WHOLESALE MENUS

Good things come from Sysco®
WELCOME
Consumers are demanding more foods that support their healthful and environmentally conscious lifestyles. Promoting menu callouts such as natural, non-GMO and preservative free, are important to this growing number of consumers and can give operators the opportunity to increase their profitability. Sysco offers a wide variety of products that make it easy for operators to offer menu options that meet this rising trend and satisfy their patrons.
Sysco brands like Wholesome Farms offer pure, essential dairy products that are honestly dairy – milk, cream or egg is always the first ingredient. Appealing to the increased demand of label transparency and sustainability, other brands such as COLEMAN ORGANIC® and Pactiv EarthChoice® make it easy for operators to stay ahead of the trend.

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Learn more at SyscoFoodie.com or contact your local marketing associate.
DAIRY DONE RIGHT

Wholesome Farms offers products that are honestly dairy – milk, cream or egg is always the first ingredient. Dairy is an essential base of countless dishes and are multitasking superheroes. Dairy is chock-full of nutritional benefits, and is versatile for use in sweet or savory applications, being light enough to bring unexpected richness with fewer calories, yet rich enough to deliver decadence in desserts, soups and sauces.

DAIRY FOR ALL DAYPARTS

From breakfast to dinner, dairy has the flexibility you need to try out new trends and add value to your menu. Leverage dairy in your brunch menu by topping dishes with a poached or fried egg (and offer as an upcharge), or use butter and cream to create rich sauces or curry bases for dinner recipes, or enhance any dessert by adding ice cream!

WHOLESALE DELIGHTS

Create smaller portions of indulgent desserts to entice consumers to indulge, without the guilt.

MENU TIP: Lighter dessert offerings such as a fresh fruit and granola parfait or miniature portions of bars with fresh whipped cream satiate consumers’ sweet tooth and don’t leave them feeling heavy.
Consumers and operators alike benefit from menu transparency. Calling out keywords on your menu such as local, organic or gluten-free, can help consumers make more informed decisions when ordering and help them feel like they have better control over the foods they eat.

From clean salad dressings like Sysco's Imperial Fruit Vinaigrettes - which contain no artificial preservatives, flavors or colors - to specialty meat providers such as COLEMAN ORGANIC® and White Marble Farms, which are all natural, minimally processed proteins result in an outstanding quality product that consumers enjoy and operators can feel proud to serve.

*63% Consumers are willing to pay more for premium protein.*
Restaurants waste 4% to 10% of food before it reaches the customer.

Recent trends show that today’s diners are focused on wellness and looking for healthier meal options when dining out. To accommodate this demand, produce is making its way toward the center of the plate in all day parts, offering big, bold flavors that challenge even the most versatile entrées in regard to visual appeal, heartiness and perceived value.

Pre-cut frozen and canned Sysco Imperial vegetables make it easy for operators to provide fresh-quality vegetables without the prep and labor and minimal product waste. Our convenient vegetable items are picked at the peak of freshness to ensure optimal quality and taste, and offer a longer shelf life than fresh product.

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Consumers would like foodservice establishments to offer greater variety of meatless options.
SUSTAINABILITY ON THE GO

Trends suggest that sustainability is a growing concern for restaurant guests. Sysco distributes Pactiv’s EarthChoice® disposable products that includes options made with sustainable and renewable resources to help you satisfy your environmentally-conscious guests. Leveraging environmentally-responsible disposable products, recycling and composting are not only good for your business, but imperative for the future of our planet.

1 National Restaurant Association, “What’s Hot Culinary Forecast,” 2017