It's projected to outperform 72% of all other foods, beverages, and ingredients over the next four years—making it a smart, prep-friendly pasta choice for independent operators. (*Datassential SNAP, 2024*)

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO



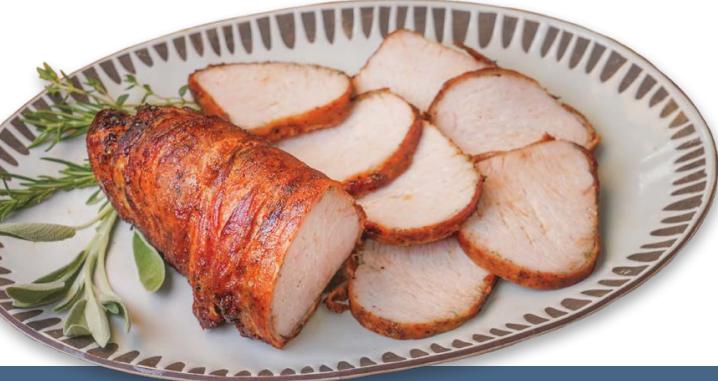
SYSCO CLASSIC
Peeled and Battered Eggplant Cutlets
SUPC 7359447 • 1/10 LB



BAKER'S SOURCE IMPERIAL
Croissant Loaf
SUPC 7393682 • 10/12 OZ



SYSCO CLASSIC
Bacon Wrapped Turkey Breast Roast ("Turketta")
SUPC 7385231 • 6/1.9 LB



WHOLESOME FARMS
IMPERIAL
Baked Egg Frittatas
AVAILABLE IN TWO OPTIONS:
TOMATO, FETA, AND SPINACH
SUPC 7391163 • 24/3.5 OZ
BACON, SWISS, AND SPINACH
SUPC 7391137 • 24/3.5 OZ



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CASA SOLANA CLASSIC
Cuban Egg Rolls
SUPC 7386787 • 100/2 OZ



BUTCHER'S BLOCK PRIME
Natural Bone-In Pork Ribeye

AVAILABLE IN TWO OPTIONS:
NATURAL BONE-IN PORK RIBEYE • SUPC 7390783 • 12/10-14 OZ
NATURAL BONE-IN PORK RIBEYE PROP 12 • SUPC 7390785 • 12/10-14 OZ

