The EDGE

Chef-Inspired Solutions
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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Inspired Breakfast Flavors For Any Time of Day

46% of consumers enjoy eating breakfast foods at non-traditional times. Breakfast elements continue to gain popularity as a staple throughout all dayparts.²

Morning menu items easily translate to other categories, and provide the comforts of breakfast throughout the entire day.
Wild Card

The Sweet Spot

Mashups combine winning flavors into a creative twist that diners will love.

Infused with FRUIT, OATS and YOGURT, just like a traditional parfait, with the added convenience of a GRAB-AND-GO item.

“WILD FOOD”, like WILD MAINE BLUEBERRIES, enhance consumer preference because they imply FOOD IN ITS NATURAL FORM; 65% of consumers say they would PAY MORE for wild foods.5

Blueberry Lemon:

Thick, buttery cake layers inspired by flapjacks are baked with Wild Maine Blueberries and stacked in layers on top of smooth maple cream for a delectable three-tiered, pre-sliced cake.

Wild Blueberry Flapjack Cake

SYSCO IMPERIAL   7050015

Baker’s Source

Parfait Muffins

These mash-up muffins deliver quality and innovation operators and consumers will enjoy. Baked to deliver the perfect texture and taste, these muffins are made using the finest ingredients, including real buttermilk, fresh eggs and natural flavors.

Infused with FRUIT, OATS and YOGURT, just like a traditional parfait, with the added convenience of a GRAB-AND-GO item.

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Blueberries are considered to be one of the top 10 Superfoods.

Infused with FRUIT, OATS and YOGURT, just like a traditional parfait, with the added convenience of a GRAB-AND-GO item.
of consumers are interested in unique sandwich carriers, yet only 28% of operators are offering them.²

When 2 Become 1

Trending flavors combine with a classic, tried and true breakfast favorite in these new “non-traditional” biscuit builds. Deliver premium, quality dishes made with this sweeter version of a traditional biscuit with the distinct and craveable flavor of the beloved waffle.

BAKER’S SOURCE IMPERIAL

BISCUIT MASHUPS

Texture of a biscuit, taste of a waffle

UNIQUE SANDWICH CARRIERS
INDEX THE HIGHEST AMONG THE TOP BREAKFAST TRENDS.²
CONVENIENCE is Key

Ready-to-Prepare, On-Trend Solutions

Whether it's meat, seafood or sauces, PRE-PREPARED PRODUCTS ARE TIMESAVERS in the kitchen. REDUCE TIME, LABOR and WASTE using these convenient ready-to-prepare menu items. Easy prep in back of the house allows you to focus on flavors and the little details that make meals special, keeping customers returning for more.
 Sysco Classic Sous Vide pork belly is fully cooked in its own natural juices and features visible lean ribboning throughout. Get the benefits of this high-end method without the wait and with no specialized equipment or skills. Sous vide pork belly is easy to customize with signature seasonings and finishing techniques, bringing great value to your operation.

**Sous Vide Cooking Method Has Experienced 1 Year Growth of +43% and 4 Year Growth of +569%**.

**Menu It! Jamaican Jerk Pork Nuggets**


**Versatile Cutting & Cooking:**

**LARGE FORMAT**
Entire Pork Belly

**INDIVIDUAL COP**
Rectangular cut

**SLICED**
¼” thick slices along long side of belly

**MINI-SLABS**
0.5 – 1.0 pieces
(½” x 1-1½” x natural height)

**LARDONS/BATONS**
0.5 – 1.0 pieces
(½” x ½” x natural height)

**OPTION 1**

Sear in pan and oven roast at 400°F for 25-30 minutes, or until internal temperature reaches 165°F.

Mark on the grill and finish in 400°F convection oven for 12-14 minutes.

Grill slices for 4 minutes, turning/flipping every 1 minute for a great smoky char.

Grill portions for 3-4 minutes, turning every 45-60 seconds.

Deep fry for 1-2 minutes.

**OPTION 2**

Lightly score skin side of whole sections and steam for 12-14 minutes and finish under broiler for 2-3 minutes until golden brown.

Lightly score skin side, and oven roast for 15-20 minutes at 400°F.

Cook whole slices for 8-12 minutes in a 400°F convection oven for beautiful golden-brown color and delicious roasted flavors.

Roast in 400°F convection oven for 8-10 minutes.

Sauté for 2-4 minutes over medium-high heat.

Average U.S. eatery dish price:  
PORK BELLY: $14.17  
BACON: $9.56
First-of-its-kind Portico Imperial Saddleback Lobster Tails come pre-split at the top with meat lifted over the shell and are individually quick-frozen for a ready-to-prepare product. Made from premium wild-caught lobsters from the cold waters of the North Atlantic, these Marine Stewardship Council (MSC) certified lobster tails are known for their rich flavor and appealing texture.

37% of consumers crave lobster.²

Lobster is one of consumers’ favorite shellfish – second only to shrimp. It ranks in the top 91% in affinity vs all foods and flavors.²
Pesto can transform a dish from average to extraordinary. Minor’s GreenLeaf™ Pesto will meet your need for vegetable-centric offerings with a scratch-like quality in a convenient format. Contemporary and ready-to-eat, Minor’s GreenLeaf pestos come in two exciting flavors, basil and cilantro, and allow for a broad range of applications across the menu that can easily embellish any dish.

**PESTO IS A TOP 10 SAUCE ON MENUS.**

Pesto complements “ROOT TO STEM” cooking which is continuing to grow in popularity.

Minor’s GreenLeaf™ Basil Pestos are responsibly sourced from a local hydroponic farm, minutes from the Minor’s production kitchen.

Over 85% of the water used by the grower is collected from precipitation.

Natural predators, like ladybugs, are used to minimize use of chemicals for aphids and fungus control.

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**Menu It!**

**Mediterranean Grilled Chicken Pesto Flatbread**

Crispy flatbread with basil pesto spread, fresh mozzarella, sun-dried tomatoes, artichokes, kalamata olives, red onion and grilled chicken.
Plant-Based POWER

CATER TO THE EVER-GROWING POPULATION OF CONSUMERS SEEKING VEGETARIAN OPTIONS.
BEYOND MEAT®

BEYOND SAUSAGE® is a modern miracle of meatiness created from simple plant-based ingredients and applied in fresh ways. Peas, rice and fava beans provide the protein while trace amounts of beet lend a meaty color. Coconut oil ensures mouth-watering juiciness and it’s all wrapped inside a remarkable, 100% plant-based casing. The result is an uncompromisingly savory sausage, bursting with flavor, made directly from plants.

48% of U.S. POPULATION is actively REDUCING/ELIMINATING MEAT.¹

36% of millennial consumers say they EAT PROTEIN ALTERNATIVES at a RESTAURANT.⁷

70% of meat eaters ARE SUBSTITUTING A NON-MEAT PROTEIN IN A MEAL AT LEAST ONCE A WEEK and 22% say they are doing it MORE OFTEN THAN A YEAR AGO.⁶

Menu It!

Beyond Sausage® Cajun Pasta

Penne pasta with sliced and seared Beyond Sausage®, mushrooms, tomatoes, onions and bell peppers in a Cajun-cream sauce topped with Parmesan cheese.

There’s been a +600% growth in people identifying as vegans in the U.S. in the last 3 years, compared to 1% in 2014.⁹

Original Brat: 7041556
Italian Sweet: 5183159 - Not available in all locations.
Hot Italian: 5183177 - Not available in all locations.
No Small FRY

An all-natural, plant-based, easy-to-use oil filtering solution for any restaurant with a fryer. Sysco Classic 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.

SUSTAINABLE PRACTICES AREN’T JUST A GOOD OPPORTUNITY FOR RESTAURANTS, THEY ARE IMPERATIVE FOR THE LONG-TERM HEALTH & SUCCESS OF THE INDUSTRY.

SAFE and COMPATIBLE with EVERY FRYER, JUST 4 STEPS:

1. Turn fryer off. Place pod in basket while oil is still hot.
2. Submerge entire pod and let soak overnight.
3. The next morning, let pod drain excess oil.
4. Before turning on the fryer, discard pod.
Unique, New Formats for Popular Potatoes

PETITE SWEET POTATO DICES ARE PERFECT FOR BREAKFAST HASH, SOUP OR TOPPING PIZZA AND SALAD.

Use Petite Sweet Potato Dices interchangeably with regular potatoes.
Sweet potatoes have skyrocketed to center stage in recent years and dice cuts are the next-level shape of the familiar sweet potato fry. Add the popularity of sweet potatoes to your menu in fun and trendy applications with Sysco Imperial Petite Sweet Potato Dices.

SWEET POTATO MENU PENETRATION HAS RECENTLY GROWN.²

Barbecue sauce, premium mozzarella cheese, diced grilled chicken, sweet potato dices, banana pepper rings, bacon and red onion.

Menu It!
Barbecue Chicken and Sweet Potato Pizza
Sysco Imperial Crispy Potato Flats are revolutionizing this cherished menu staple with crisp, wide strips cut thinly from Russet potatoes, coated in a delicious savory seasoning.

3 out of 4 consumers are interested in fries as an appetizer solution.\(^1\)

Menu It!
Cheesy Fry Tower:
Layered Parmesan cheese and crispy fry stack served with dried tomato aioli.
44% of millennials say that it’s “important or essential” for their foods to include multicultural flavors. From versatile, tender Buttermilk Naan Bread to authentic, flavorful curry sauces, operators can incorporate worldly flavors into items across the menu to enhance their offerings, excite customers and increase their profits."
Roasted Garlic and Chili Petite Naan

BAKER’S SOURCE IMPERIAL   5236702

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

Buttermilk Naan with Caramelized Onions

BAKER’S SOURCE IMPERIAL   5075977

The slight dairy note derived from buttermilk and ghee reinforces the product’s authenticity and is complemented by the sweet and savory notes of caramelized onions.

62% of operators see strong consumer demand for authenticity.1

TENDER + PILLOWY, our naans are created through the SMALL BATCH, LONG FERMENTATION process and BAKED in a patented TANDOOR OVEN to create SMOKY NOTES and characteristic BUBBLES and CHARS.
HURRY

CURRY in a HURRY

Spicy Nothings Curry Sauces are crafted with great care and passion to rival the taste and quality of those from the finest Indian restaurants. They contain no artificial preservatives, gluten or fillers of any kind.

*Available in the Midwest and Pacific Markets only

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Indian Food is ONE of the FASTEST GROWING SEGMENTS of all food trends.

50% of all consumers prefer very spicy foods.

Among the 87% of consumers who ever order ethnic fare or food with ethnic flavors:

- 32% would be willing to pay extra for authentic ethnic fare.
- 44% always prefer completely authentic fare.
- 36% like trying new foods & flavors of the various regions of ethnic cuisines.

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Coconut Curry: 5258527
Tikka Masala: 5258633

SPICY NOTHINGS

Cubed chicken pieces smothered in Tikka Masala sauce, garnished with cream and cilantro, served with choice of naan bread or basmati rice.

Menu It! Classic Chicken Tikka Masala

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Of consumers expect restaurants to introduce new flavors frequently.
SERVE It Up,
WIPE It Down

Serving and Sanitizing Solutions for Front and Back of the House

DEMAND for ECO-FRIENDLY POLYSTYRENE ALTERNATIVES is GROWING, specifically for millennials looking for more SUSTAINABLE OPTIONS.
Introducing Earth Plus™ Caterware – a line of eco-friendly products including dinnerware, serving trays and serving utensils. Meet the growing consumer 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 solution as it addresses the need for a more sustainable disposable servingware option with the strength and performance caterers expect.

7053968 (16” Tray)  7053966 (12” Tray) - Not available in all locations.
7053969 (18” Tray)  7053970 (9” Serving Spoon) - Not available in all locations.
7053971 (9” Serving Tong)  7053959 (9” Plate) - Not available in all locations.
7053958 (6” Plate)

Uses 20% LESS PLASTIC and can REDUCE your CARBON FOOTPRINT by 50% compared to polystyrene counterparts.

FAST-CASUAL IS GROWING BY DOUBLE DIGITS.¹
B2B CATERING IS UP 7%.¹
SOCIAL CATERING IS UP 6%.¹
Stack 'N Go Catering Trays are uniquely designed for foodservice operators and offer a revolutionary way to cater celebrations and special occasions. The stacked trays create a 2-tier system that allows unlimited menu combinations.

Earth-friendly:

#5 RECYCLABLE POLYPROPYLENE
#1 RECYCLABLE PET AND BPA FREE

Sanitizing is made simple with an easy-to-use dispenser and wipe system that can be customized with commonly used sanitizers.

Reusable buckets have closed lids to prevent cross-contamination and spills.

Compatible with a variety of sanitizers.

Wipes maintain more than 90% of concentration of sanitizer for up to 7 days compared to cotton and microfiber cloths.
TAKE DESSERTS to New Heights

**LUSCIOUS LAYERS™ CAKES** are NON-GMO with NO ARTIFICIAL FLAVORS or COLORS.

21% of customers would pay more for food that is free of GMOs and 23% would pay more for food not containing artificial colors and flavors.²

Add custom plating/garnish for a signature dessert.

45% of consumers had cake in the past week.²

Planned dessert occasions are on the rise, transforming dessert from a post-meal impulse splurge to a destination driver.¹ This encourages operators to create next-level desserts that stand out from the competition. Exclusive to Sysco customers, Luscious Layers™ Cakes combine bold and contemporary flavors with craveable and textural delights. Available in two delicious flavors, Banana Toffee Bourbon and Cookies and Cream, these cakes will impress diners and keep them coming back for more sweet and satisfying desserts.
Visit SyscoFoodie.com for more information on Cutting Edge Solutions products, recipes, and more.