



GROWING MENU POSSIBILITIES,
YEAR-ROUND.®

RECIPE-READY FROZEN FRUIT

We know you have a lot on your plate, so let Dole handle the prep. Frozen fruit is ideal for operators across foodservice channels, thanks to its longer shelf life, exceptional versatility and convenient resealable packaging. Which means less food waste, greater variety and more menu-planning flexibility!

89%

OF OPERATORS PURCHASE FROZEN
FOODS AND BEVERAGES.¹

Stay Cool!

76%

OF CONSUMERS SAY, "A RESTAURANT'S
CLEANLINESS AND FOOD SAFETY
PROCEDURES WILL ALWAYS
MATTER MORE TO ME NOW
THAN THEY DID BEFORE."²

HALO-HALO featuring DOLE® Chef-Ready Cuts
Pineapple Cubes, Mango Cubes, Sliced Bananas
and DOLE Chef-Ready Strawberry Frozen Purée

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- **FEATURE:** THE BENEFITS OF FROZEN FRUIT
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FROZEN FRUIT?

Now is the Time!

With food waste, seasonality and food safety at the top of every operator's mind, it's time to think about the advantages that frozen fruit can bring to the table. Not only is most frozen fruit just as nutritious as fresh, it provides additional operational benefits that truly add up! In this issue of our newsletter, we'll demonstrate the convenience of using frozen DOLE fruit to create signature menu offerings.

Whether you're looking to modify menu items for carryout and delivery, expand your plant-based repertoire or showcase global flavors, frozen DOLE fruit can help you streamline operations. As a colorful smoothie bowl and salad topper; an eye-catching substitute for ice cubes; the key ingredient in a sauce or salsa; or even as a ready-to-eat fruit cup, the versatility of frozen fruit is undeniable.

PICKED PERFECT

DOLE fruit is picked at its peak ripeness, when fruit is the most nutrient-dense.

THE CLOCK STOPS

Flash freezing locks in nutrients and flavor, preserving the fruit and reducing the need for additional additives or preservatives.

ALL OF THE FRUIT

Operators can utilize 100% of the product, with zero food waste.

DEPENDABLE

Thanks to a shelf life greater than that of fresh fruit, frozen DOLE fruit can be found in peak ripeness year-round.

SIT BACK AND RELAX

Our frozen fruit is washed, prepped and ready to use, which saves time and labor costs.

Zero Labor



Discover 3 simple ways to use frozen fruit in your operation with DOLE® Chef-Ready Cuts. Watch our latest video: dolefoodservice.com/dole-fruit-goes-global.

SPECIAL OFFER

Be sure to request your [FREE SAMPLE](#) of DOLE Chef-Ready Cuts! Simply visit the link above and select the product that's right for your operation.



FROZEN FRUIT BRINGS A FLAVORFUL, COLORFUL TOUCH TO THE MENU

The frozen DOLE fruit portfolio, which includes our Chef-Ready Cuts, Chef-Ready Frozen Fruit Purées and IQF products, makes it easy to create beverages, appetizers, entrées and desserts with the perfect touch of sweetness, vivid color and appealing texture. Try these recipes for inspiration, and don't forget—they can be adapted for your carryout and delivery menus, too.



MANGO LIMONANA

Create a refreshing mocktail by blending fresh lemonade with mint leaves, then pour into a glass filled with **DOLE Chef-Ready Mango Frozen Purée** and crushed ice. Garnish with a sprig of mint and **DOLE Chef-Ready Cuts Mango Cubes**. [RECIPE](#)

SABICH (EGGPLANT SANDWICH)

For a colorful and flavorful plant-based sandwich, fill a warm pita with hummus, crispy fried eggplant and a chopped hardboiled egg. Dress with mango tahini and a sweet-and-savory cherry tomato salad, both made with **DOLE Chef-Ready Cuts Mango Cubes**. [RECIPE](#)



74%
growth of mango
lemonade on
restaurant menus
since 2016³

146%
growth of Middle
Eastern dishes on fast
casual menus over the
past four years since
2015⁴

SATINI (SWEET AND SPICY FRUIT SALAD)

This traditional Seychellois salad features a unique combination of sweet and spicy flavors, made with grated green papaya, **DOLE Chef-Ready Cuts Diced Apples**, frozen **DOLE Mango Chunks** and a pineapple vinaigrette with **DOLE 100% Pineapple Juice**, all topped with fresh cilantro. [RECIPE](#)



Apple, mango and papaya have all shown growth on salads over the past four years.⁵

PRODUCT FOCUS

DOLE® CHEF-READY CUTS

Add a burst of fruit flavor and versatility to any menu or daypart, whenever you need it! Our perfectly sliced, cubed and diced fruit delivers unbeatable time and cost savings, with zero labor.

- Picked at the peak of ripeness
- Quick-frozen to lock in nutrients and flavor
- 100% usable fruit in a resealable pouch



ON TREND, ON THE MENU

Restaurants across the industry are capitalizing on the convenience and appeal of frozen fruit. Take a cue from these examples, with menu ideas that can be used as inspiration for commercial and noncommercial operators alike.

MEXICAN ICE CREAM SHOP

GAZPACHO PALETA: a frozen treat of chopped mango, pineapple, cucumber, watermelon and jicama mixed with fresh-squeezed orange juice and chile-lime seasoning

HEALTH-FOCUSED FAST CASUAL CHAIN

MAINE LOBSTER SALAD: Maine lobster, pickled cabbage and carrots, mango, edamame and avocado, served over romaine and topped with chili salt and lemon-shallot dressing

GOURMET GROCERY REGIONAL CHAIN

TROPICAL SPRING ROLL: mango, avocado, pineapple and green leaf lettuce rolled in rice paper, served with pineapple-peanut sauce

CASUAL DINING BREAKFAST CHAIN

VANILLA CHAI PANCAKES: multigrain pancake batter with vanilla chai and bananas, topped with sliced bananas, raspberries, maple-chai almond butter and super-seed crunch

SOURCES:

- ¹ Alison Bodor, "Foodservice operators turning to frozen options during pandemic," *Produce Processing*, July 29, 2020.
- ² Datassential, "Webinar 13: The Magnificent Seven," June 26, 2020.
- ^{3,4,5} Datassential MenuTrends, U.S. menu penetration growth 2016-2020.

ADDITIONAL REFERENCES:

- Mintel, "Fruit – US," August 2019.
Technomic, "Technomic's Take: COVID-19, The Foodservice View," June 23, 2020.

Frozen DOLE fruit is both stable and cost-reliable. When budgets and profits are at their most vital, our product enables you to forecast stability into your next product shipment. Here's how:

CONSISTENT QUALITY.

We know that trying to order and use product efficiently has become a very expensive challenge. Rest assured that frozen DOLE fruit arrives at the same high quality every time—and stays that way until you need it.

ZERO LABOR—IT'S IN THE BAG.

With the labor force already strained, you need to focus on safety and maintaining your business, not on prep. Our pre-cut, pre-washed IQF fruit in easily resealable poly bags is the time saver you need.

"GRAB AND GO" THAT PEOPLE KNOW.

In these uncertain times, your customers are looking for names they trust. Frozen DOLE fruit is easily portioned into sides or grab-and-go options, with brand recognition that will appeal to your guests.

A CREATIVE TROPICAL GETAWAY.

Vacation plans are on hold, but that doesn't mean your customers have to miss out on their favorite tropical flavors and cocktails. Frozen DOLE fruit can be used in beverages or new LTOs to bring a sweet touch of vibrant flavor to the menu.

We want to know how frozen DOLE fruit is being used on your menu! Upload photos of your fruit-forward menu items on social media and be sure to tag @dolefoodservice and #askfordole.

Chef James
"THE MOST INTERESTING
MAN IN FOODSERVICE"

**CHEF
TIDBITS**
FROM 