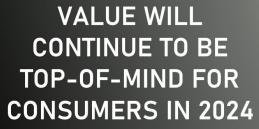
SOULD BUCKHEAD MEAT OF MINNESOTA a Sysco company



HOW DO YOUR CUSTOMERS DEFINE VALUE?

What are the TOP THREE factors diners consider when deciding if a FOOD ITEM is a good value?

	TOTAL	GEN Z	MILLENNIALS	GEN X	BOOMERS
Great taste	75%	77%	68%	77%	81%
Low price	62%	64%	66%	61%	58%
Healthy/nutritional content	46%	40%	41%	46%	56%
My entire household will eat it	36%	28%	39%	40%	33%
Brand	21%	26%	21%	23%	18%
Convenience	21%	23%	25%	17%	20%
Familiarity/comforting	21%	24%	19%	19%	24%
Sustainability	12%	13%	15%	10%	8%
New/unique	5%	5%	7%	6%	2%



Inflation rates were far lower in 2023 in general (3.2% in October versus 7.7% in October 2022), but food costs remain high, pushing value to the forefront for many. Here's a look at what consumers think about food costs and value in the year ahead.





92%

OF CONSUMERS AGREE THAT FOOD PRICES HAVE BEEN TOO HIGH FOR TOO LONG Gen Z is notably more concerned about brand than other generations, while Millennials are most likely to say low price is important to food being a good deal. Boomers place more importance on taste than any other generation.



FAMILIAR COMFORT

Different generations have different



Last Visit: Food/Beverages Ordered

	Gen Z	Millennial	Gen X	Boomer
Entrée	85%	83%	84%	92%
Appetizer/side	62%	61%	53%	32%
Non-alcoholic beverage	34%	37%	36%	38%
Dessert	33%	32%	23%	11%
Beer	9%	19%	18%	14%
Cocktails/spirits/liquor	24%	19%	15%	7%
Wine	10%	11%	8%	7%

B3: Which of the following did you order during your last casual dining restaurant visit? expectations. When we think about regulars, those customers that have been helping us pay our bills for years - we know they come and dine with us because they like something on our menu. We all want to make sure we take great care of all our loyal customers.

Consumers in older generations order entrees almost every time they visit our restaurants. Younger generations order entrees at a lower rate. We see older generations ordering fewer appetizers and desserts while those menu parts are ordered more often by younger generations. Making sure your entrée category is profitable and has appealing value will anchor your menu for your repeat customers.

Updated comfort food are the perfect candidate for this menu part. Tender braised pot roast, a former blue plate crowd pleaser, gets a refresh when paired with more healthful, seasonal side items like roasted root vegetable and modern garnish like crispy onions and fresh herbs.



SUPC	Description	Pack
7122194	Appetizer Cowboy Corn Bite	2/5#







SUPC	Description	Pack
7122199	Appetizer Ham & Cheese Bites Small	2/5#
7122202	Appetizer Ham & Cheese Bites Large	2/5#









SUPC	Description	Pack
7238305	Pulled Pork Cooked BHP/NPM	2/5.5# avg







SUPC	Description	Pack
2857136	Beef Pot Roast Whole Cooked	2/5#
7241486	Beef Pot Roast Shredded Cooked	2/5#
2857144	Beef Pot Roast CookedDeli (chuck roll)	2/5#





COMEBACKS WITH A TWIST



French Onion Patty Melt

A great way to blend a classic that is poised for a comeback with on-trend flavors. Patty Melts are on 11.3% of US Menus, while French Onion is on 8.6%. This dish is particularly on-trend in America's heartland.

71% OF GEN Z
ARE FAMILIAR
WITH PATTY
MELTS, BUT ONLY
44% HAVE TRIED

Nasoya Cabbage Napa Kimchi 6/14 OZ 7099538



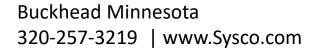
Kimchi Rueben

Made with black Russian
Rye bread and Korean
pickled cabbage, this dish
blends new flavors and a
crave-worthy classic most
young diners would love to
try, whether for St. Patrick's
Day or year-round.





SUPC	Description	Pack
7122215	Appetizer Reuben Bites Small	2/5#
7122204	Appetizer Reuben Bites Large	2/5#







NEW FLAVORS

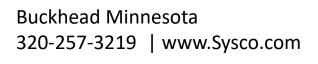


77% OF
CONSUMERS ARE
EXCITED ABOUT
NEW FOOD &
BEVERAGE
TRENDS IN 2024





SUPC	Description	Pack
7122196	Spicy Breaded White Cheddar Cheese Curds	4/2.5#









SUPC	Description	Pack
7301642	Pork Carnitas	2/5lb







SUPC	Description	Pack
7239592	Beef Taco Filling	2/5#





Flavor Trends

Ranch	12-Mo Growth	4-Yr Growth
Chicken Bacon Ranch	+11%	+49%
Bacon Ranch	+8%	+42%
Spicy Ranch	+12%	+38%
Jalapeno Ranch	+15%	+29%
Buttermilk Ranch	+7%	+13%
Chipotle Ranch	+7%	+10%

Honey	12-Mo Growth	4-Yr Growth
Hot Honey	+20%	+79%
Honey Garlic	+48%	+48%
Honey Lime	+9%	+25%
Honey Lemon	-0%	+11%
Honey Butter	+11%	+10%
Honey Bbq	+13%	+8%
Honey Mustard	+5%	+5%

Top Trending	12-Mo Growth	4-Yr Growth
Honey Lime	+9%	+25%
Cilantro Lime	+11%	+22%
Nashville Hot	+41%	+309%
Salt And Vinegar	+3%	+34%

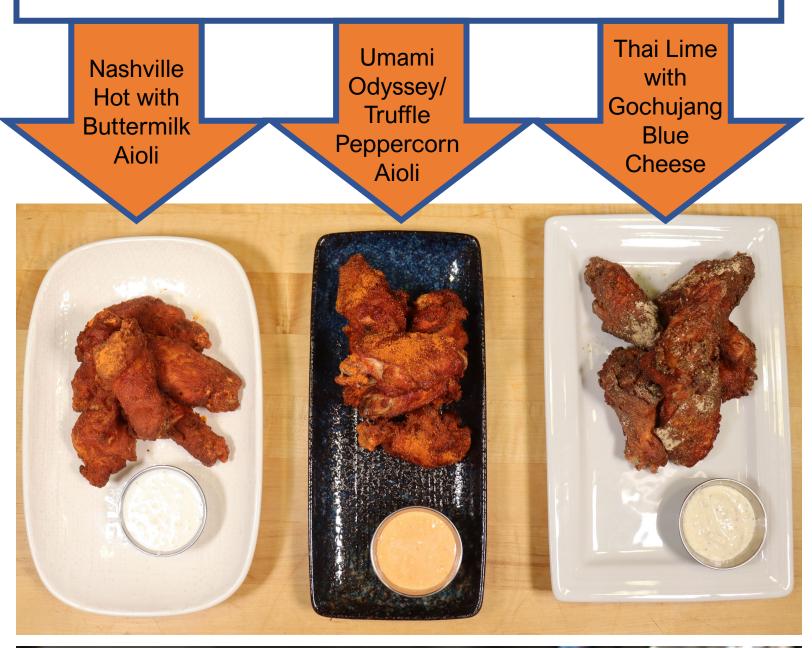
Let's make adding new and on trend flavors to your menu fast and easy. We have identified trending flavors then developed rubs, seasonings, and sauces to accentuate those flavors.

Twelve Month and Four Year Trend Rates on Top Flavor

Buckhead's Take Flavor Parings

Thai Lime - Gochujang Blue Cheese
Black and a blue – Buttermilk Ranch
Nashville Hot - Buttermilk Aioli
Truffle Parmesan - Honey Chili
Honey BBQ - Chipotle Ranch
Salt and Vinegar - Honey Mustard
Dill Pickle - Cucumber Tzatziki
Voodoo - Mango Habanero
Garlic Ranch - Korean BBQ
Umami Odyssey - Peppercorn Aioli

Pair on-trend rubs and seasons with easy to make sauces for great additions to your menu that keep you on-trend and drive profitability without disrupting your kitchen.







Menu Idea Try a bacon-wrapped Pig Wing™ with brown sugar sriracha glaze.



SUPC	Description	Pack
2104497	Dixie Tenders	2/5#







SUPC	Description	Pack
7246544	Boneless Chicken Wing Breaded	2/5#







FRESH MATTERS

Ban the bland - we source the best ingredients, grind fresh and ship fresh for prime aroma, taste and color.

FLAVOR SOLUTION

Get instant consistency that saves money and prep time without sacrificing innovation.

VERSATILITY

Our unique flavor combinations are ultra versatile - your application options are endless.

HIGH-QUALITY INGREDIENTS

We believe in using real flavors like actual vegetable and fruit powders, not flavorings or fillers.



With help from Sysco® Imperial" spices and seasonings, you'll have no shortage of ways to excite customers' taste buds.

68% of Millennials and Gen Z have gone out of their way to try a novel global food¹

Usage Tips:



Aleppo Pepper has grown **+59%** on menus vs. LY and projected to grow +77% over the next 4 years²

Use for a less spicy, fruiter flavor

Season cooked, roasted or grilled vegetables

Mix into hummus for a slight heat and fruitiness flavor

Sprinkle on chicken or fish before grilling

Mix with mayonnaise for an easy Peri Peri aioli

Season steamed vegetables

Peri Peri has grown **+41%** on menus over the past 4 years²





Black Garlic is projected to grow +32% on menus in the next 4 years and has the highest awareness with Gen Z & Asian consumers¹

Sprinkle on steak, pork, chicken or fish before roasting or grilling

Dress up a "power bowl" with things such as quinoa, kale, avocado, sunflower seeds, and chicken

Mix into butter to create a flavorful spread

Sources:

¹Datassential, ²National Restaurant News

SUPC #	PACK/SIZE	BRAND	DESCRIPTION
9904256	6/14 OZ	IMP / MCC	Aleppo Style Peppe
9904357	6/21 OZ	IMP / MCC	Peri Peri Seasoning
9904255	6/25 OZ	IMP / MCC	Black Garlic Powder Seasoning

New

Pork and Beef Meatball with Udon Noodles and Prosciutto

Hallmarks of New Italian

- Consumers are highly familiar with Italian cuisine, so enterprising chefs are taking
 inspiration from lesser-known regional Italian dishes and ingredients to offer
 something a little different think cheeses like stracchino (up 32% on Italian
 restaurant menus over the past 4 years, according to Datassential Menu Trends),
 pastas like paccheri, or dishes like pizza al taglio (Roman-style pizza).
- Gluten-free and plant-based alternatives to pizza and pasta are trending on Italian menus, too, offering customers options that meet their dietary needs, while still giving them the flavors of quintessential Italian cuisine.
- Fun pasta shapes are adding interest to classic dishes think creste di gallo (more on that later in our 10 Trends for the Year Ahead section), radiatore, and more.
 - New Italian concepts are merging with other cuisines to create unique mashups think Mex-Italian or Japanese-Italian (aka Wafu cuisine).





SUPC	Description	Pack
5138076	Ground Beef & Pork Blend Bulk	4/5#
2625160	Meatball Beef Precooked 1oz	10#
1997214	Meatball Beef Precooked 0.5 oz	10#





The legend of Appert's Fish Fry has remained unchanged for nearly fifty years. We select and secure only the finest raw materials available. We maintain tight specifications and complete dedication to producing the best breaded Alaskan pollock fillets in the industry.





APPERT'S FISH FRY THE GOLD STANDARD

For quality, consistency and value, discover for yourself the Appert's Fish Fry difference.

Appert's Fish Fry offers today's patrons a product of uncompromising quality.

The natural fillet has a beautiful white flesh that is clean eating, not fishy. We coat the fillets in a simple breadcrumb for multiple menu options. These characteristics make it highly desirable for your menu and keep your patrons coming back.

Most importantly, these products offer tremendous food cost value and excellent profit potential for operators in today's marketplace.



frozen

the flesh is firm and white deep skinned

fat vein removed j-cut

trim off no pump

no added chemicals wild caught

cold Alaskan waters

SUPC 5125602 SUPC 5125584 POLLOCK FIL BRD FFRY 1.5-2.5OZ POLLOCK FIL BRD LRG FFRY 3-5OZ 10lb case 10lb case approx. 80 pieces approx. 40 pieces

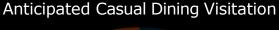
To prepare: Small deep fry @ 350° for 3 - 3 ½ minutes Large deep fry@ 350° for 3 ½ - 4 minutes

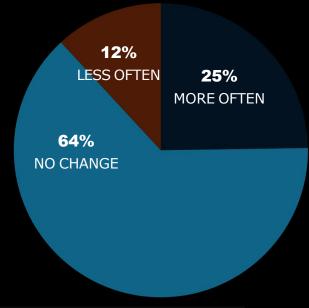


CASUAL DINING IS THRIVING

Improved variety as well as interesting/unique offerings at casual dining restaurants are among the top drivers of increasing visitation. Consumers also point to new locations opening and having more money to spend on food in general. Roughly two-thirds of consumers say their visitation will remain steady. Younger consumers anticipate the most increased visitation.

24% OF CONSUMERS ARE
VISITING CASUAL DINING
RESTAURANTS MORE
OFTEN THAN ONE YEAR
AGO.





Casual Dining Increased Visitation Drivers	
The variety of food/beverages has improved	35%
New casual dining restaurants have opened near me	34%
I have more money to spend on food in general	33%
They offer more interesting/unique menu items than in the past	32%
The service at casual dining restaurants has improved	29%
I have less time to prepare/make/buy food	29%
Their value has improved	26%
Location(s) near me expanded their food and beverage offerings	25%
Location(s) near me remodeled/expanded	18%
Other	9%

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