

Bite-size foodservice insights that will leave you craving more

Eat UP



The Supply Chain Crisis: An Opportunity to Re-Vamp Your Menu.

The current Supply Chain Crisis is at unprecedented levels with an increased demand for consumer spending (dollars saved amid the Pandemic) contrasting with the domino effect of Global supply chain shortages. Seemingly every industry has been affected, with everything from semiconductors to sneakers in scarce supply.¹



Current packaging materials and CO2 shortages have put pressure on an already strained supply chain. This means Operators are struggling place orders with their suppliers and products are not as readily available amid the ongoing Pandemic.



In Foodservice, 59% of restaurants reduced their menu size in correlation with Supply Chain issues.²

Re-vamping your menu with culinary trends and products you have access to

1 Healthy, Plant-Based

Global trends saw an increased rise in popularity during the Pandemic. Try a healthier twist on a menu classic such as: plant-based pizza ingredients, or top the pizza with Mango-Habanero salsa or use Tajin in place of traditional chile flakes to add a zesty spice.²

2 Go Bowling

Bowls are endlessly customizable and are a staple in most modern dietary movements, such as Keto and Paleo based diets. Leverage readily available ingredients and delight customers with a Plant-Based Loaded Mac N Cheese Bowl with Chorizo Crumbles or a Southwest Chicken Bowl with Chia Seeds.³

3 Souper Hero

Soup is the ultimate comfort category, and with younger generations trying global flavors, a modern twist on this menu staple could drive increased sales. Try incorporating available ingredients into a trendy Pho or Ramen recipe.⁴

4 Immunity Boosters

More than half of consumers say they want to find immune-boosting ingredients wherever they eat, including in items like pizzas and burritos. Capture the health-conscious consumer by combining global immune-boosting ingredients like turmeric, raw honey and virgin coconut oil into your dishes.⁴



71% of consumers have tried at least one type of plant-based meat alternative⁵

Rice bowls are found on 14.7% of bowl menus



Over half of consumers say they want to find immune-boosting ingredients at every place they go out to eat

1. [Supply Chain Blues: Challenges, Shortages And Disruptions Ahead. 4 Minutes To A Better Retail Industry. Read On. \(forbes.com\)](#)

2. [The State of the Menu | Report Pro \(datassential.com\)](#)

3. [PM Bowls | Report Pro \(datassential.com\)](#)

4. [2021 Trends | Report Pro \(datassential.com\)](#)

5. [Plant-Based Alternatives | Report Pro \(datassential.com\)](#)

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