



FOOD FORWARD

TURNING TRENDS INTO
BUSINESS OPPORTUNITIES

TASTE & EXPERIENCE

Dear food professional,

Food trends move in waves – they rise, gain momentum, reach their peak, and eventually evolve into something new. The pace of these shifts can be relentless: zero-waste cooking, hyperlocal sourcing, next-generation superfoods, mindful eating, indigenous ingredients, and bold, global flavors.

With Food Forward, we take a considered approach. Rather than simply reporting on emerging trends, we focus on how they can be turned into meaningful, market-ready innovations. It's not only about anticipating what's next – it's about understanding how to act on it.

In our debut issue, we explore what unites every consumer journey: the pursuit of captivating flavors and memorable experiences.

**It doesn't matter
how nutritious,
convenient,
sustainable, or
affordable your
product is if it
misses the mark
on taste and
experience.**

WHICH TYPE OF TRENDS TO EXPECT

Food Forward highlights 3 types of trends according to the stage they are in:



LOCKED IN

The trend has been playing for a while and is at its peak – with clear commercial success.



HIGH ALERT

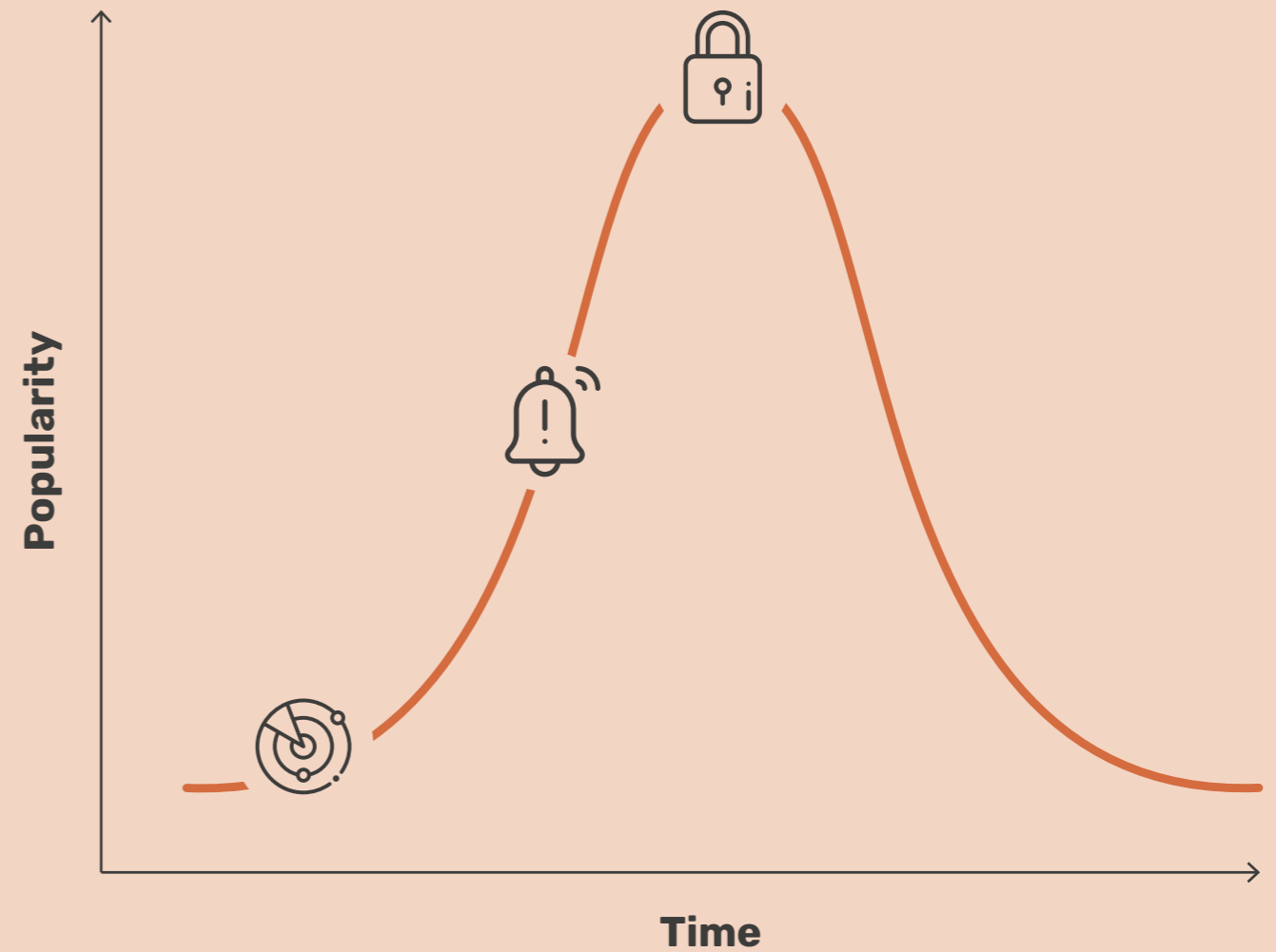
The trend is already creating a buzz of excitement right now, while it continues to gain momentum.



ON THE RADAR

The trend is still in its early stages and has the potential to become a growth hacker.

FOCUS ON 3 TREND STAGES



Stay ahead of the curve - and your competition

PICK A FOOD CATEGORY AND GET STARTED





#1

POULTRY

TURNING TRENDS INTO
BUSINESS OPPORTUNITIES

TREND

FUSION FLAVORS

Fusion flavors blend ingredients and techniques from different culinary traditions to create unexpected taste experiences. By reimagining familiar dishes with global twists, you can offer consumers both comfort and adventure in a single bite.



LOCKED IN

We're all familiar with classic taste combinations like sweet-and-sour chicken, but we've also seen more atypical combinations gaining traction in recent years. And they all have staying power.

SWICY

Sweet meets spicy has gone from a fringe experiment to a flavor found in every aisle. Hot honey is the poster child of the swicy trend, while other examples include mango-habanero and pineapple-ancho sauces.

SWALTY

Sweet and salty flavors are a perfect gateway. It lets consumers try something new without going too far outside their comfort zone, such as salted caramel drizzles paired with crispy fried wings.

SWAVOURY

The fusion of sweet and savory trend is reflected in dishes like prosciutto-wrapped figs, pomegranate-molasses marinades enriched with herbs, or apricot-ginger sauces layered over roasted turkey.



53%

of American Gen Z consumers say they enjoy "swicy" heat

(Source: Daymon's, 2024)

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HIGH ALERT

Poultry is well-positioned to meet the demands of modern consumers: a lean source of protein, low in fat, rich in essential proteins, a relatively low environmental footprint, affordable, and easily adaptable to cater to diverse palates.

The trick to securing your share of the growing demand for poultry might just be a fusion of cuisines.



INDIA ♥ MEXICO:
CHICKEN TIKKA TACOS



ITALY ♥ JAPAN:
CHICKEN KATSU CURRY PARMIGIANA



USA ♥ CHINA:
KUNG PAO CHICKEN WINGS



ON THE RADAR



Trendsetters are already exploring next-level pairings with tangy flavors like lemon, black lime, balsamic vinegar, yuzu, sour cherry and tamarind.

Fried chicken wings with black garlic hot sauce

WE MAKE
FOOD MATTER

TREND

FERMENTED FLAVORS

Pairing poultry with fermented flavors is a fairly new trend. None of the sub-trends have already reached the locked-in stage, but many are well on their way. Here are several innovative ideas to stay ahead of the curve.



HIGH ALERT

Fermentation transcends borders, cultures, and time. What started as merely a matter of food preservation has evolved into a highly valued culinary technique that enriches dishes with a complex depth of flavor, a variety of textures, and an enhanced nutritional profile.

Poultry dishes as well? Yes, consumers expect novel pairings. Game on for the industry! Here are two pathways to consider:

ASIAN PAIRINGS

Miso is made by fermenting soybeans with salt and grains like rice or barley. Depending on how long it's fermented, miso ranges from light and sweet, to dark and robust.

Kimchi has a history dating back more than 2,000 years. This vibrant (side) dish is spicy, tangy, and incredibly complex, with flavors that deepen as it ferments.

LATIN PAIRINGS

Achiote paste is a vibrant seasoning traditionally used in Central American cooking. Known for its earthy, slightly peppery flavor, it's great as a marinade or rub for poultry.

Fermented chilies can be used as a topper in chicken tacos and salads, blended to make your own fermented hot sauce, or used in your favorite poultry dishes instead of regular chilies.



ON THE RADAR

Next to pairing poultry with well-known fermented foods, you could also take it a step further and go for unusual suspects and even beverages ...



Pairing poultry with tangy flavors brings depth and complexity to a traditionally mild protein. Ingredients like kombucha and fermented fruit juices can add umami and subtle heat. The result: bold chicken and turkey dishes that resonate with adventurous eaters.

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TURNING POULTRY TRENDS INTO BUSINESS OPPORTUNITIES WHAT SOLINA CAN DO FOR YOU



FUSION FLAVORS

MARINATION & FLAVORING TECHNOLOGIES

Leverage our technologies to build bold, layered taste experiences that combine sweetness, heat, and tanginess.

EXPERTISE IN COATING SYSTEMS

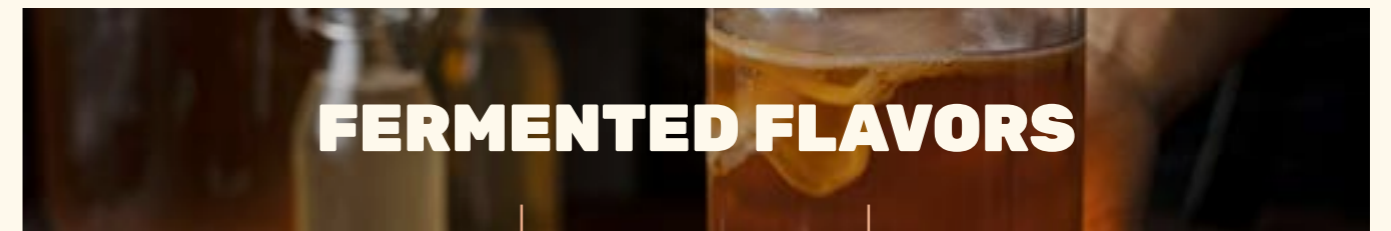
Discover the potential of crispy, crunchy carriers for your adventurous flavors (e.g. tempura, batters, breaders, crumb, glazes)

APPLICATIONS IN POULTRY- BASED READY MEALS

Let's translate street food inspiration and global fusion into scalable product formats

FUNCTIONALITIES FOR VISUAL APPEAL & YIELD

Ensure your products not only taste bold but also look and perform consistently



FERMENTED FLAVORS

BRINING FERMENTATION KNOW-HOW

Unlock natural umami and complexity in poultry marinades & sauces across both fresh and coated chicken applications

INNOVATION POWER & CAPABILITY CUSTOMIZATION

Enrich poultry with functional benefits (e.g. protein, fiber) and get support for clean-label, gluten-free positionings



#2

SAUCES

TURNING TRENDS INTO
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TREND

GLOBAL FLAVORS

Pairing poultry with fermented flavors is a fairly new trend. None of the sub-trends have already reached the locked-in stage, but many are well on their way. Here are several innovative ideas to stay ahead of the curve.



LOCKED IN

These global flavors are already very much mainstream around the world:



GO ASIAN

Core pan-Asian staples include soy, teriyaki, sweet chili, hoisin, and sriracha.



GO AMERICAN

AND TEX-MEX

Ranch, chipotle mayo and taco sauces are well-embedded in street food and meal kits.



GO MEDITERRANEAN

Classics are pesto, romesco, tapenade, tzatziki, and tahini-based dressings.

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HIGH ALERT



KOREAN

Gochujang is made from fermented chili peppers, glutinous rice, and soybeans, giving it deep umami and subtle sweetness.

Kimchi mayo offers a creamy, tangy, spicy twist on a familiar favorite. It combines the richness of mayo with the fermented kick of kimchi.



MIDDLE EASTERN & LEVANTINE

Zhoug is a bright chili sauce from Yemen. Its vibrant heat and aromatic freshness make it a versatile sauce for meats, sandwiches, and dips.

Za'atar is a spice blend of thyme, sumac, sesame, and other herbs. Used as a seasoning paste or sprinkled on oils and breads, it brings herbal, nutty, and slightly tangy notes.



AFRICAN & AFRO-CARIBBEAN

Peri-peri packs a punch with fiery chilies, garlic, and zesty lemon. Its bold, tangy heat brings African flair to everyday dishes. A must-try for spicy food.



MEXICAN & SOUTH AMERICAN

Chimichurri, an oil-based sauce with plenty of fresh herbs, is an Argentinian classic for grilled meat, but is also suitable for fish, chicken, lamb, and even pasta.

Mexican mole is a rich sauce that weaves together chilies, chocolate, nuts, and spices into a symphony of flavor.

53% 

of UK consumers have tried **Kimchi**

17% 

of French consumers have tried **Za'atar**

48% 

of UK consumers have tried **Chimichurri**

(Source: Solina consumer survey, 2025)



ON THE RADAR

Thanks to ongoing globalization, culinary tourists no longer have to travel the world to enjoy global flavors. Today, countries like Argentina and Lebanon are just around the corner for Europeans, and vice versa.

Sauces are often a first, convenient touchpoint with far-away cuisines. Have you already heard of these?



WEST-AFRICAN FLAVORS

Egusi, groundnut stew, pepper soup bases, and more.



SILK ROAD FLAVORS

Georgian adjika, Uyghur cumin sauces, fermented garlic sauces, and more.

63% 

of UK consumers feel more confident cooking **world cuisine dishes** compared to last year

(Source: Mintel, April 2025)



TREND

PREMIUMISATION & EATING EXPERIENCE

Browsing popular social media hashtags like #FoodPorn, #Yummy, and #Instafood shows that, more than ever, eating food is an experience. The not-so-secret key to creating dishes that win hearts and minds? You guessed it: sauces.



LOCKED IN

ELEVATED FLAVORS IN FAMILIAR SAUCES

From truffle mayo to black garlic ketchup



HIGH-QUALITY INGREDIENTS

From Himalayan rock salt to vine-ripened tomatoes



FAKE-AWAY EXPERIENCES

From homemade Big Mac sauce to yogurt sauce for tandoori chicken



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HIGH ALERT



“Traditional production methods (e.g. brewing, roasting, and smoking) show that your sauce is made with care, expertise, and time-honored techniques rather than mass-produced shortcuts. Make consumers aware via packaging and storytelling.”

Anne Benoist

Head of Market Insights at Solina



“Consumers mix and match recipes and their sauces. Play into those Gen Z-driven menu hacks by using the sensory power of sauces. Or offer hyper-personalisation with solutions ranging from flavor mix-ins to extra sachets to tailor the level of heat.”

Flavie Etienne

Marketing Specialist at Solina



ON THE RADAR

WORK ALL THE SENSES



Taste

sauces bring sweet, salty, sour, bitter, and umami elements to create balance



Smell

aromatic botanicals, roasted notes, and fermentation release enticing scents



Sight

vibrant colours, gloss, and texture make dishes easy on the eye



Touch

the sauce's texture adds mouthfeel and tactile interest



Hearing

sizzling sauces on a hot pan or the snap of a drizzle can enhance anticipation

WORK THE OCCASION OR MOOD

Why not link your sauces to the time of day, a particular emotion, or a recognisable setting? Rather than limiting your audience, you appeal to a broader audience by making your sauces feel personal, relevant, and instantly relatable.

42%^{UK}

of UK sauce consumers are interested in trying **mood/occasion-based sauces**

(Source: OnePulse, 2025)



TURNING TRENDS INTO SAUCES BUSINESS OPPORTUNITIES WHAT SOLINA CAN DO FOR YOU



GLOBAL FLAVORS

TECHNOLOGIES THAT DON'T COMPROMISE

Enable bold global flavors in sauces while keeping labels clean with nutritional optimization and plant-based emulsification

EXPERTISE IN CULINARY PRODUCT DEVELOPMENT

Backed by a global chef network, we ensure authenticity and adaptation to local markets

APPLICATIONS: DIPS, DRESSINGS, GRAVIES, MARINADES, STOCKS, TOPPINGS

Our broad scope and capabilities turn global inspirations into real products

FUNCTIONALITIES FOR SHELF-LIFE STABILITY & VERSATILITY

Let's make sure authentic sauces perform well across dips, marinades and sandwich formats



PREMIUMISATION & EATING EXPERIENCE

CULINARY INNOVATION FOR ALL SENSES

Combine flavor layering, textures, and aromas to create multi-sensory experiences

NUTRITIONAL DIETARY DESIGN

We enable clean-label, vegan, low-sodium or keto-friendly premium sauces

TECHNOLOGIES FOR READY-TO-USE FORMATS

Shorten preparation time to help consumers recreate restaurant-style sauces at home

PROCESSING EXPERTISE TO GO PREMIUM

From hot- or cold-fill to pasteurisation and fermentation, we support premium slow-crafted approaches

SAUCES WITHOUT LIMITS

Our shelf-life management expertise guarantees stability without compromising flavor



#3

RED MEAT

TURNING TRENDS INTO
BUSINESS OPPORTUNITIES

TREND

PREMIUMISATION & AGEING TECHNIQUES

Premiumisation is not just about the product itself, but also about the experience it generates and the conversations it sparks. This trend signals a unique opportunity despite – or perhaps because of – current economic pressure.



LOCKED IN



DRY-AGEING

Dry ageing beef transforms good cuts into extraordinary ones, intensifying their flavor while tenderizing the texture into melt-in-your-mouth perfection. It's a time-honored process that unlocks the rich, savory depth hidden within the meat. Use labels like "30 days matured" or "aged on the bone" to entice consumers.

MARBLING

Marbling refers to the small, thin white flecks of intramuscular fat that are visible in raw beef. The idea: more marbling results in a juicier and more tender eating experience, while it allows the meat to be cooked to greater degrees of doneness. This premium cue is now often highlighted on pack and in storytelling.

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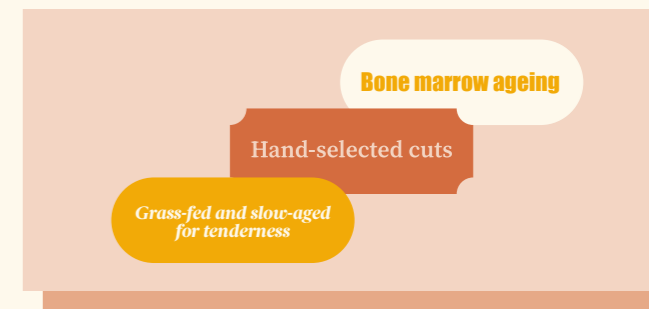


HIGH ALERT

Consumers' craving for extra little treats offers the meat industry a clear pathway to capitalize on this trend. If you are not already doing it, here are 3 actions to implement right now:

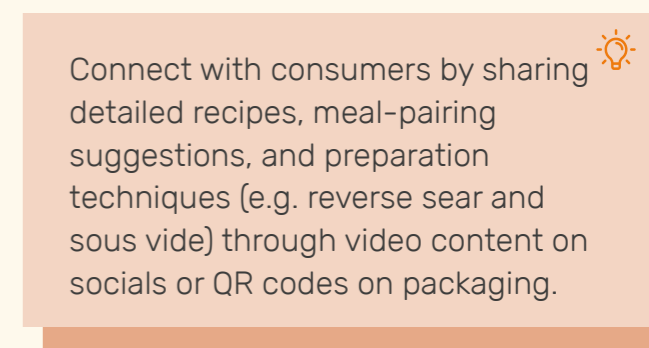
#1 EMPHASIZE VALUE THROUGH PREMIUM BRANDING

Using packaging to highlight what sets your products apart, be it breed, feed practices or unique preparation methods, can help your target justify higher price points.



#2 ENABLE A STEAKHOUSE-AT-HOME EXPERIENCE

Consumers invest in premium cuts, home dry-ageing fridges, smoking kits, and cast-iron grills to replicate the steakhouse experience at home.



#3 GO PREMIUM WITH EVERYDAY MEAT PRODUCTS

Why stick to beef cuts like rib-eyes, NY strips and tenderloins to reach premium-loving consumers?



ON THE RADAR



"A word to the brave: cross-cultural innovation opens a realm of possibilities. Think Japanese koji fermentation with dry-aged beef, or South African biltong-style maturation for premium meat."

Heather Baker

Marketing & Consumer Insights Manager
at Solina



TREND STELLAR EATING EXPERIENCES

Brands are embracing high-quality, curated eating experiences in efforts to appeal to a more discerning audience. It includes factors like ambiance, service, thoughtful details, and the overall atmosphere that contribute to a memorable and satisfying meal.



LOCKED IN

CONVENIENCE IS KING

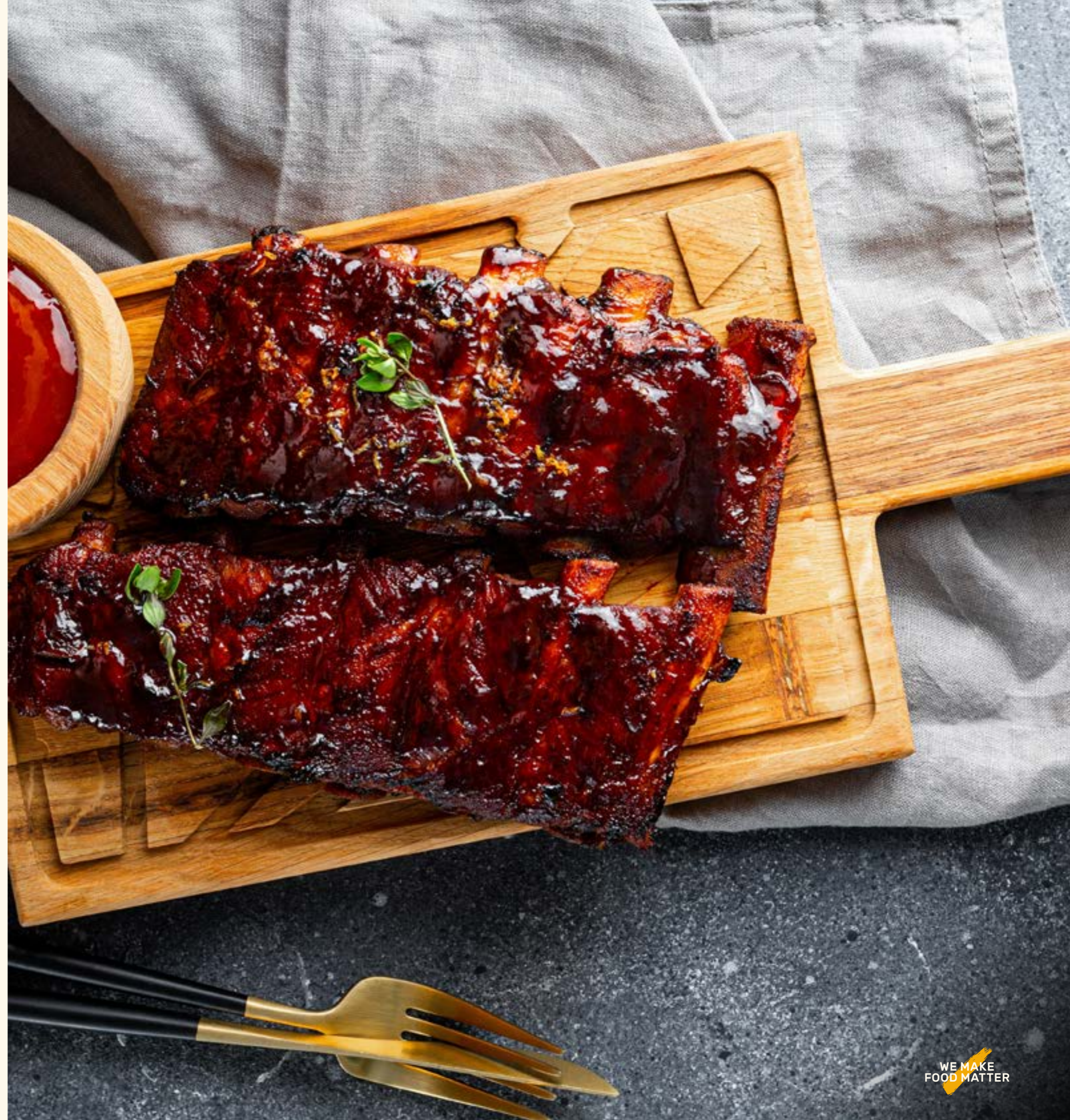
Fast-paced lifestyles and the broader shift in consumer preferences towards convenience foods across generations have fuelled the demand for ready-to-cook meat products.

From pre-marinated meat > to pre-portioned formats



Extra points if you offer simple reseal options, easily stackable packages, and full transparency (i.e. showing as much of the meat as possible).

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HIGH ALERT

HELP CONSUMERS TO SHINE IN FRONT OF THEIR GUESTS

Many people are in favor of eating less meat, but of higher quality. And the best cuts are usually reserved for dinner parties. It's no secret that people will go the extra mile to impress their guests. Enter the joy of missing out (aka JOMO), which is all about enjoying the comforts of home, without worrying about what's happening elsewhere.

Playing into JOMO is booming business. This is how to join the fun:

#1 Fire and smoke experiences

Integrate outdoor smoking set-ups, wood-fired grilling, and backyard asado traditions in your offering.

#2 Co-creations with celebrity chefs

These chefs are full-blown cultural icons that can make your meat offering stand out.

#3 Made-to-impress meat & grill kits

Wow consumers at intimate dinners, game nights or sports watching gatherings with your offering.

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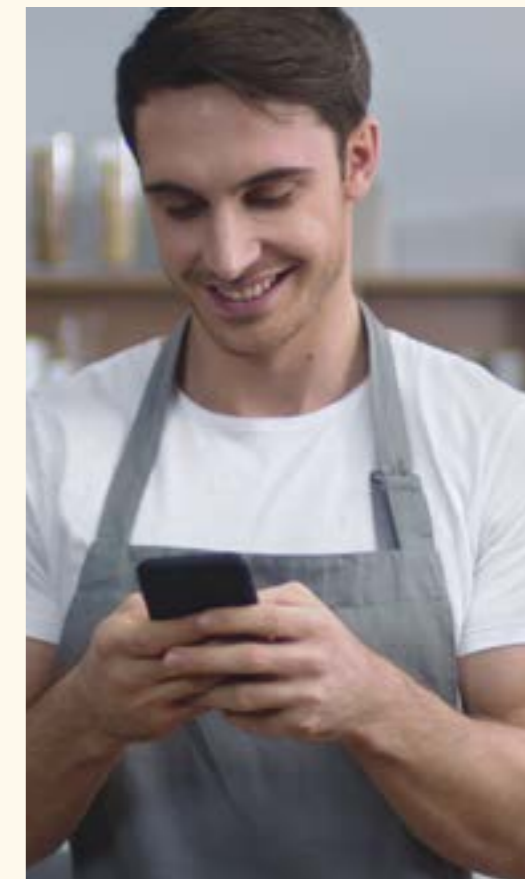


ON THE RADAR

AI IS QUIETLY REVOLUTIONISING KITCHENS

Through AI-powered cooking apps, consumers gain chef-like confidence – the most important skill in the kitchen.

AI can help to personalise recipes to fit consumers' preferences, suggest new ways to cook meat, generate recipes based on available ingredients, create stunning meat presentations, and much more. See where we're going with this?



30%^{ES}

of Spanish consumers say that smart or digitally advanced features strongly or somewhat **influence their food products choices.**

(Source: GlobalData, Q1 2025)

TURNING TRENDS INTO RED MEAT BUSINESS OPPORTUNITIES WHAT SOLINA CAN DO FOR YOU

PREMIUMISATION & AGEING TECHNIQUES

MARINATION TECHNOLOGIES FOR DEEPER FLAVORS

Create new flavor profiles and explore new approaches to meat ageing

CULINARY INNOVATION WORKSHOPS

Let's co-create premium solutions that make steakhouse luxury accessible in everyday formats

PREMIUM TASTE, TEXTURE AND APPEARANCE IMPROVEMENTS

Impress meat-lovers with extra juiciness, tenderness, and marbling

R&D SYNERGIES

Putting our minds together to develop premium concepts and turn them into market-ready offerings

STELLAR EATING EXPERIENCES

CULINARY CO- CREATION WITH CHEFS

Design concepts that capture the grilling, smoke, and steakhouse culture at home

OPERATIONAL AGILITY & ON-SITE SUPPORT

Accelerate time-to-market with our tailored, flexible solutions

MARINATING, COATING & PRESERVATION SOLUTIONS

Deliver consistent flavor, convenience, and food safety across ready-to-cook products

EXPERTISE IN RED MEAT, READY MEALS & HYBRID FORMATS

Get support for both traditional and innovative product developments



#4

SNACKS

TURNING TRENDS INTO
BUSINESS OPPORTUNITIES

TREND

GLOBAL FLAVORS

Global flavours are shaping the future of sauces, as consumers increasingly seek new tastes. For food professionals, this trend presents an opportunity to innovate with international ingredients that deliver both adventure and authenticity.



LOCKED IN

The growing influence of Latin American and pan-Asian cuisines have normalized spicy and umami snacks.



SPICY

From a gentle kick (e.g. tajin or chili-mango) to spicy (e.g. wasabi and hatch chili) and burning hot (e.g. jalapeño).



UMAMI

From subtle notes (e.g. chamoy) to rich umami profiles (e.g. sriracha) and even umami bombs (e.g. teriyaki). Or what about adding a sharp, tangy note like tamarind or yuzu to balance the richness?

Dip your toe in the market with limited editions and seasonal products to capture attention by providing fresh and exclusive choices.



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HIGH ALERT

As brands fiercely compete for the attention, taste buds, and loyalty of snackers, flavor innovation is the ultimate weapon. These cuisines are the ones to watch nowadays:



KOREAN

Kimchi: a tangy, spicy crunch
Gochujang: a sweet-heat paste
Bulgogi: a smoky-sweet marinade

Spicy gochujang vegan nacho cheese, topped with tangy kimchi and served up with tortilla chips. You can't go wrong with this dip: spicy, melty and deliciously moreish!

MIDDLE EASTERN & LEVANTINE

Zhoug: a spicy cilantro kick
Dukkah: a nutty spice mix
Amba: a tangy mango sauce
Baharat: a warm, aromatic blend
Harissa: fiery chili paste

A harissa-honey dip, anyone?



AFRICAN & AFRO-CARIBBEAN

Peri-peri: zesty pepper heat
Berberé: a bold Ethiopian spice

Tap into the peri-peri cottage cheese craze



ON THE RADAR



“The confluence of a growing snacking culture and the desire for taste adventures creates ample opportunities for brands. From za’atar to smoked paprika plantain, and from ramen broth to Sichuan peppercorn: there are plenty of emerging flavors to go with.”

Heather Baker

Marketing & Consumer Insights Manager at Solina

57% 

of UK snack eaters are **constantly on the lookout** for new flavors or types of snacks

(Source: Mintel, May 2025)

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**WE MAKE
FOOD MATTER**

TREND

FUSION FLAVORS



LOCKED IN

While some flavor fusions are highly bold, some were just inevitable like the tangy, sweet tomato flavor of ketchup chips, or meant-to-be regional pairings such as Thai sweet chili chicken and Indian chutney crisps.



HIGH ALERT

CREAMY ♥ SPICY

From creamy ranch to cheddar with jalapeño



LATIN-AMERICA ♥ ASIA

From soy-lime mole puffs to chamois-chili crunch tortilla chips



SNACKBAR ♥ RESTAURANT

From flame-grilled hamburgers to gourmet-style pizzas




ON THE RADAR

There are a million ways to fuse flavors, with many combos disappearing as fast as they emerged. However, these new kids on the block seem to have staying power:

Keripik sanjai balado: sweet and smoky Indonesian cassava chips coated in palm sugar and chili paste

Mango kimchi: a mouthwatering mix of sweet, savory and fermented flavors

Smokin' BBQ poppadoms: thin Indian wafers with a meaty American touch

Flavor isn't just a taste. Play with aroma and texture to enhance perception. Think about adding crunchy roasted seeds to soft puffs, or finishing chips with citrus zest or smoked salt. 



TURNING TRENDS INTO SNACKS BUSINESS OPPORTUNITIES WHAT SOLINA CAN DO FOR YOU



GLOBAL FLAVORS

FUNCTIONAL SEASONINGS

Bring authentic taste experiences to a variety of snack bases

VAST APPLICATION EXPERTISE

Let global flavors work across veggie snacks, pulses, coated nuts, and other new snack formats

SLURRY & IN-DOUGH TECHNOLOGIES

Ensure flavors are carried evenly across chips, crackers, and coated nuts

CULINARY CREATIVITY MEETS TECHNICAL KNOW-HOW

Make global flavors work locally by leaning on our multidisciplinary team

UNIQUE INNOVATION POWER

Have it all: taste optimization, clean labels, reduced sodium and sugar, etc.

FUSION FLAVORS

PROCESS-FRIENDLY COATINGS

Optimize adhesion, dusting and flowability for complex flavor systems

BETTER-FOR-YOU SOLUTIONS

Reduce sodium, sugar, or fat while boosting protein and fiber content in your fusion-flavored snacks

APPLICATIONS EXPERTISE

Bring fusion ideas to life in coated nuts, pulses and veggie-based snacks

TASTE OPTIMIZATION TECHNOLOGIES

Balance sweetness, spiciness, creaminess and umami for the ultimate taste experience

INNOVATION AT WORK

DIPPING POULTRY IN THE GLOBAL STREETFOOD TREND

HOW CONSUMERS INITIATED IT

Today, street food is for everyone. Food trucks roll up in the suburbs, host pop-ups at shopping centres, and cater at festivals for fresh crowds. The reason? Much more than just cost or ease, it's about the fact that street food is where real, raw flavor explodes, dragged straight from the world's kitchens and into consumers' hands.

WHAT IT MEANT FOR FOOD PROFESSIONALS

For retailers, QSR chains, and food manufacturers the lesson was that, for example, ordinary breaded chicken simply doesn't cut it anymore. A winning combination of taste, texture, and visual appeal now requires more – much more. It means going beyond familiar formats and flavors. Think coatings that are bold yet accessible.

HOW SOLINA RESPONDED

Backed by our culinary and R&D teams, Solina developed several adventurous streetfood coatings:

- Japanese Katsu-style crumb with light crispiness and aromatic umami notes
- Indian fried coating layered with real spices for an authentic punch
- Korean BBQ profile featuring gochujang and chili for sweet-heat depth
- Brazilian quinoa crumb delivering a vibrant, textural twist

Each coating merges real culinary inspiration with Solina's technical know-how.



LET'S GET COOKING

TRAVEL-INSPIRED TABLE SAUCES

"Sauces are becoming central to the eating experience. They're not just there to accompany the dish, they define it. To live up to consumer expectations, we combine the inspiration from our culinary travels with the technical know-how to make sauces that are on trend, scalable, consistent, and restaurant quality.

For example, a journey to Texas inspired us to come up with a smoky, fruit-based barbecue sauce. Raspberry and strawberry, to be more exact. Los Angeles gave us a spicy and smoky el diablo taco sauce, while we got triggered by a sweet pickle-mustard sauce in Carolina. Every recipe embodies a fresh take on a classic sauce and is adapted for food service and QSR chains."



Ian Armstrong
Solina's Head of
Innovation & Sourcing
(UK)



Virginie Vidal
Solina's Group R&D
Manager Snacks

SEASONINGS FOR SNACKS WITHOUT BORDERS

"Consumers want to go beyond the classic salted or cheesy flavors and discover bold tastes from around the world. At Solina, we're helping food manufacturers to inject global inspiration into their snacks by creating unique seasonings.

In France, we crafted a Sriracha Habanero seasoning with bold heat and tang. Romania brought a Miso seasoning for a Japanese twist, while the US introduced Fire Apricot Habanero and Hot Honey flavors. In the Benelux, our Katsu Curry seasoning for cashews and chips captures the buzz of Asian street food. Each of these examples shows how we blend local expertise with global flavors."



Popularity

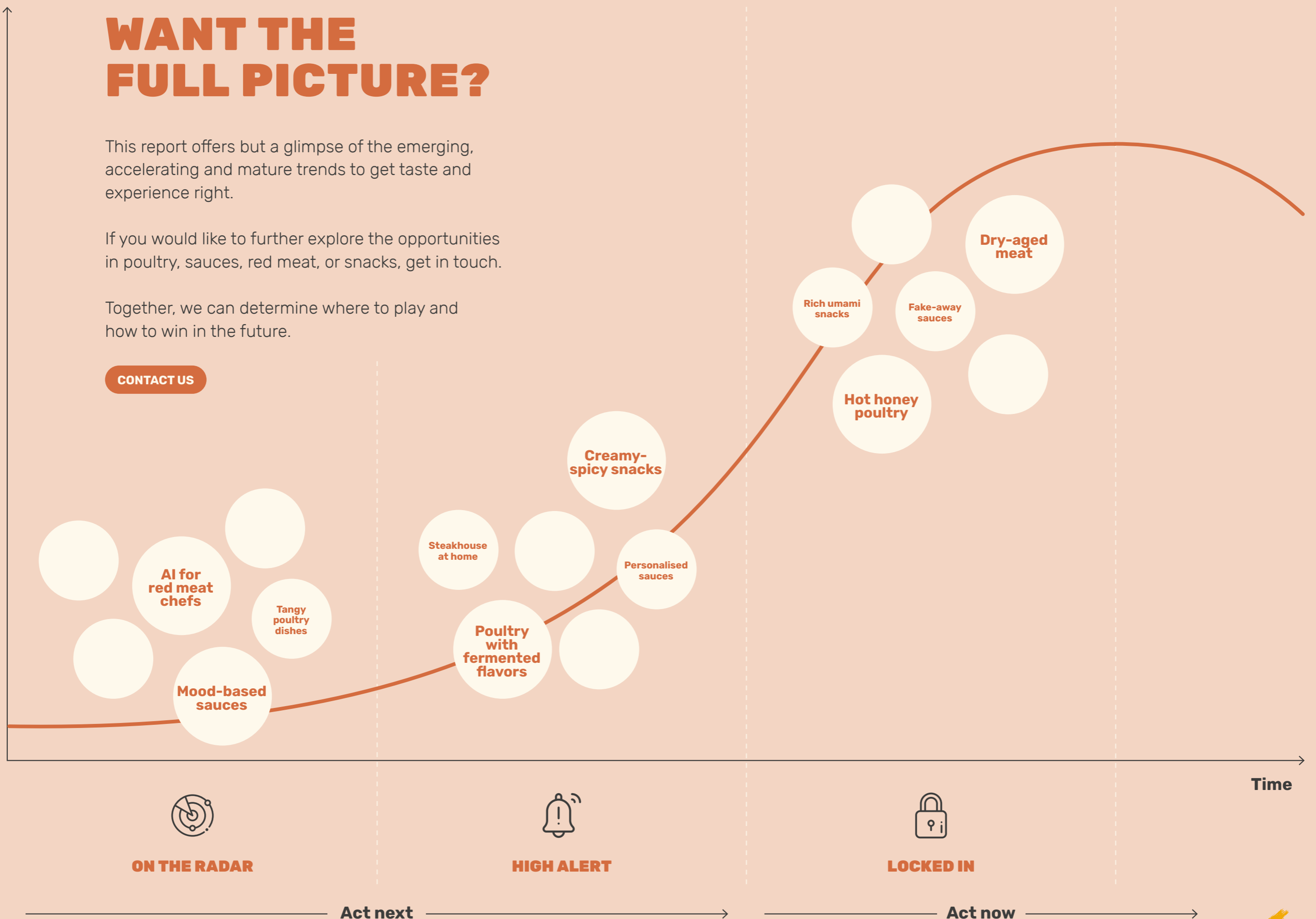
WANT THE FULL PICTURE?

This report offers but a glimpse of the emerging, accelerating and mature trends to get taste and experience right.

If you would like to further explore the opportunities in poultry, sauces, red meat, or snacks, get in touch.

Together, we can determine where to play and how to win in the future.

[CONTACT US](#)



ON THE RADAR

HIGH ALERT

LOCKED IN

Act next

Act now



**WE MAKE FOOD MATTER
FOR PEOPLE AND THE PLANET**