

Bite-size foodservice insights that will leave you craving more

# Eat UP



## A future look into insights for 2021

### 1 Off-premise occasions will stick

Off-premise occasions have been outpacing on-premises for years and the pandemic has accelerated this trend. Those who are best-in-class have emerged as growth leaders and will help transform restaurant service in the future.<sup>1</sup>

#### Ideas for to-go/delivery

TNT Burgers, and slow cooked or braised meats are **foods that travel well**

**New and modern packaging** helps food travel

**Temperature segmentation** in delivery keeps hot food hot and cold food cold

### 2 Modern comfort is growing

To a new generation of consumers, “comfort foods” can mean a wide variety of options: global flavors, new brands that they grew up eating, healthy options that make them feel better. In 2021, it’s time to start expanding your definition of comfort foods.<sup>2</sup>

#### Chef inspiration

- Ramen and bowls customized with toppings and global sauces
- Tacos-the new sandwich
- Avocado toast using a variety of egg toppers
- The Modern meatloaf-using superfood inclusions
- Plant based toppings for pizza



### 3 Chicken, burgers & pizza reign

**Want to win big with exotic global spices, regional cuisine, or functional superfoods?** Put them on a burger.

Winners will be providing these foods in convenient family meal bundles (for delivery or pick up) for an at-home dinner solution.<sup>1</sup>

#### Ideas to reinvent the familiar

- Pizza with plant based and global flavors
- Burger...flexitarian, inclusions and thinking beyond the bun (bowls)
- Sous vide chicken-seasoned in a multitude of ways (jerk, barbacoa, Mediterranean) re-therm and serve



### 4 The connected chef

**The role of the chef is evolving**

as consumers seek out a personal connection. Brands also rely on a chef’s background and perspective more than ever before.<sup>2</sup>

#### Ways to connect chefs

- Create custom kits to deliver or pick up to follow along with the chef from home
- Facebook or Instagram live events
- TikTok
- Private cooking classes
- Virtual kitchen tours



### 5 Future fusebiquity

**The next generation of ingredients & flavors is to combine them with well-known dishes.** It’s a surefire way to introduce consumers to a new flavor and create a dish or product that’s both unique and craveable.<sup>2</sup>

#### Chef inspiration for fusebiquity

- Mash-ups continue: savory pies, breakfast breaks into every meal period, middle eastern steakhouse, BBQ penetrates into every segment
- New style sushi: beyond fish and into plants and beef
- Sandwiches: looking at new carriers - cloud bread and beyond.
- Deconstructing dishes that can be re-assembled by the customer (DIY meal kits)



1. Source: www.npd.com

2. Site: FB 2021 Trend Forecast

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