




20 FLAVOR 15 INSIGHT : NOVEL

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
FEIJOA 	<p>Native to South America, the egg-shaped fruit has a thin, bright green skin covering cream-colored flesh and a jellylike center. Feijoa is high in fragrance and complex in flavor with notes of quince, pineapple and mint.</p>	<p>Dieu Du Ciel Cocktail featuring New Belgium Heavenly Feijoa Tripel Ale brewed with Feijoa and Hibiscus: <i>The Birch Bar</i></p>	<p>Benjer Apple & Feijoa Juice: New Zealand</p>	<p>Apple</p>
			<p>La Abuela Mechas Feijoa Mint Yogurt: Colombia</p>	<p>Apricot</p>
			<p>Sunshack Feijoa Elderflower Cider: Australia</p>	<p>Passion Fruit</p>
JUNIPER BERRY 	<p>These astringent blue-black berries are native to both Europe and America. Juniper berries are too bitter to eat raw and are usually sold dried and used to flavor meats, sauces, stuffings and beverages. They're generally crushed before use to release their flavor. These pungent berries are the hallmark flavoring of gin.</p>	<p>Roasted Pork Loin with Juniper Berry Au Jus: <i>Anzu</i></p>	<p>Juniper and Chili Pepper Fermented Beverage: Russia</p>	<p>Orange</p>
		<p>Fennel Pollen Seared Venison with Juniper Berry Demi Glace: <i>Abacus</i></p>	<p>Marks & Spencer Squeezed Orange & Lime Juice with Juniper: UK</p>	<p>Lime</p>
			<p>Dry Soda Juniper Berry Dry Soda: Mexico</p>	<p>Apple</p>
PERSIMMON 	<p>Large and round in shape, persimmons come in a variety of textures, some firm, some soft and creamy. All persimmons share characteristics of smooth, glossy, brightly-colored skin. Their flavor can range from sweet to tangy depending on the variety and they are most commonly used for desserts, sauces and baked goods.</p>	<p>Local Monterrey Bay Halibut with Roasted Arugula and Sliced Persimmons: <i>Evergreen Lodge Yosemite</i></p>	<p>Elysian 12 Beers Of The Apocalypse Mortis Sour Persimmon Ale: USA</p>	<p>Peach</p>
			<p>Ametler Mediterranean Persimmon & Peach Yogurt with Olive Oil: Spain</p>	<p>Apricot</p>
			<p>Dorimone Dried Persimmon Soy Sauce: South Korea</p>	<p>Soy Sauce</p>

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BLACK GARLIC 	Black garlic is garlic that undergoes a month-long fermentation process. During this time, the sugars and amino acids react, resulting in a dark, pigmented color. The fermentation process also reduces the pungent odor and strong flavor of white garlic, making it more appealing to consumers.	Leaping Water's Pistachio Crusted Lamb with Black Garlic Gastrique: <i>Westend Bistro</i>	Yong Sheng Moon Love Black Garlic Mooncake: Malaysia	Onion
		Lobster Bisque with Black Garlic Custard: <i>David Burke Townhouse</i>	Daewon Black Garlic Balsamic Sauce: South Korea	Chili Pepper
		Chilled Asparagus Soup with Pine Nut Shortbread and Black Garlic Oil: <i>Stephen Pyles</i>	Shilekang Black Garlic Soy Sauce: Japan	Apple
HONEYSUCKLE 	Known for its sweet, honey-like nectar, honeysuckle refers to a group of flowering vines that grow throughout most of Asia, Europe, and the Americas. Honeysuckle is commonly used to flavor beverages and tea.	Honeysuckle Fizz Cocktail featuring Cucumber, Oranges, Agave Nectar and Sparkling Honeysuckle Water: <i>Fleming's Steakhouse and Wine Bar</i>	Drink Chia Honeysuckle Pear Drink: USA	Chrysanthemum
		Canyon Road Moscato featuring Melon, Pears and a hint of Honeysuckle: <i>Tavern on the Hill</i>	Passionfruit, Pomegranate & Honeysuckle Flower Flavored Ceylon Black Tea: Indonesia	White Peach
		Spring Blossom Cocktail featuring Fresh Squeezed Strawberries, Lemon and Honeysuckle Syrup: <i>Highlands Bar and Grill</i>	Wangsang Chrysanthemum with Honeysuckle Flower & Licorice Juice Drink: Thailand	Pomegranate
GOCHUJANG 	Gochujang is a pungent, Korean hot pepper paste made from fermented soybeans, glutinous rice, red chile, garlic, honey and salt. This savory condiment is comprised of sweet, salty and spicy flavors with a touch of earthiness and grainy texture. Most commonly it is used for noodle and stir-fry dishes, soups and stews and as a marinade for meat.	Veggie Tacos featuring Corn Tortillas filled with Tofu and Soybean Sprouts tossed in Gochujang and stuffed with Apple-radish Kimchi, Napa Cabbage, Scallions and Chef's Spicy Yogurt Sauce: <i>Mingle</i>	Mother In Law's Kimchi Gochujang Fermented Chile Paste with Sesame	Citrus
		MARS Melt featuring grilled Angus Patty topped with American Cheese, Grilled Onions, Bacon and Gochujang Ranch Sauce; Served on Texas Toast: <i>MARS Mobile Kitchen</i>	Wang Gochujang Made with Sweet Rice	Ginger
		Korean Rice Cake with Gochujang Glaze: <i>Blue Ginger Restaurant</i>		Cream

20 FLAVOR 15 INSIGHT UP & COMING

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TRUFFLE (MUSHROOM) 	<p>This exceptional fungus grows 3-12 inches underground next to the roots of trees. Truffles have a slight mushroom flavor like their relatives, but have deeper, earthier undertones. They are slightly reminiscent of wood or nuts. Because of the different varieties, truffle flavor can differ depending on the source of the truffles.</p>	Black Cod with a Black Truffle Vinaigrette: <i>Rover's</i>	Whole Foods Truffled Ricotta Asiago Dip	Butter
		Pepperoni & Arugula Flatbread with a Roasted Garlic and Truffle Alfredo Sauce: <i>Maggianno's Little Italy</i>	Pop Art Rosemary Truffle Gourmet Popcorn	Hazelnut
		Truffle Fries: <i>Yard House</i>	Dean & DeLuca Black Truffle Sea Salt Pretzels	Cream
CARDAMOM 	<p>A member of the ginger family, this aromatic spice is native to India and grows in many other tropical areas. Cardamom has a strong, pungent flavor with notes of lemon, smoke and mint. It is widely used to flavor dishes from stews and curries to desserts.</p>	New York Strip Steak with a Cardamom Horseradish Reduction at <i>M</i>	Betsy's Best Bar None Cinnamon Cardamom Whole Food Rounds	Orange
		Yogurt and Cardamom Panna Cotta with Cranberries and Walnuts: <i>Annisa</i>	Tea India Chai Moments Cardamom Tea Mix	Saffron
		Apple Pie with Cardamom Ice Cream: <i>Bayona</i>	Earnest Ice Cream Cardamom Ice Cream	Almond
HUCKLEBERRY 	<p>Similar in structure to its close relative, the blueberry, huckleberries have a center filled with 10 small, hard seeds and thicker skin. The blue-black colored fruit has a less sweet flavor and is high in astringency.</p>	House Made Huckleberry Greek Yogurt Parfait with Rose Scented Quince, Verbena Honey Kataifi and Pear Sorbet: <i>Oceana</i>	Tallamook Mountain Huckleberry Ice Cream	Rhubarb
		Mascarpone Semi-Freddo: Ginger beer-prosecco Poached Apples, Huckleberry-hibiscus Meringue: <i>Farallon</i>	Jones Stripped Huckleberry Soda	Honey
		Grilled Quail with Maple Parsnips, Mustard Greens, Gennel, Huckleberry Jus: <i>Viognier</i>	Lesne Skarby Huckleberry Spread: Poland	Strawberry
BERGAMOT 	<p>Part of the citrus family, bergamot are small, fragrant oranges that are yellow in color. Tasting sweet, sour and acidic, they are often candied and used in bakery items. The fruit's strong aroma makes it most commonly known for its use in Earl Grey tea.</p>	White Chocolate Ice Cream Sandwich with Black Walnuts & Bergamot Warm Banana Caramel Sauce: <i>Gotham Bar & Grill</i>	Orti Calabria Bergamot Marmalade	Citrus
		Soy Honey Roasted Rohan Duck with Bergamot Orange & Cocoa Au Jus Sauce: <i>David Burke Townhouse</i>	Ayala's Organic Chamomile, Bergamot, Vanilla Herbal Tea	Lavender
		Earl Grey Tea (Bergamot Orange) Latte with Vanilla Powder: <i>The Coffee Bean and Tea Leaf</i>	Rishi Bergamot Oolong Tea	Lemon

20 FLAVOR 15 INSIGHT

ON THE RADAR: UP & COMING




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RHUBARB 	Part of the buck-wheat family, rhubarb has thick, celery-like stalks and large leaves. The two basic types are Holthouse and Field Grown which are characterized by varying color. Rhubarb is botanically a vegetable but more commonly eaten as a fruit because of its extreme tart flavor.	Rhubarb Walnut Tart with Ginger Cream, Raspberry Caramel & Strawberry Rhubarb Sorbet: <i>Rialto Restaurant</i>	2 Towns Ciderhouse Rubarbian Cider	Strawberry
		Wood Roasted Quail with Grilled Corn Johnny Cakes & Rhubarb Marmalade: <i>Abacus Restaurant</i>	LouLou's Garden Rhubarb Mayer Lemon Jam	Blueberry
		Rhubarb Fizz featuring Cruzan Estate Light Rum, Housemade Rhubarb Liqueur, Club Soda & Lemon: <i>Highlands Bar & Grill</i>	Fox Barrel Rhubarb & Elderberry Unfiltered Pear Cider	Lemon
BEET 	Beets are firm and round with smooth skin and range in color from deep red to yellow to white. In the root vegetable family, they are sweet and earthy in flavor and offer versatility in the kitchen with common uses in everything from salads and sauces to desserts. Beet greens taste similar to Swiss chard and are often used as an alternative to spinach.	Beet Brownie with Texas Blue Cheese & Honey Comb: <i>T'afia</i>	Farmer's Crate Baked Beet Thins	Berry
		Beet Risotto with White Bean Fritters & Sage Vinaigrette: <i>The Blue Star</i>	Joni Juice Beet Me Raw Cold Pressed Juice	Banana
		Beet-Orange-Basil Juice: <i>Mansion on Turtle Creek</i>	Blue Hill Know Thy Farmer Beet Yogurt	Horseradish
SEAWEED 	A primitive sea plant in the algae family, seaweed is popularly used in Japanese cuisine. Its flavor is salty and grassy making it a complimentary seasoning to vegetables, sushi and tea.	Anzu Caesar Salad featuring Manchego Cheese, Nori (seaweed) Croutons & Yuzu-Caesar Dressing: <i>Anzu</i>	GimMe Organic Sea Salt Roasted Seaweed Snacks	Sea Salt
		Hot & Spicy Seaweed Soup: <i>Shanghai Chinese Restaurant</i>	Ocean's Halo Chili Lime Seaweed Chips	Spice/Spicy
		Sourdough topped with Radish, Butter and Seaweed: <i>Rolf and Daughters</i>	Natural Garden Healthy Seaweed Snacks Roasted Seaweed with Sesame Oil	Barbecue

20 FLAVOR 15 INSIGHT : MAINSTREAM

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
CURRY 	From the southern Indian word kari, meaning “sauce,” comes with the catch-all term that is used to refer to any number of hot, spicy, gravy-based dishes of East Indian origin.	Green Curry Chicken with Eggplant, Sugar Snap Peas, Chayote, Thai Basil, Cilantro with Jasmine Rice: <i>RockSugar Pan Asian Kitchen</i>	Solar Raw Food Spicy Curry Lime Ultimate Kale Chips	Coconut
		Thai Coconut Shrimp Soup with a Curry Broth: <i>Au Bon Pain</i>	Pop Art Thai Coconut Curry Gourmet Popcorn	Mango
		Cauliflower Veloute with Marcona Almond Curry Essence: <i>Gotham Bar & Grill</i>	Hope Foods Hope Dips Organic Curry Habanero Dip	Papaya
GINGER 	A plant from the tropical and subtropical regions that's grown for its gnarled and bumpy root. The flavor is peppery and slightly sweet, while the aroma is pungent and spicy.	Ginger Panna Cotta served chilled with Strawberry Sauce, topped with Fresh Strawberries and Julienne Thai basil: <i>P.F. Chang's China Bistro</i>	I Heart Keenwah All Natural Peanut Ginger Quinoa	Orange
		Sesame Ginger Chicken Dumplings: <i>California Pizza Kitchen</i>	Leinenkugel's Cranberry Ginger Shandy	Lemon
		Caribbean Mule featuring Ginger Beer & Bacardi Limon: <i>Black Angus Steakhouse</i>	Brewla Speciality Brewed Bars Peach Ginger + White Tea Ice Cream Bars	Sesame
WASABI 	This Japanese version of horseradish comes from the root of an Asian plant. It's used to make a green-colored condiment that has a sharp, pungent, fiery flavor.	Seared Ahi Tuna with Wasabi Guacamole: <i>P.F. Chang's China Bistro</i>	Lay's Kettle Cooked Wasabi Ginger Potato Chips	Ranch
		Spicy Chicken Wrap with Cucumber Wasabi Dressing: <i>Camille's Sidewalk Café</i>	Trophy Nut Flavor Adventures Wasabi Soy Surge Big Flavor Peanuts	Cucumber
		Smoked Salmon Wasabi On Onion Dill Bagel: <i>Au Bon Pain</i>	Alouette Wasabi Cheddar Spreadable Cheese	Ginger
MAPLE 	The American Indians taught the Colonists how to tap the maple tree for its sap and boil it down to what the Indians called “sweetwater.” The sap is boiled until evaporated to the desired degree and is thick and syrupy.	Maple-Ancho Glazed Pork Chop: <i>Lone Star Steakhouse and Saloon</i>	Brin De Ciel Caramel Maple Fudge	Brown Sugar
		Berkshire Maple Sour Cocktail: <i>Aureole NY</i>	Harpoon Maple Tap Imperial Porter Beer	Bacon
		Maple Mascarpone Cheesecake: <i>Alonzo & Berlin's Lobster House</i>	Blanc By Rouge Maple Jelly	Pecan

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ON THE RADAR: MAINSTREAM




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HIBISCUS 	Native to tropical and subtropical regions, hibiscus refers to a variety of plants that produce ruby red colored flowers and sweet nectar. Hibiscus flavor is rich and tart with notes of berry and lemon. Most commonly, hibiscus is used in beverage recipes.	Rocky's Root Vegetables & Greens featuring Red Chile Caciotta Cheese, Nitro White truffle Honey & Hibiscus Vinegar: <i>Stephen Pyles</i>	Ciao Bella Bartlerr Pear Hibiscus Sorbetto	Tropical
		Tazo African Red Blush Tea featuring Lemon, Rosemary and Hibiscus: <i>Starbucks</i>	Absolut Hibiskus & Pomegranate Flavored Vodka	Berry
		Hibiscus Cherry Cheesecake with Pistachio Tuile & Vanilla Crème Fraiche: <i>Farallon</i>	Zena Hibiscus Jelly	Citrus
PLUM 	The juiciest fruit in the stone fruit family, plums come in many different varieties, some sweet, some slightly more tart. All plums however have certain characteristics in common, with smooth, richly colored skins and a hard central stone.	Baby Kale Plum Salad with Green Gage Plums & Plum Vinaigrette: <i>Westend Bistro</i>	Toosum Global Goodness Slim Cherry & Plum Snack Bar	Ginger
		Plum Almond Tart with Almond Brittle, Vanilla Crème Fraiche & Plum Foam: <i>Abacus Restaurant</i>	Southern Tier Blackwater Series Plum Noir Imperial Porter Ale	Cinnamon
		Jim Beam Wings with Jim Beam Bourbon & Plum Barbecue Sauce: <i>Green Mill Restaurant & Bar</i>	Moreno Cedroni Plums & Ginger Jam	Chocolate
SWEET CHILI 	Sweet chili flavor is just as it sounds; a combination of sweet and spicy. It is popular in Thai, Malaysian and Western cuisine and often used as a flavor for dipping sauces.	Coconut Beer Battered Shrimp with Sweet Chili Garlic Sauce: <i>Catch 35</i>	Strong & Kind Thai Sweet Chili Almond Protein Bar	Basil
		Asian Chicken Salad with Spiced Chilled Noodles and Sweet Chili House Dressing: <i>Old Chicago</i>	Good & Delish Sweet Chili Flavored Kettle Cooked Potato Chips	Garlic
		Sweet Potato-Taro Fries with Sweet Chili Aioli: <i>Blue Ginger Restaurant</i>	Harvest Mini Stix Sweet Chili Pepperoni	Almond

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ON THE RADAR: MAINSTREAM

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BLACK CURRANT 	Similar in composition to the gooseberry, black currants are small in size with glossy skin. This berry is high in fragrance, deep purple in color and is most often used for preserves, liqueurs and syrups.	Quince Torte with Black Currant Sorbet, Maple Mascarpone Cannoli & Warm Mulled Apple Cider: <i>Janos Restaurant</i>	Epic Dried Lamb Currant & Mint Bar	Cranberry
		Slow Roasted Organic Beets and Peaches with St. Agur Bleu Cheese & Black Currant Vincotto Vinegar: <i>Chaya</i>	Irresistibles Life Smart Antioxi Smart Pomegranate & Currant Artisan Petite Loaf	Ginger
		Nightingale Cocktail featuring Perry's Tot Navy Strength Gin, & Homemade Black Currant Syrup: <i>The Spotted Pig</i>	Amore di Mona Dark Chocolate & Currants	Apple
MATCHA GREEN TEA 	Finely milled or fine green tea powder, served in the Japanese tea ceremony that centers on the preparation, serving and drinking of matcha. In modern times, matcha has also come to be used to flavor and dye foods such as mochi and soba noodles as well as green tea ice cream.	Passion Fruit Tart with lychee sorbet, matcha green tea yogurt, aloe ice cubes and baby kiwi: <i>Clio Restaurant</i>	Skratch Labs Exercise Hydration Mix with Matcha + Lemons	Lemon
		Matcha Soba Noodles with Traditional Japanese Garnishes: <i>Dragonfly</i>	David's Tea White Chocolate with Matcha Matsu	Chocolate
		Matcha Green Tea Slush: <i>Lollicup Coffee & Tea</i>	The Republic of Tea U-Matcha Natural Matcha Green Tea Powder	Vanilla



20 FLAVOR 15 INSIGHT : EVERYDAY

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
SMOKE 	<p>Smoking is the process of flavoring, cooking or preserving food by exposing it to smoke from burning or smoldering material, most often wood. Meats and fish are the most common smoked foods, though cheese, vegetables and ingredients used to make beverages such as smoked beer and lapsang souchong tea are also smoked.</p>	Broccoli Bites with Smoky Honey Dijon Dressing: <i>Bennigan's</i>	Laura Hill Smoked Sea Salt & Garlic Pretzel Chips	Bacon
		Chipotle Chicken Nachos with Smoked Chipotle Cheese: <i>Houlihan's</i>	Kent & Fraser Criscuits Thin-Cut Cheese Savouries with Oak-Smoked Garlic & Black Poppy Seeds	Chipotle
		Moonshine BBQ Ribs that are Smoked and Wood-fire Grilled: <i>Outback Steakhouse</i>	Empire Mayonnaise Co. Smoked Paprika Mayonnaise	Maple
HONEY 	<p>A thick, sweet liquid made by bees from flower nectar. Contrary to what many believe, a honey's color and flavor does not derive from the bee, but from the nectar's source. In general, the darker the color the stronger the flavor. Honey is commonly used in tea, dressings and sauces and confectionary.</p>	Honey Glazed Dates Wrapped in Bacon: <i>Salt Bar</i>	Bacardi Breezer + Cider Berry & Honey Alcoholic Beverage	Almond
		Meyer Lemon Beignets with Burnt Honey Ice Cream: <i>Clio Restaurant</i>	Tru Table Orange Blossom Honey & Balsamic Protein Dressing & Dip	Coconut
		Honey Garlic Glazed New York Strip Steak: <i>Black Angus Steakhouse</i>	Blue Diamond Almonds Almond Breeze Hint of Honey & Vanilla Flavored Almond Milk	Apple
CARAMEL 	<p>A mixture produced when sugar has been cooked (caramelized) until it melts and becomes a thick, clear liquid. Caramel is used to flavor and color soups, stocks and sauces both sweet and savory. It's also used in desserts and confectionery.</p>	Chocolate Caramel Hazelnut Tart: <i>Bayona Restaurant</i>	Nature Valley Salted Caramel Peanut Nut Crisp Bars	Sea Salt
		Adult Apple Cider with Caramel Flavored Vodka: <i>Evans Street Station</i>	Tazo Vanilla Caramel Latte Chai Black Tea	Apple
		Deep Fried Caramel Banana Cheesecake: <i>Pizza Gallery & Grill</i>	DuClaw Brewing Co. Dirty Little Freak Coconut Caramel Chocolate Brown Ale	Vanilla

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PEAR 	Part of the tree fruit family, pears range in color from green to gold to red. They taste sweet, tart, spicy or juicy depending on the variety and all give off a mildly sweet aroma. Pears are one of the few fruits that improve in both flavor and texture after being picked. Common pear varieties include Anjou, Bartlett, Bosc and Comice. Pears are used in everything from beverages to main dishes to desserts.	Hill Street Honey Pear Cake featuring Poached Pear Slices, Honey Pear Cake, Honey Coconut Walnuts & Cinnamon Gelato: <i>Cicada</i>	Siggí's Iceland Style Cream-Skyr Strained Low Fat Spiced Pear Yogurt	Peach
		Harvest Punch featuring Absolut Pear Vodka, Apple Juice & Orange Juice: <i>California Pizza Kitchen</i>	Williams-Sonoma D'Anjou Pear Flavored Balsamic Vinegar	Strawberry
		Belgian Waffles with Kieffer Pear Compote & Whipped Cream: <i>Upstream</i>	Sipp Summer Pear Sparkling Drink	Tangerine
AVOCADO 	Native to tropical regions, avocados are pear-shaped fruit with textured skin ranging in color from green to purple-black. Known for their buttery texture and nutty, rich flavor, this fruit is most commonly used in guacamole, on salads and sandwiches and prepared raw. The most widely marketed varieties of avocado are Hass and Fuerte.	Tomato Tortilla Soup featuring Avocado Relish, Queso Oaxaca & Cilantro: <i>Mesa Grill</i>	Bolthouse Farms Cilantro Avocado Yogurt Dressing	Black Bean
		Blackberry Sage Crisp with Avocado Meyer Lemon Ice Cream: <i>Abacus Restaurant</i>	Magnolia Avocado Ice Cream	Key Lime
		Shrimp & Chicken Quesadilla with Jalapeno Peppers & Avocado Lime Dressing: <i>Longhorn Steakhouse</i>	Hope Hummus Organic Spicy Avocado Hummus	Hummus
DARK CHOCOLATE 	Dark chocolate is chocolate that is made primarily with sugar, cocoa and cocoa butter, and does not contain milk or milk solids. Premium dark chocolates have a higher cacao percentage and a higher price tag than less expensive dark chocolates. Dark chocolate can taste sweet, chalky and bitter depending on the type of cocoa bean it is made from. Dark chocolate is most commonly used in confection and bakery items.	Dark Chocolate Espresso Tart featuring Dark Chocolate Flavored Espresso, Cherry Granita & Fresh Cherries: <i>Stella</i>	479° Dark Chocolate & Bing Cherries Popcorn	Coconut
		Dark Chocolate Salted Caramels: <i>Au Bon Pain</i>	Organic Valley Organic Balance Dark Chocolate Milk Protein Shake	Peanut Butter
		Black & Tan Hot Chocolate featuring Hot Fudge, Dark Chocolate, Caramel & Housemade Marshmallows: <i>Hot Chocolate</i>	Chobani Indulgent Raspberry & Dark Chocolate Whole Milk Yogurt	Mint

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COCONUT 	<p>A product of the coconut palm plant, coconuts have several layers including a smooth outer shell, hairy husk, white coconut meat inside and a center of opaque coconut juice. Coconuts are creamy, milky, sweet and slightly nutty in flavor.</p>	Green Tea Donuts with Coconut Cream and Black Sesame Seeds: <i>Budd</i>	Del Monte Pure Earth 100% Pineapple Banana Coconut Juice	Pineapple
		Mahi & Shrimp with Coconut Lemongrass Sauce: <i>Bahama Breeze</i>	Deebee's Organic TeaPops Toasted Coconut Rooibos Herbal Tea & Fruit Bars	Chocolate
		Banana Berry Coconut Smoothie: <i>Nestle Toll House Café by Chip</i>	Chobani Flip Low Fat Greek Yogurt Nutty for Nana & Almond Coco Loco Variety Pack	Almond
SWEET POTATO 	<p>Part of the root vegetable family, sweet potatoes are vivid orange in color with smooth skin and tender flesh. They are starchy and sweet in flavor lending versatility to preparation in everything from soups, sauces, salads, beverages and desserts. Native to tropical regions in the Americas, sweet potatoes' peak season is in the summer months.</p>	Sweet Potato Cocktail featuring Maker's Mark Kentucky Straight Bourbon Whisky, Chef Prepared Sweet Potato Syrup, Nutmeg & Cinnamon Stick: <i>Jimmy V's Steakhouse & Tavern</i>	Millchap Company Cranberry & Almond Sweet Potato Granola	Sea Salt
		Sweet Potato Doughnuts with Toasted Pecan Ice Cream: <i>Rathbun's</i>	President's Choice Sweet Potato & Harissa Dip	Apple
		Cashew Crusted Tilapia with Jamican Rum Butter & Sweet Potato Cous Cous: <i>McCormick & Schmick's</i>	Blue Hill Know Thy Farmer Sweet Potato Yogurt	Cinnamon

FONA CAN HELP!

Let FONA's market insight and research experts translate these trends into product category ideas for your brand. They can help you with concept and flavor pipeline development, ideation, consumer studies and white space analysis to pinpoint opportunities in the market.

Our flavor and product development experts are also at your service to help meet the labeling and flavor profile needs for your products to capitalize on this consumer trend. We understand how to mesh the complexities of flavor with your brand development, technical requirements and regulatory needs to deliver a complete taste solution. From concept to manufacturing, we're here every step of the way.

CONTACT OUR SALES SERVICE DEPARTMENT

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