

# FLAVOR SPOTLIGHT: BALSAMIC



A staple in Italian cuisine, balsamic vinegar is used for enhancing salads, drizzling on finished veggies and pasta, marinating meats and more. Chefs and adventurous cooks have been known to also incorporate balsamic into desserts and fruit dishes. A vinegar made with concentrated grapes, it offers a balance of acidity and natural sweetness with woody notes. Its versatility allows it to pair perfectly with a variety of flavors from sweet to savory.

## TREND SIGNALS

**+25%**

projected growth of balsamic glaze on U.S. menus '24-'28.

*Datassentials*

**+13%**

year-over-year growth of balsamic glaze searches on U.S ecommerce search engine.

## FROM OUR CULINARY EXPERTS

“Balsamic vinegar is unrivaled in the vinegar world. Due to its sweet, sour, aged and perfume characteristics, it can perform equally as the main flavor or the charming side kick. From fine dining to your favorite pizza joint or even cocktail bar, balsamic can make appearances across segments. Balsamic vinegar deserves recognition as well as a second look because it just might elevate your next innovation.”

*Gabby Quintana, Principal Research Chef*



### Chef Recommended Flavor Pairings for Balsamic:

#### SWEET

- Strawberry
- Apple
- Ginger
- Orange
- Fig
- Melons
- Dark Chocolate
- Coconut
- Cold Brew Coffee
- Maple

#### SAVORY

- Basil
- Tomato
- Red Onion
- Mozzarella
- Gorgonzola
- Grilled Meats
- Aged Pork
- Toasted Sesame
- Black Pepper
- Black Garlic



Contact us or [click](#) to request a **FREE BALSAMIC** flavor sample.