Whether you are preparing comforting classic dishes or award-winning creations, Sysco is with you every step of the way. We proudly provide our customers with Cutting Edge Solutions to help you run your kitchen with confidence and succeed in this constantly evolving industry. Our Cutting Edge Solutions are sourced from leading and up-and-coming suppliers at the forefront of innovation. From better-for-you ingredients to labor saving products, Cutting Edge Solutions can help you easily update your menu and delight guests with new flavors. These Cutting Edge Solutions present new profit opportunities for your business to give you an edge above your competition.

**On Trend Flavors**
Spark new interest in your menu with chef-tested, on trend ingredients that help you create unique signature dishes.

**Customer Satisfaction**
Satisfy your customers’ changing dietary preferences with better-for-you products that easily complement your menu.

**Profitable Solutions**
Save valuable time and labor with versatile products that can help you achieve operational excellence and maximize your profitability.
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Sources: 1Technomic Inc., 2Datassential, 3Mintel, 4Food and Agriculture Organization of the United Nations’ 2016 The State of World Fisheries and Aquaculture Report, 5Statista, 6NPD Group, 7THG Culture of Food 2015, 8Baum + Whiteman, 9Nielsen, 10Ingredient Communications, 11Evergreen Packaging, 12National Pork Board
the SPICE is RIGHT

TURN UP PROFITS WITH MORE FLAVOR + HEAT
Help customers get their hot sauce fix with the aged-cayenne-pepper-goodness of Frank’s RedHot® Dry Seasoning. An ideal marriage of both flavor and heat, this unique seasoning brings the unmistakable flavor of America’s #1 hot sauce brand to wings, fries, dips, salads and much more.

Tart citrus kombucha and lime juice mixed with exotic passionfruit juice with Frank’s RedHot® Dry Seasoning chili-salt rim and pineapple garnish.

1 in every 2 consumers PREFER SPICY FOODS & SAUCES over moderate or non-spicy alternatives."

This innovative seasoning allows operators to add a premium touch to existing menu offerings.

"From starters and entrées to small plates and more, keep your menu spicy, profitable and on trend."
Roasted Garlic & Chili Petite Naan

BAKER’S SOURCE IMPERIAL 5236702

Soft, pillowy bite-sized bread infused with on-trend flavor that delivers a truly unique eating experience. The petite size of this mini naan is ideal for snacks and appetizers but is versatile across menus from starters to desserts.

PETITE SIZE is FUNCTIONAL for GRAB-AND-GO applications and the perfect vehicle for DELIVERING DEPTH of FLAVOR & CREATIVE spice profiles.

NAAN HAS EXPERIENCED 34% GROWTH IN MENU PENETRATION OVER THE PAST 3 YEARS.

Cinnamon-Sugared Naan with Caramel Sauce

Sweet and savory fried mini naan breads tossed in cinnamon-sugar served with warm caramel dipping sauce.
Incidences of seafood on breakfast menus have increased by 40% since 2010.²

Seafood Selections for Discerning Diners

Ocean’s Bounty
Wild Alaska Pollock Bites

PORTICO CLASSIC

WILD ALASKA POLLOCK BITES

Hook environmentally conscious consumers and seafood lovers with sustainable, versatile, golden-coated fish bites. Made with one of the most sustainable wild fish, these pop-in-your-mouth, bite-sized wonders make a great snack, appetizer, topper or full entrée.

Golden Herb Butter: 7070047
Nashville Hot: 7070046
Pub-Style Beer Battered: 7069953

Wild Alaska Pollock is the most abundant certified sustainable wild fish in the world.¹

58% of consumers AGES 25-34 prefer WILD FISH or SEAFOOD.³

94% of consumers say they are MORE LIKELY to order a seafood item when the word “ALASKA” is used as a menu descriptor.²

Fluffy steamed buns stuffed with Beer Battered Wild Alaska Pollock Bites and marinated Asian vegetables, served with Thai chile ginger mayo and hoisin sauce.

MENU IT!

Pan Asian Bao Buns

Just-Right BITES

Fluff y steamed buns stuff ed with Beer Battered Wild Alaska Pollock Bites and marinated Asian vegetables, served with Thai chile ginger mayo and hoisin sauce.
Maximize convenience and minimize waste with this innovative seafood solution. Saddleback Lobster Tails come pre-split at the top with the meat lifted over the shell and are individually quick-frozen, creating a ready-to-prepare product. Made from premium wild-caught lobsters from the North Atlantic, these cutting edge lobsters deliver rich flavor, tender meat and will make a splash on your menu.

3-4oz: 7052739
4-5oz: 7052746
5-6oz: 7052782
6-7oz: 7052769

**Solderback Lobster Tails can be BROILED, BAKED, GRILLED or FRIED and are EXCELLENT FOR LARGE CATERING preparations.**

Classic broiled lobster tail with butter, lemon juice and garlic, crusted with panko breadcrumbs and topped with Parmesan cheese and paprika, served with roasted red skin potatoes and asparagus.
Utilize versatile, value-added products that allow you to drive menu innovation, as well as big, bold flavors that deliver the wow factor.
Crispy, flavorful Tyson® Chicken Twists™ are tender, marinated chicken breast strips coated with crunchy breading delivered in unique and fun, snackable shapes. Perfect for serving as appetizers, small plates, entrée toppers or sides.

Pretzel Chicken Twists: 7071253
Homestyle Chicken Twists: 7071248 - Available at select OpCos
BISCUIT MASHUPS

Enhance your all-day breakfast offerings with Biscuit Mashups. Trending flavors combine with a classic, tried and true breakfast favorite in these new “non-traditional” biscuit builds. Versatile across the menu from stand-alone fare to unique sandwich carriers, this mashup format adds bold flavor and comforting texture to any sweet or savory offering. Deliver premium dishes made with Biscuit Mashups in two consumer-preferred flavors.

Biscuit Mashups GRILL NICELY and HOLD SUBSTANTIAL FILLINGS, delivering a UNIQUE EATING EXPERIENCE that conveys a FRESH-BAKED, HOMEMADE feel.

Vanilla ice cream served in a deep-fried French toast-flavored biscuit coated in cinnamon-sugar.
EDGY veggie

BE PART OF THE PLANT-BASED MOVEMENT

Cater to your VEGAN and GLUTEN-FREE diners with BBQ PULLED JACKFRUIT PIZZA.
Traditional-style pizza goes plant-based with our new Cauliflower Pizza Crust. It’s rich in authentic Italian flavor and is made entirely without GMOs, eggs or gluten. This par-baked masterpiece blends real cauliflower with quality ingredients for a premium hand-stretched and stone-baked vegan crust experience.

83% of consumers are adding plant-based foods to their diets.8

Cauliflower crusts are a time-efficient, customizable option that aligns with current food trends and consumer demands.

Sales of “cauliflower centric” dishes increased 108% in the last year.9

Spiced chickpea and carrot purée topped with shawarma seasoned sautéed lamb, fennel and garbanzo beans, sprinkled with pistachios, parsley and sumac, served with grilled cauliflower flatbread wedges.
End of the RAINBOW

PATH OF LIFE™ 7072198

VEGETABLE RICE CONFETTI BLEND

Provide customers with the nutritious, grain-alternative option they’re looking for with Path of Life™ Vegetable Rice Confetti Blend. A true vegetable medley featuring a flavorful combination of riced broccoli, cauliflower, orange carrots, yellow carrots and zucchini, this labor saving, ready-to-use blend is both vibrant and versatile.

73% of consumers are HAPPY TO PAY A HIGHER PRICE for meals made with RECOGNIZABLE + TRUSTWORTHY INGREDIENTS. 10

70% of consumers are actively trying to INCREASE their VEGETABLE INTAKE. 2

Modern Miracle of MEATINESS

BEYOND MEAT®

BEYOND SAUSAGE®

With 16 grams of protein from peas, rice and fava beans and trace amounts of beet that lend a meaty color, Beyond Meat® Beyond Sausage® is the world’s first plant-based sausage that looks, sizzles and satisfies like pork. Add this modern miracle of meatiness to your menu for a delicious protein option made directly from plants.

Original Brat: 7041556
Italian Sweet: 5183159 - Available at select CpiCos
Hot Italian: 5183177 - Available at select CpiCos

70% of meat eaters are SUBSTITUTING a NON-MEAT PROTEIN in a meal at least ONCE A WEEK. 6
Tricks of the Trade
SHELF STABLE COOKING CREAM

Anchor™ Shelf Stable Cooking Cream delivers great taste, the smooth, creamy texture of farm-fresh dairy and provides versatility across hot and cold applications. Utilize this chef-endorsed cream in sauces, soups, beverages and toppings to save money, reduce waste and boost profits.

HVY UHT 36% 32 oz : 0060576
LIGHT COOKING UHT 20% 32 oz: 2613442
LIGHT COOKING BIB 20% 2.5 gal: 4073575
CREAM HEAVY CHEF 36% BIB 2.5 gal: 7063767

Shelf Stable Cooking Cream performs in ACIDIC and SPICY RECIPES without splitting or curdling and STAYS STABLE when REHEATED, CHILLED or FROZEN, allowing for ADVANCED PREP.

MENU IT!
White Russian Mocktail

Strong cold brew coffee spiked with chocolate-maple simple syrup and finished with heavy cream over ice.
Sous Vide Pork Belly is a premium quality pork belly that’s fully cooked low and slow in its own natural juices using the sous vide cooking method. No specialized skills or equipment are needed to create this timesaving, value-added dish! Sous vide pork belly is easy to customize with signature seasonings and finishing techniques, bringing great value to your operation.

Sous Vide Pork Belly is on 9% of menus across the U.S. – representing an increase of pork belly menu sales of 840% in 10 years.  

Sous vide - cooked meats are often more tender and flavorful than conventionally cooked meats.

Korean BBQ sous vide pork belly mini slabs and pickled vegetables sandwiched in a bao bun.
DESSERTS ARE NO LONGER A POST-MEAL splurge; consumers are increasingly defining dessert as an any time occasion.

HIT THE SWEET SPOT WITH ORIGINAL DESSERTS

BAKING new ground
Brown butter imparts a nutty flavor to desserts and can be used in combination with a variety of other ingredients.

**Pile It On**

**BROWN BUTTER CAKES**

Made with brown butter cake and real cream cheese, Brown Butter Cakes are homemade-inspired, innovative indulgences that can be served across all dayparts. These rustic, individual-sized, thaw-and-serve cakes can serve as a perfect base for sundaes, upscale shortcake desserts, and other on-trend creations that will drive dessert sales.

Moist brown butter cake topped with candied bacon, tart cherry-maple sauce, toasted coconut-walnut crumble, shaved chocolate and fresh banana slices.

**SYSOC CLASSIC 5331489**

**TREND-SPOTTERS CLAIM BROWN BUTTER IS PRIMED FOR MORE WIDESPREAD DISTRIBUTION IN SNACKS & DESSERTS IN 2019.**

**46% OF AMERICANS FAVOR DESSERTS THEY ENJOYED AS CHILDREN.**

Price Penetration  
On Trend  
Labor Savings  
Versatility
Combine the all-day appeal of breakfast with innovative indulgence by adding Wild Blueberry Flapjack Cake to your menu! The ideal dessert for both traditional after-dinner offerings and a sweet part of your brunch- and lunch-time menus, this delectable, buttery cake with layers inspired by flapjacks and infused with nutrient-dense blueberries meets consumer demand for brilliant breakfast-inspired flavors.

Serve with FRESH BLUEBERRIES and MAPLE SYRUP. Or, garnish with CARAMEL, COCONUT CHIPS, BANANAS, and NUTMEG.

Frozen thaw-and-serve desserts provide operators with labor savings & product consistency.
EARTH-FRIENDLY IN THE FOREFRONT

ECO evolution
Earth Plus™ Caterware

Packaging has the power to drive sales and the responsibility to represent your brand. Earth Plus™ Caterware is a line of eco-friendly dinnerware, serving trays and serving utensils that meet the growing demand for eco-friendly polystyrene alternatives. With an attractive, proprietary blend of material that’s both flexible and durable enough for regular dining service, takeout, delivery and catering applications, Earth Plus™ Caterware is the perfect sustainable and durable servingware solution.

16” Tray: 7053968
18” Tray: 7053969
9” Serving Tong: 7053971
6” Plate: 7053958
12” Tray: 7053966
Available at select OpCos
9” Serving Spoon: 7053970
Available at select OpCos
9” Plate: 7053959
Available at select OpCos

Earth Plus™ Caterware

73% of millennials say they try to buy products in packaging that is recyclable.11

Easy on the Fry

Fry Oil Filter Pods

An all-natural, sustainable, plant-based and easy-to-use oil filtering solution for any restaurant with a fryer. Fry Oil Filter Pods extend the flavor and life of your oil while saving on cost and labor. Safely dispose of the pod the next morning to deliver light, crisp, delicious fried foods.

Fry Oil Filter Pods require no additional equipment, reduce fryer oil usage and save money. Simply place a Fry Oil Filter Pod in your fryer basket at the end of the day, let soak overnight, then safely dispose of the next morning when cool.
Visit **SyscoFoodie.com** for more information on Cutting Edge Solutions products, recipes, and more.