

EDGE

FRESH IDEAS & INNOVATION



What's New
LOOK INSIDE

Sysco[®]
At the heart of
food and service



SEASONAL SOLUTIONS

COMFORT-DRIVEN CREATIONS
CRAFTED FOR CONVENIENCE



SEASONAL SHOWSTOPPERS



TURKETTA
BACON-WRAPPED TURKEY BREAST
THAT'S READY TO COOK
SUPC 7385231 • 6/2.25 LB



BEEF BIRRIA
MEXICAN-INSPIRED SLOW-BRAISED
BEEF WITH SPICES
SUPC 7230932 • 6/3.55 LB

SWEET ENDINGS



**PEACH CRISP BRIOCHE
BREAD PUDDING**
MAPLE-VANILLA PEACHES WITH
CINNAMON OAT CRUMBLE
SUPC 7414115 • 24/5 OZ



**HOT HONEY PEACH
CHEESECAKE**
SWEET PEACH WITH A SPICY HOT
HONEY KICK
SUPC 7340464 • 2/14 CT

COMFORT FAVORITES



**SMOKED BEEF BRISKET
CHILI WITH BEANS**
NATURALLY SMOKED BURNT ENDS,
READY TO SERVE
SUPC 7312444 • 4/4 LB



**NATURAL BONE-IN
PORK RIBEYE**
RICHLY MARBLED AND
EXPERTLY BRINED
SUPC 7390783 • 12/10-14 OZ
PROP 12 SUPC 7390785 12/10-14 OZ

ELEVATED ENTERTAINING



**ITALIAN STUFFED
GNOCCHI**
PILLOWY GNOCCHI WITH RICH,
SAVORY CENTERS
Four Cheese SUPC 7407795 • 4/2.5 LB
Creamy Truffle SUPC 7407790 • 4/2.5 LB



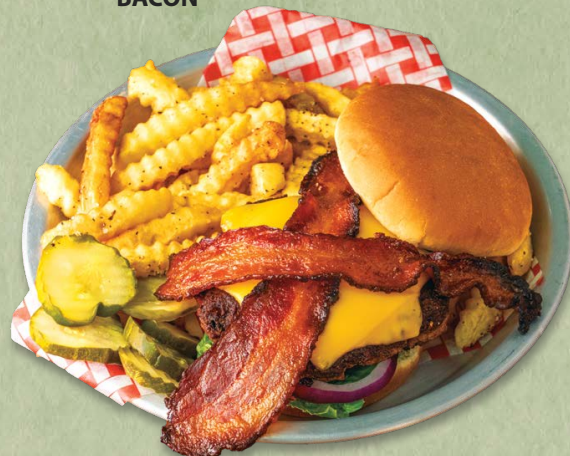
**ITALIAN BREADED
PASTA BALLS**
CRISPY OUTSIDE, CREAMY
ITALIAN-INSPIRED FILLING
Cacio e Pepe SUPC 7407787 • 2/5.51 LB
Tomato and Mozzarella SUPC 7407738 • 2/5.51 LB

Here's What's Inside

NEW ITEMS OCTOBER 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.

P. 4
SYSCO PREMIUM
BLACKENED
SEASONED
BACON



P. 6
SYSCO CLASSIC
PANKO
BREADED
CHICKEN
BREAST



P. 10
PORTICO IMPERIAL
CITRUS PANKO BREADED
SOUTHERN BLUE
WHITING



P. 8
JADE MOUNTAIN
HOT HONEY
CHICKEN
GYOZA



P. 12
JADE MOUNTAIN
UBE GYOZA



P. 14
SYSCO PREMIUM
SUPER STRETCH
BREADED MOZZARELLA
CHEESE PLANK



P. 15
OLIPO
SHIRLEY
TEMPLE
PREBIOTIC
SODA

CUTTING
EDGE
SOLUTIONS



Scan here
to shop
all CES
products.

SYSCO PREMIUM

Blackened Seasoned Bacon

Bring bold, chef-driven flavor to the menu with naturally hardwood smoked bacon finished with a Cajun-inspired, blackened seasoning. This thick-cut, center-cut bacon combines premium flavor, mellow heat, and dependable performance across breakfast favorites, handhelds, entrées, and more.



BLACKENED BACON CHEESEBURGER

A juicy chuck-brisket burger topped with melted American cheese and thick-cut blackened seasoned bacon, then built on a toasted brioche bun with lettuce, tomato, and pickles. Served with crisp crinkle-cut fries, it delivers bold, Cajun-inspired flavor in a familiar, craveable format.

Sysco®
Premium



Scan to
shop.

WHY WE LOVE IT

- **Naturally Hardwood Smoked:** Smoked for more than six hours for rich color, deep smoky flavor, and premium quality chefs expect from great bacon.
- **Premium Center-Cut Bacon:** Cut thick and crafted strictly from center-cut bellies with a balanced fat-to-lean ratio for excellent yield, consistent slices, and a premium eating experience.
- **Bold Flavor Across the Menu:** Blackened Cajun-inspired seasoning adds smoky, savory flavor that enhances breakfast builds, burgers, sandwiches, entrées, sides, and more with minimal effort.
- **Ready for Busy Kitchens:** Pre-seasoned and ready to cook, reducing prep while delivering bold flavor and consistent performance.
- **Reliable Supply for Regulated Markets:** Available in Proposition 12/MAQ3-compliant options, helping operators maintain menu continuity while meeting evolving sourcing requirements.

BLACKENED BACON SOUS VIDE SALMON BLT

Tender sous vide salmon and crisp blackened seasoned bacon are stacked on toasted sourdough with lettuce, tomato, and mayonnaise. This protein-forward take on the classic BLT brings together smoky richness, satisfying texture, and premium menu appeal.



APPLICATIONS

- Build a black & bleu burger with blackened bacon, melty bleu cheese, and Cajun aioli
- Serve savory bacon-wrapped appetizers like jalapeño poppers, shrimp, or scallops
- Top Bloody Marys or brunch cocktails with a premium bacon garnish
- Add to breakfast bowls, loaded fries, or mac & cheese for elevated comfort food
- Chop and use as a topping for salads, pizza, pastas, or roasted vegetables
- Layer onto grilled cheeses, melts, or signature sandwiches for a bold twist

FUN FACTS

The U.S. flavored bacon market is projected to grow from \$1.5 billion to \$2.8 billion by 2034, reflecting growing demand for bold, flavor-forward bacon. (*Emergen Research*)

Nearly 40% of consumers are interested in trying flavored bacon, with Gen Z and Millennials showing the strongest interest. (*Datassential, 2026*)

SYSCO CLASSIC

Panko Breaded Chicken Breast

A light, crispy panko coating gives this whole muscle chicken breast fillet a golden crunch and juicy bite. Designed for reliable performance across dine-in, takeout, and delivery operations, it is a consistent and versatile protein option for sandwiches, entrées, wraps, salads, and more.



CHICKEN KATSU & GRILLED ROMAINE BURRATA SALAD

Crispy panko breaded chicken breast leads this satisfying entrée salad, paired with lightly charred romaine, creamy burrata, grilled tomatoes, red onion, and fresh basil. A bright lemon vinaigrette ties everything together for a vibrant balance of crunch, richness, and fresh flavor.

Sysco
CLASSIC

Scan to
shop.

WHY WE LOVE IT

- **Light, Crispy Panko Coating:** Flaky panko creates a golden, crispy crunch that adds texture, visual appeal, and lasting crispness.
- **Whole Muscle Quality:** Made with whole chicken breast for a juicy bite, consistent texture, and premium eating experience.
- **Reliable Portion Control:** Uniform sizing simplifies plating, manages food costs, and delivers consistency from plate to plate.
- **Endless Menu Possibilities:** Ideal for sandwiches, plated entrées, or sliced for wraps, salads, grain bowls, and more.
- **Built to Hold:** Maintains crunch and quality across dine-in, takeout, and delivery, helping every order arrive at its best.



MILANESA DE POLLO HAMBURGUESA

Crispy panko breaded chicken breast is stacked on a toasted pretzel bun with lettuce, tomato, red onion, and dill pickles. Finished with a smoky, tangy golden sauce and served with fries, it's a satisfying handheld packed with crunch and familiar flavor.

APPLICATIONS

- Build signature crispy chicken sandwiches with pickles, slaw, and a signature sauce
- Top with marinara and mozzarella for a crispy twist on traditional chicken Parmesan
- Pair with waffles and hot honey or maple syrup for a sweet-and-savory brunch favorite
- Slice and serve atop salads, grain bowls, and pastas, or inside of wraps to add crispy texture and satisfying protein

FUN FACTS

Unlike traditional breadcrumbs, panko is made from crustless bread and absorbs less oil during cooking, contributing to the light, crispy bite guests love. *(Food & Wine)*

Panko breadcrumbs are identified as the fastest-growing breadcrumb type as consumers seek lighter, crispier textures. *(ACCESS Newswire Inc.)*

JADE MOUNTAIN

Hot Honey Chicken Gyoza

Hot honey chicken gyoza gives operators a new, unique way to bring one of today's hottest flavor trends to the menu in a versatile format guests already know and love. Filled with juicy seasoned chicken, garlic, ginger, and hot honey, these Japanese-style dumplings deliver the perfect balance of savory flavor and subtle heat with ready-to-cook convenience and consistency.



Scan to
shop.

HOT HONEY GYOZA

Crispy fried chicken gyoza bring sweet heat to every bite, finished with spicy chili crisp and fresh green onions for extra flavor and texture. Quick to prepare and easy to share, they're a craveable addition to appetizer, bar, or late-night menus.

WHY WE LOVE IT

- **On-Trend Sweet Heat:** Hot honey remains one of the fastest-growing menu flavors and this gyoza makes it easy to capture consumer demand with a unique fusion of flavors in a familiar format.
- **Versatile Across the Menu:** Seared or steamed, they serve as an appetizer, bar snack, shareable, or add-on for bowls, ramen, and lunch combos, making it easy to merchandise across dayparts.
- **Fast, Consistent Execution:** Easy cook-from-frozen preparation delivers crisp, golden results while reducing prep time.
- **Premium Bite:** A thin gyoza wrapper provides the ideal balance of filling and dough, resulting in an exceptional presentation and eating experience that drives repeat business.



HOT HONEY CHICKEN GYOZA WITH HOT HONEY DRIZZLE

Pan-seared hot honey chicken gyoza are connected by a delicate layer of golden, lacy crunch for standout texture and presentation. A drizzle of chile-infused hot honey amplifies the sweet heat, while fresh green onions add a bright finish.

APPLICATIONS

- Serve with soy-hot honey sauce, chili-lime ponzu, or togarashi aioli for dipping or drizzling
- Finish with toasted sesame seeds, crispy garlic, or sliced scallions for added flavor and presentation alongside fried rice or noodles
- Feature on appetizer samplers, bar menus, or as a premium add-on to ramen, grain bowls, and salads
- Toss in hot honey glaze for a shareable small plate or serve as a passed hors d'oeuvre with chili crisp aioli

FUN FACTS

Hot honey has grown 218% on U.S. menus over the past four years and is projected to grow another 148% over the next four, making it one of the fastest-rising sweet-heat flavors. *(Datassential, 2026)*

Gyoza appears on 3.4% of U.S. menus and is projected to grow 13% over the next four years, driven by strong demand across casual dining, independents, and global-inspired menus. *(Datassential, 2026)*

PORTICO IMPERIAL

Citrus Panko Breaded Southern Blue Whiting

Developed to bring a unique and flavorful crunch, these southern blue whiting fillets feature a light panko coating with a hint of citrus that complements the tender whole muscle fillets. From sandwiches and baskets to tacos and shareable appetizers, they add a crisp crunch with a bright pop of citrus to any menu.



THAI-STYLE RED CURRY WITH CRISPY PANKO BLUE WHITING

Crispy citrus panko southern blue whiting brings contrasting texture to rice noodles and a rich coconut red curry with sweet potatoes, Yukon Gold potatoes, bell peppers, peas, and red onion. Fresh mint and cilantro finish the bowl.



Scan to
shop.

WHY WE LOVE IT

- **Light, Crispy Finish:** A light panko coating and subtle citrus note create a crisp, balanced bite without the heaviness of traditional breading.
- **Premium Whole Fillets:** Untreated 2–3 oz whole-muscle portions deliver a tender bite, consistent sizing, and an elevated presentation.
- **Built for Busy Kitchens:** Par-fried and ready to cook from frozen, minimizing labor while delivering reliable results during every service.

PANKO-CRUSTED SOUTHERN BLUE WHITING PO' BOY

Crispy citrus panko southern blue whiting fillets fill a toasted hoagie roll with a bright slaw of cabbage, cucumber, jalapeño, and red onion. Finished with smoky, tangy golden sauce and served with fries, it's a fresh, flavor-forward take on the classic po' boy.



APPLICATIONS

- Build premium fish sandwiches with citrus aioli, slaw, and brioche buns
- Serve in seafood baskets with fries, house-made tartar sauce, or remoulade
- Plate with seasonal vegetables, rice, or roasted potatoes for an elevated seafood entrée
- Use as a flavor-packed protein for tacos, grain bowls, or fresh salads for lighter menu options

FUN FACT

Panko-crusted fish is one of the fastest-growing breading styles in foodservice, with triple-digit menu growth and projected to increase another 24% over the next four years. (*Datassential, 2026*)

JADE MOUNTAIN

Ube Gyoza

The bold color and the comforting subtle sweetness of ube make this menu addition impossible to ignore. Filled with creamy purple yam and wrapped in a delicate gyoza skin, these unique Japanese-style dumplings deliver a crisp exterior, smooth center, and vibrant presentation that invites guests to order, photograph, and share.



Scan to
shop.

UBE GYOZA WITH UBE-COCONUT CARAMEL SAUCE

Crispy ube gyoza are paired with vanilla ice cream and a rich ube-coconut caramel sauce. Toasted coconut, crushed pistachios, and fresh lime zest complete an eye-catching dessert that feels both playful and polished.

WHY WE LOVE IT

- **Trend-Forward Dessert Innovation:** Ube's vibrant purple color and distinctive flavor help create memorable desserts that stand out on the menu and encourage guest curiosity.
- **Familiar Format, Unexpected Flavor:** Fried crispy or steamed tender, gyoza filled with creamy ube offers an approachable way for guests to experience one of today's fastest-growing global ingredients.
- **Flexible Menu Placement:** Serve as a plated dessert, shareable sweet bite, or limited-time feature to add variety across dessert and small plate menus.
- **Freezer-to-Fryer Convenience:** Fully assembled and ready to cook, helping reduce prep time while delivering reliable results with every order.

STEAMED UBE DUMPLINGS

Tender steamed ube dumplings are paired with spicy chili crisp for an unexpected balance of sweetness and heat. Toasted sesame seeds add nutty flavor and subtle crunch, while fresh mint brightens this distinctive shareable.



APPLICATIONS

- Drizzle with miso caramel, finish with candied ginger, and glaze with sesame honey for an elevated plated dessert
- Pair with ice cream and toasted coconut for a globally inspired dessert presentation
- Serve with yuzu-rum caramelized bananas or fresh mangos for a seasonal feature or premium dessert special
- Feature on dessert flights, shareable menus, or limited-time offerings to encourage trial

FUN FACTS

Ube has grown 229.9% on U.S. menus over the past four years and is projected to grow another 73.5% over the next four, making it one of the fastest-growing global dessert flavors. (*Datassential, 2026*)

Ube currently appears on 1.4% of U.S. menus, with 13.8% year-over-year growth, signaling continued momentum as operators look for globally inspired menu differentiation. (*Datassential, 2026*)

SYSCO PREMIUM

Super Stretch Breaded Mozzarella Cheese Plank

Big on crunch and built for an unforgettable cheese pull, these breaded mozzarella cheese planks deliver instant menu appeal with minimal effort. Made with whole milk mozzarella and finished in a lightly seasoned breading, they cook from frozen in under four minutes and pair effortlessly with everything from classic marinara to bold signature sauces or seasonings.



SUPER STRETCH MOZZARELLA CHEESE PLANKS

Crispy breaded mozzarella planks deliver a warm, melty center and a craveable cheese pull. Served with smoky, tangy golden sauce, they're an easy-to-execute appetizer with instant crowd appeal.

WHY WE LOVE IT

- **Built for the Cheese Pull:** Whole milk mozzarella delivers the long, stretchy pull guests love, turning an everyday appetizer into a memorable menu moment.
- **Customizable:** A lightly seasoned breading provides a flavorful foundation that's easy to customize with sauces, spices, or creative toppings.
- **Fast, Consistent Prep:** Ready to cook from frozen in under four minutes, helping kitchens keep service moving without sacrificing quality.
- **Operator-Friendly Pack:** Packed in two 4-pound bags for flexible portioning, efficient storage, and reduced waste.

FUN FACTS

Fried cheese servings are up double digits across foodservice, reflecting continued demand for indulgent, shareable appetizers.

(Circana CREST, March 2026)

Operators that deliver highly visual, shareable fried cheese offerings have seen servings grow threefold or more, highlighting the impact of menu items guests want to photograph and share. (Circana CREST)

APPLICATIONS

- Serve with marinara, spicy vodka sauce, hot honey, pesto, or ranch for a signature appetizer
- Build indulgent fried chicken or meatball sandwiches with a crispy mozzarella plank
- Top with smashed avocado, roasted tomatoes, bacon, or pepperoni for an elevated shareable
- Serve as an accompaniment to pastas, salads, and grain bowls or an entrée side upsell



Scan to
shop.

OLIPOP

Shirley Temple Prebiotic Soda

The Shirley Temple is back, this time with functional ingredients. OLIPOP blends familiar lemon, lime, and cherry flavors with six grams of prebiotic fiber and significantly less sugar than traditional soda. It delivers the familiar flavor guests know in a format that aligns with today's functional beverage trend.



OLIPOP DIRTY SHIRLEY TEMPLE

Pour OLIPOP Shirley Temple over ice and pomegranate arils, then crown it with a silky cherry-infused cream float. Finish with maraschino cherries and fresh mint for a colorful, zero-proof take on a nostalgic favorite.

WHY WE LOVE IT

- **Nostalgia with a Modern Twist:** Familiar Shirley Temple flavor meets today's demand for lower-sugar, functional beverages.
- **Ready for Today's Beverage Menu:** Works equally well on its own or as the foundation for signature mocktails, low-ABV cocktails, and zero-proof features.
- **Functional Appeal:** Made with six grams of prebiotic fiber, giving operators an easy way to offer a beverage that aligns with growing wellness-minded preferences.
- **Clean-Label Credentials:** Non-GMO, vegan, gluten-free, and paleo-friendly to help meet a wide range of dietary preferences.
- **Premium Beverage Opportunity:** Functional ingredients and recognizable branding support premium positioning while delivering a familiar, approachable flavor.




Scan to
shop.

APPLICATIONS

- > Serve chilled as a premium better-for-you soda option
- > Build signature Shirley Temple mocktails with fresh citrus and cherries
- > Use as the base for cocktails or spirit-free beverage features
- > Pair with salads, grain bowls, sandwiches, and lighter fare
- > Feature during brunch, patio season, or happy hour as a zero-proof alternative
- > Offer as a premium beverage option for family-friendly menus

FUN FACTS

The better-for-you soda category is projected to reach \$12 billion by 2035, reflecting growing consumer demand for functional soft drinks. (Nielsen)

77% of Americans drink functional beverages at least once a week, and 1 in 3 enjoy them daily. (Datassential, "Food as Medicine" Hotshot Report, 2025)

For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO



PORTICO CLASSIC
**SOUS VIDE GRILL-MARKED
ATLANTIC SALMON PORTIONS**
SUPC 7412853 • 1/10 LB



LAWRY'S
**SALT & VINEGAR
SEASONING**
SUPC 7461563 • 6/20 OZ



PORTICO IMPERIAL
**LAGER & LIME BATTERED
CAPE HAKE STRIPS**
SUPC 7394718 • 2/5 LB

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

Scan to shop.



PORTICO CLASSIC
**SALT & PEPPER BATTERED
POLLOCK BITES**
SUPC 7462843 • 2/5 LB



SWEET STREET
INDIVIDUAL DESSERTS
TRES LECHES SUPC 7466049 • 32/4.9 OZ
MOCHACCINO PANNA COTTA CAKE SUPC 7466087 • 32/5.04 OZ



SYSKO CLASSIC
GOURMET PREPARED CRÈME BRÛLÉE
SUPC 7440411 • 20/3.17 OZ