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.1

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

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.2

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

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.2

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)

We’re here to help!
Just call your Cargill or Key Impact representative or email Cargill_Foodservice@cargill.com.

1. Source: www.npd.com
2. Site: FB 2021 Trend Forecast