

EDGE

FRESH IDEAS & INNOVATION

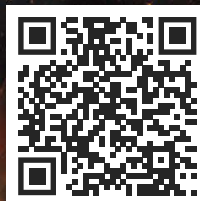


What's New
LOOK INSIDE

Sysco[®]
At the heart of
food and service

PROTEINS THAT PERFORM

BUILT FOR THE HEAT OF SUMMER SERVICE



SCAN TO SHOP
THESE ITEMS

**BIKINI SHRIMP: SHELL-ON
PRESENTATION THAT SELLS ITSELF**



**GARLIC & HERB BUTTERFLIED
SHRIMP: BOLD FLAVOR,
READY IN MINUTES**



**FULLY COOKED
CHICKEN
SKEWERS: HALAL,
GRILL-READY,
MENU-FLEXIBLE**



**ALL-BEEF BRISKET
BURNT END SAUSAGES:
SMOKED FLAVOR IN A
CRAVEABLE FORMAT**



**SMASH BURGER
BEEF CHUB:
READY TO FORM
WITH EASE AND
CONSISTENCY**



**BONE-IN PORK RIBEYE: PREMIUM
CENTER-OF-PLATE APPEAL**



Sysco
At the heart of
food and service

New Items

**LAUNCHING
JULY 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 solutions that help optimize efficiency, inspire chefs' creativity, and elevate the dining experience.

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LAWRY'S®
SALT & VINEGAR
SEASONING



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INDIVIDUAL
DESSERT DUO



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ATLANTIC SALMON PORTIONS



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CRÈME BRÛLÉE



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LAGER & LIME
BATTERED CAPE
HAKE STRIPS



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all CES products.



PORTICO CLASSIC

Sous Vide Grill-Marked Atlantic Salmon Portions

High-quality Norwegian salmon prepared perfectly brings reliability and food safety across operations. These four-ounce, whole-muscle, skinless portions are fully cooked and lightly seasoned with salt to highlight the natural flavor. Responsibly farmed and antibiotic-free, they deliver an excellent seafood option with the speed and consistency needed to execute efficiently at any scale.



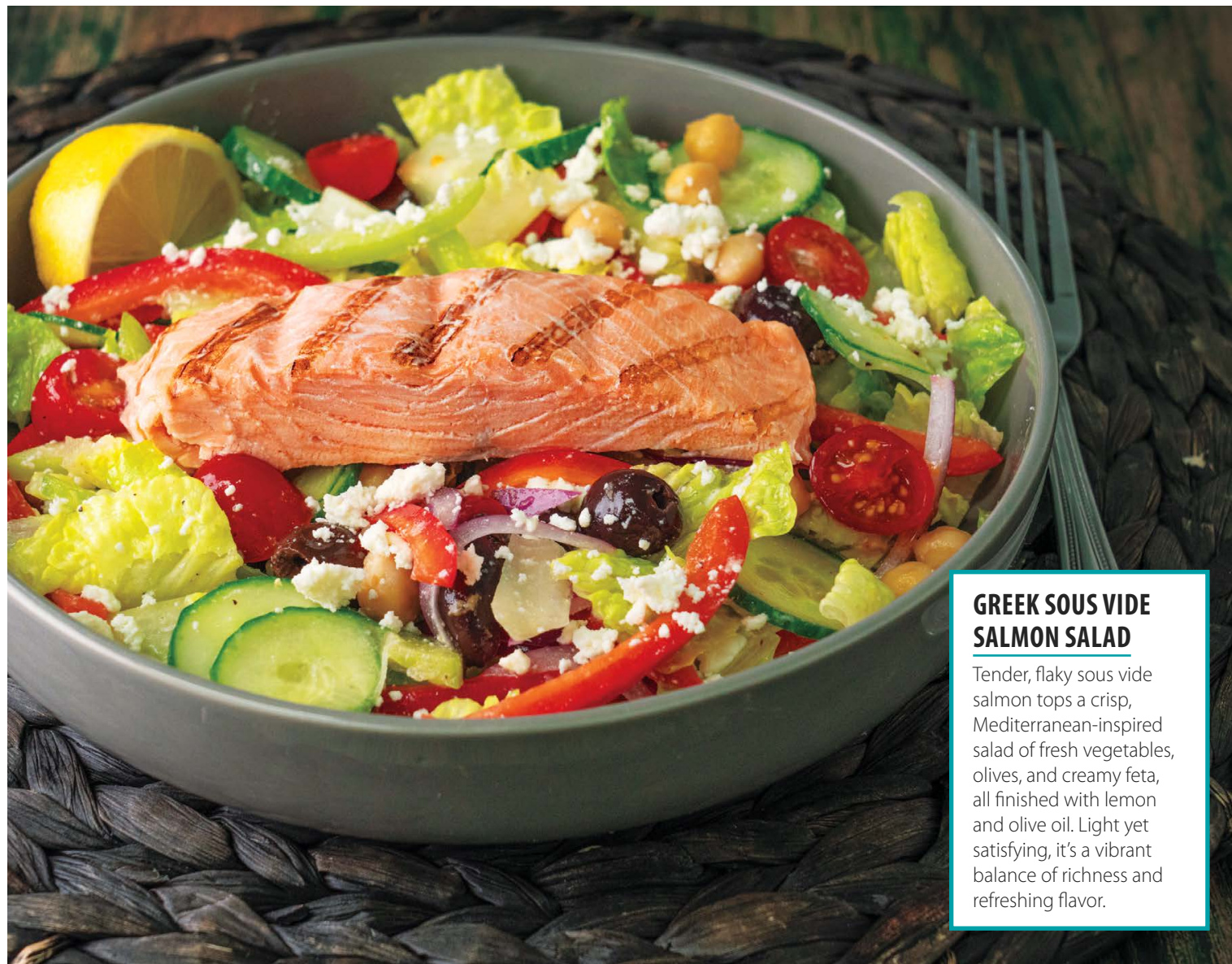
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SOUS VIDE SALMON RICE NOODLE BOWL

Glaze-finished sous vide salmon anchors a chilled rice noodle bowl with crisp vegetables, fresh herbs, and bright heat. Finished with sesame, garlic, and soy, it's a chef-driven, globally inspired dish built for bold flavor and clean execution.

WHY WE LOVE IT

- **Specialty Cut:** The sous vide process locks in moisture and tenderness, while the grill marks deliver the kind of chef-crafted visual appeal that elevates plate presentation without added effort.
- **Creative Freedom:** With just salmon and salt, this clean-label portion is a blank canvas. Adapt it to bold global flavors, delicate sauces, or seasonal ingredients.
- **Consistent & Versatile:** Fully cooked, it provides a safe and reliable option that is fit for hot or cold formats, giving your team the confidence and flexibility to execute flawlessly.
- **Portion Control That Pays Off:** Individually vacuum-packed portions mean you thaw exactly what you need with no trim loss, no yield waste, and tighter food cost control.
- **Uncompromising Sourcing:** Fresh, superior-grade Norwegian Atlantic salmon that's responsibly farmed, antibiotic-free, and GMO-free, so you can stand behind every plate you send out.



GREEK SOUS VIDE SALMON SALAD

Tender, flaky sous vide salmon tops a crisp, Mediterranean-inspired salad of fresh vegetables, olives, and creamy feta, all finished with lemon and olive oil. Light yet satisfying, it's a vibrant balance of richness and refreshing flavor.

APPLICATIONS

- Serve as a center-of-the-plate entrée with complementary sides
- Feature in salads such as a Salmon Caesar or use as a protein boost in bowls and wraps, like a Salmon BLT Wrap
- Offer in convenient cold grab-and-go formats or in heated applications for catering, quick-service, or cafeteria-style settings

FUN FACT

Salmon is evolving beyond traditional grilling or baking. From pulled or shredded preparations to creative takes like salmon-topped Caesar salads, this versatile protein offers a fresh twist that satisfies cravings for both classic comfort and new flavors. (*Datassential Trend Watch vol. 140*)

PORTICO CLASSIC

Salt & Pepper Battered Pollock Bites

These salt & pepper battered pollock bites let quality do the heavy lifting. Simply seasoned, wild-caught Alaska pollock is finished in a light, crispy golden brown batter that adds texture without overpowering the fish. Made in the U.S. and easy to prepare straight from frozen, they punch above their weight across snack menus, mains, and everything in between.



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WHY WE LOVE IT

- **Seasoning That Gets Out of the Way:** Salt and pepper lets the mild, flaky pollock shine, and gives a neutral base to layer on any sauce, glaze, or global flavor profile you want to build around it.
- **Poppable Format, Maximum Flexibility:** The bite-size cut earns its keep across shareables, tacos, wraps, and kids' menus.
- **Back-of-House Friendly:** Fryer or oven, your call. Consistent golden results either way, straight from frozen.
- **That Crunch Factor:** The coating is light enough to feel elevated and sturdy enough to hold through plating and delivery, a texture win for dine-in and off-premise alike.
- **Sustainable, High-Quality Seafood:** Wild-caught, U.S.-produced, and sustainably sourced, Alaska pollock is a responsible choice that also happens to be one of the fastest-growing seafood proteins on menus.

SALT & PEPPER POLLOCK BÁNH MÌ

Golden, crispy salt & pepper pollock bites are layered into a toasted pretzel bun with a fresh jalapeño-carrot slaw and a drizzle of sweet chili sauce. Paired with kettle chips, it's a bold, texture-packed twist on a classic bánh mì.



APPLICATIONS

- Serve as a shareable appetizer, on-the-go snack, or bar bite with signature dipping sauces
- Create crispy and flavorful sandwiches, tacos, or wraps
- Feature in bowls or salads as a protein topper
- Incorporate into global-inspired dishes across multiple dayparts

FUN FACTS

In 2025, 70% of Americans said they were trying to consume more protein (up from 59% in 2022), and seafood is a top-5 preferred protein source (48%)—prime territory for crunchy, poppable fish bites. (IFIC)

U.S-caught Wild Alaska Pollock has been experiencing rapid growth in recent years, +27.2% from 2022-2024. (WeAreAquaCulture)

LAWRY'S®

Salt & Vinegar Seasoning

Salt & vinegar has earned its place well beyond the chip bag, and Lawry's is a name your kitchen can count on. This seasoning delivers that sharp, tangy punch in a format that's mess-free, shelf-stable, and built for the speed of busy kitchens. Whether you're rethinking your fry seasoning, adding a flavor-forward LTO, or looking for a way to make everyday items feel fresh, this is the shortcut that doesn't taste like one.



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WHY WE LOVE IT

- **The Flavor Profile Guests Crave:** Delivers the iconic tangy-salty profile consumers love, making it easy to menu as a staple offering or feature in limited-time promotions.
- **One Seasoning, Dozens of Applications:** Fries, wings, fish, pretzels, chips, slaws, dips, and dry brines, this seasoning moves freely across your menu without requiring new techniques.

- **Dry Format is a Game Changer:** Dry format eliminates the mess and sogginess of liquid vinegar. You get the full vinegar impact with the clean application of a dry rub and consistent coverage at volume.
- **Trusted Brand Performance:** Operators and diners recognize the Lawry's name as a mark of quality.



SALT & VINEGAR PORK RINDS

Light, crispy pork rinds fried to airy perfection and tossed in tangy salt & vinegar seasoning deliver a bold, craveable crunch. A nostalgic snack with a sharp, savory kick, perfect for effortless snacking.

SALT & VINEGAR FRENCH FRIES

Crispy French fries tossed in bold salt & vinegar blend for a simple yet satisfying snack or side.



SALT & VINEGAR POPCORN

Light, airy popcorn, freshly popped and tossed in salt & vinegar seasoning. Delivers a tangy, mouthwatering crunch in every bite. Simple yet addictive, it's a bright, flavor-packed twist on a classic snack.

APPLICATIONS

- Season French fries or toss with wings for a bold twist on the classics
- Use on battered fish, nuggets, or seafood applications
- Sprinkle over pretzel bites or house-made chips for a craveable snack
- Incorporate into dry brines for proteins like chicken or pork
- Blend into sour cream or mayo for a tangy dip
- Add to slaws or vegetable mixes for a bright, zesty finish

FUN FACTS

59% of consumers like or love salt & vinegar, highlighting its broad appeal across menus. *(Datassential)*

Salt & vinegar flavor profiles are rapidly growing, with the CAGR predicted to increase 41% over the next 4 years. *(Datassential)*

SYSCO CLASSIC

Gourmet Prepared Crème Brûlée



Crème brûlée is a guest favorite that's often left off menus due to labor and complexity, until now. Made in France using classic techniques, this slow-cooked dessert delivers a silky texture in a ramekin-free, scalloped format that plates cleanly and looks refined. Torch it to order and every guest gets a dessert that feels made from scratch, without the added labor.



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EUROPEAN
— IMPORTS —
a Sysco company

WHY WE LOVE IT

- **Authentic Flavor & Texture:** Made with traditional ingredients and slow-cooked for a rich, creamy consistency that delivers a true crème brûlée experience.
- **Effortless Execution:** Simply thaw, top with sugar, and torch to order, allowing for consistent results while reducing prep time and labor.



- **No Ramekin, No Problem:** The scalloped shape replicates the classic presentation without the equipment, breakage, or washing that comes with traditional ramekin service.
- **72-Hour Hold After Thaw:** Real operational flexibility for banquet presets, dessert programs, and high-volume service, without the waste risk that typically comes with premium plated desserts.



APPLICATIONS

- Serve as a classic plated dessert with a freshly torched sugar crust
- Elevate with fresh berries, compotes, or citrus for seasonal appeal
- Add texture with biscotti, shortbread, or chocolate accents
- Create LTOs with flavored sugars, espresso, or liqueur-infused caramel
- Ideal for catering, banquets, or pre-plated dessert programs with consistent portioning

FUN FACTS

Global-flavor desserts like crème brûlée rank high in consumer preference: 46% of U.S. consumers selected crème brûlée as a preferred globally inspired dessert. *(Winsight Media, 2025)*

Crème brûlée is trending upward, with social media mentions up 21.5% YoY, and featured on 1.75% of U.S. restaurant menus, a strong showing for a premium dessert. *(Tastewise, 2025)*

PORTICO IMPERIAL

Lager & Lime Battered Cape Hake Strips

Wild-caught cape hake strips bring a bold, differentiated flavor profile, coated in a light lager batter with a bright hint of lime for a crisp, zesty finish. The whole-muscle strips provide consistency and easy portioning for all applications, including tacos, sandwiches, baskets, and more. MSC Certified and sustainably sourced from South Africa, they cook straight from frozen and bring a fresh new twist to any menu.



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LAGER & LIME BATTERED CAPE HAKE TACOS

Crispy lager-and-lime cape hake is layered into warm corn tortillas with a bright, citrusy slaw, delivering balanced flavor and texture in every bite. Finished with salsa verde, it's a clean, high-impact taco built for consistent execution.

WHY WE LOVE IT

- **A Batter Worth Talking About:** The lager-and-lime profile is a conversation starter. Bright, zesty, and distinct, it gives your menu a flavor hook that sets your seafood apart from the standard options.
- **From Tacos to Entrées:** Strip format travels well across applications, from fish tacos and po' boy sliders to appetizer baskets, grain bowls, or plated entrées.

- **Profit-Generating Cod Alternative:** Cape hake delivers the mild, flaky whitefish experience diners expect, at a more stable price point, with less supply volatility than cod.
- **Sustainability You Can Promote:** MSC Certified and wild-caught, this is a responsible-sourcing story you can put on your menu.



LAGER & LIME FISH 'N' CHIPS

Crispy, fried lager-and-lime cape hake and golden fries piled high and finished with bright Fresno chiles and fresh cilantro. Pair with a creamy poblano avocado ranch for a balanced zest and crunch in every forkful.

LAGER & LIME BATTERED CAPE HAKE SANDWICH

Lager-and-lime cape hake strips stacked on a toasted potato bun with melted pepper Jack, fresh pico de gallo, and zesty jalapeño ranch for a flavor-packed sandwich. Serve with onion rings and a squeeze of grilled lime for a blend of crunch, heat, and tang.



APPLICATIONS

- Build craveable fish tacos, sliders, and wraps with global flavor inspiration
- Feature in baskets or classic fish & chip offerings
- Add to shareable appetizers like seafood platters or combo baskets
- Use as a protein topper for salads or grain bowls

FUN FACTS

Crispy cape hake strips are made with a whitefish known for supply stability. With uncertainty in cod supply, cape hake remains reliably available for chefs and consumers. (*Datassential*)

The global frozen hake market is projected to grow 8.9% over the next decade, driven by increasing demand for high-protein frozen seafood and rising interest in lean, nutrient-rich whitefish. (*Global Growth Insights*)

SWEET STREET

Individual Dessert Duo

Elevate your dessert menu with two globally inspired, individually portioned offerings designed for consistency, efficiency, and premium presentation. Both are fully prepared and ready to thaw and serve, making it easy to execute high-quality desserts across a variety of service formats.



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WHY WE LOVE IT

- **Fully Finished, Fully Flexible:** Thaw and serve with no additional labor required. Ready to serve as-is or elevate with a signature garnish.
- **Premium, Global Flavor Profiles:** From Latin-inspired tres leches to Italian-style panna cotta, these desserts tap into growing demand for globally influenced offerings.



- **Portioning That Scales:** Individual portions mean consistent plating at every volume, from high-end catering to fast-casual and grab-and-go, without the slicing, guessing, or waste of larger-format desserts.
- **Quality You Can Trust:** Made with high-quality ingredients, including hormone-free and non-GMO dairy, plus no artificial additives.
- **Versatile Menu Applications:** Ideal for dine-in, catering, or grab-and-go, with formats that adapt easily across dayparts and service styles.

TRES LECHES

Delivers a Latin-inspired classic, featuring a moist vanilla sponge soaked in three milks for rich, custard-like sweetness.

MOCHACCINO PANNA COTTA CAKE

Layers cocoa-rich Devil's Food cake with smooth, espresso-infused panna cotta for a balanced, indulgent finish.



APPLICATIONS

- Serve as a premium plated dessert with simple garnishes like fresh fruit, whipped cream, or sauces
- Feature in grab-and-go cases or pre-plated dessert programs for quick, consistent service
- Enhance with seasonal flavors or toppings to create limited-time offerings
- Pair with coffee, espresso, dessert wines, or after-dinner cocktails to elevate the dessert experience
- Add to dessert samplers or trio plates to offer variety and increase check averages

FUN FACTS

62% of consumers want to try new, unique coffee drinks, boosting demand for coffee-infused desserts. *(Datassential)*

34% of U.S. consumers say "free from artificial flavor and color" claims influence purchase decisions. *(Datassential)*

Market trends show global flavors as a 2026 growth engine for desserts, fueling interest in Latin classics. *(Datassential)*

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO



**SYSCO CLASSIC
SWEET AND SPICY
"COWBOY CANDY"
BREADED JALAPEÑOS**
SUPC 7431788 • 6/2 LB



**SYSCO PREMIUM
FRUIT VINAIGRETTES**



**BLACKBERRY BASIL SUPC 7431823 • 2/1 GAL
CITRUS PESTO SUPC 7431765 • 2/1 GAL
HOUSE LEMON SUPC 7431736 • 2/1 GAL**



**HEINZ
SMOKY HARISSA AIOLI**
SUPC 7439498 • 4/32 OZ

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CRAB CAKE EGG ROLL**
SUPC 7419670 • 24/3.75 OZ



**JADE MOUNTAIN
SWEET MANGO COCONUT
STICKY RICE WONTON**
SUPC 7412969 • 4/2.5 LB



**WHOLESOME FARMS
JALAPEÑO CREAM
CHEESE SPREAD**
SUPC 7433092 • 4/3 LB



**ARREZZIO CLASSIC
Italian Breaded Pasta Balls**
CACIO E PEPE SUPC 7407787 • 2/5.51 LB
TOMATO AND MOZZARELLA SUPC 7407738 • 2/5.51 LB



**PORTICO CLASSIC
HOT HONEY COLD SMOKED ATLANTIC SALMON**
SUPC 7432844 • 2/2.5 LB AVG