

STRAIGHT FROM THE SOURCE

NEWSLETTER FROM DOLE FOODSERVICE
NONCOMMERCIAL OPERATOR EDITION
JULY 2020

FRUIT-INFUSED FLAVOR GOES GLOBAL

As operators reevaluate meal service and expand grab-and-go options, Dole is here with easy-to-execute recipes and time-saving solutions to help you navigate the months ahead.



GROWING MENU POSSIBILITIES,
YEAR-ROUND.[®]

66%
OF CONSUMERS LIKE
TO TRY NEW FLAVORS
FROM TIME TO TIME.¹

Go Global!

43%
OF COLLEGE STUDENTS
WANT THEIR SCHOOLS TO
OFFER MORE ETHNIC FOOD
AND BEVERAGE OPTIONS.²

MANGO TURMERIC BALI BOWL FEATURING DOLE CHEF-READY MANGO FROZEN PURÉE, DOLE 100% PINEAPPLE JUICE, DOLE CHEF-READY CUTS MANGO CUBES, DOLE CHEF-READY CUTS SLICED STRAWBERRIES AND FROZEN DOLE MANGO CHUNKS



IN THIS ISSUE:

- **FEATURE:** APPROACHABLE GLOBAL CUISINE
- **NEW VIDEO:** DOLE FRUIT GOES GLOBAL
- **SPECIAL OFFER:** FREE CASE OF DOLE CHEF-READY CUTS
- **RECIPES:** INTERNATIONALLY INSPIRED, EASY-TO-PREPARE DISHES FEATURING DOLE
- **PRODUCT FOCUS:** DOLE PINEAPPLE AND MANGO
- **CHEF TIDBITS**
- **ON TREND, ON THE MENU**



APPROACHABLE

Global Cuisine



As consumers of all ages become more familiar with international fare, they're looking to expand their palates in new ways. We're seeing this play out in three distinct directions:

1

A taste of home... classic American dishes with a globally inspired twist

Think chicken wing glazes, sandwich sauces and pizza toppings.

2

Regional specialties and new dishes from already popular international fare

"Oaxacan" mole poblano, not just "Mexican," or Japanese sencha green tea, in addition to matcha.

3

The introduction of cuisines that aren't already common on US menus

Foods and flavors from Yemen, Ukraine, Myanmar or Finland, to name a few.



In today's foodservice climate, the introduction of new menu items may not seem like a priority. However, incorporating a unique meal-in-a-bowl, healthy sandwich, versatile sauce or simple dessert can help you adapt to the shift from cafeteria feeding to packaged options, carryout and delivery.

Whether you serve the healthcare industry, schools or another on-site channel, you can adapt the global cuisine trend in creative ways with DOLE fruit—turning a simple variation of an already popular dish into a signature offering. In this issue, we'll explore ways to easily bring familiar fruit flavors into recipes inspired by international cuisine.

Take a trip with Dole to discover some of the hottest regional American and internationally inspired dishes featuring fruit.

Learn more in our latest video. Visit

dolefoodservice.com/dole-fruit-goes-global.



SPECIAL OFFER

New to the DOLE Chef-Ready Cuts portfolio? You may be eligible for our FREE CASE offer! Qualifying operators who purchase two cases of DOLE Chef-Ready Cuts will receive their second case free. **REBATE**

DOWNLOAD YOUR REBATE TODAY!

GLOBALLY INSPIRED DISHES TO ENLIVEN YOUR MENU

When looking to add both international and regional American food and beverage items to your menu, remember that DOLE fruit adds a touch of familiar flavor that will encourage students, staff, residents or guests to try something new!

INDONESIAN RICE BOWL ▶

A dish known as Nasi Goreng includes sweet soy caramelized fried rice, red chili peppers, garlic, shallots and **DOLE Chef-Ready Cuts Mango Cubes**, gently folded and served with a fried egg, tomato wedges, lime and thinly sliced cucumber. [RECIPE](#)



45%
growth of rice
bowls on restaurant
menus since
2015³

▶ AMBROSIA OMBRE SMOOTHIE

Our take on the Southern classic transforms a fruit salad into a smoothie! Layers of coconut milk with **DOLE Crushed Pineapple in 100% Pineapple Juice**, **DOLE Chef-Ready Cuts Sliced Bananas** and frozen **DOLE Dark Sweet Cherries** bring vivid color and sweetness to this beverage. [RECIPE](#)



80%
growth of ambrosia
on restaurant
menus since
2015⁵

79% growth of empanadas on fast casual menus over the past four years⁴

◀ VEGETARIAN EMPANADAS CUBANAS

These Cuban-inspired empanadas are perfect for grab-and-go. They're stuffed with shredded jackfruit, Swiss cheese, diced pickles, **DOLE Chef-Ready Cuts Pineapple Cubes** and yellow mustard, served with pineapple mango mojo sauce made with **DOLE Chef-Ready Mango Frozen Purée**, **DOLE Chef-Ready Cuts Mango Cubes** and additional **DOLE Chef-Ready Cuts Pineapple Cubes**. [RECIPE](#)



**NEARLY 4 IN 10 CONSUMERS
ARE INTERESTED IN SAMPLING INTERNATIONAL
STREET FOODS.⁶**

DOLE CHEF-READY CUTS MANGO CUBES

Perfectly cubed mango delivers unbeatable time and cost savings, with zero labor. Just add mango for a burst of tropical flavor on your menu, whenever you need it!

DOLE PINEAPPLE TIDBITS IN 100% PINEAPPLE JUICE

Hawaiian is just the tip of the iceberg. Our pineapple tidbits are the perfect cut for adding juicy flavor to a variety of creative pizza recipes. Pineapple belongs on pizza!



DOLE PINEAPPLE CHUNKS

Consistently sweet, juicy and ready to eat, in a convenient canned format—perfect for salads and stir-fry.

DOLE 100% PINEAPPLE JUICE

The KING OF JUICES® is a beverage staple and offers exceptional versatility as a marinade and braising liquid, too. Get creative with pineapple juice in food and drink items alike.

CHEF TIDBITS



The flavor profiles and ingredients of international cuisine are becoming more ubiquitous—your customers are seeing them on grocery shelves, enjoying them at home and want to try them at work or school, too.

- **COMFORT 2.0.** Combine the need for nostalgia with crave-worthy international adaptations. Warm sandwiches are a great place to start, like a Cuban mushroom sandwich made with pickled **DOLE Chef-Ready Cuts Pineapple Cubes** and pineapple mango mojo sauce with **DOLE Chef-Ready Mango Frozen Purée**, **DOLE Chef-Ready Cuts Pineapple Cubes** and **DOLE Chef-Ready Cuts Mango Cubes**.

- **KEEP IT PORTABLE.** Simple street food dishes are often the most memorable. Portable items like bowls, handhelds and beverages are perfect for today's foodservice climate—easily adapted for delivery and carryout.



- **GLOBAL GOES LOCAL.** Global culinary inspiration can be found in your own backyard. Tap into the diversity and expertise of your community to highlight an authentic dish.

How are you bringing global cuisine to life on your menu with DOLE fruit? Upload photos of your internationally inspired menu items on social media and be sure to tag @dolefoodservice and #askfordole

Chef James
"THE MOST INTERESTING MAN IN FOODSERVICE"

ON TREND, ON THE MENU

Operators across noncommercial channels are finding ways to serve their communities through modified meal service, to-go options and creative retail outlets, keeping guests nourished and safe.

PRIVATE LIBERAL ARTS COLLEGE, MASSACHUSETTS

With approximately 300 of 2200 students remaining on campus, dining services have shifted to prepared-to-order takeout options, including a wok station, to maintain quality and freshness.

UNIVERSITY HOSPITAL, NORTH CAROLINA

The culinary and nutrition services team converted an on-site retail café into a retail market for employees, stocking the shelves with household items, prepared meals and staples, including fresh produce.

LARGE PUBLIC RESEARCH UNIVERSITY, TEXAS

To boost student morale, the dining services team is running unadvertised "flash" events—giving diners a surprise without drawing unsafe crowds into the dining hall. A recent international food truck event featured multiple stations, each featuring a different style of global cuisine.

K-12 PUBLIC SCHOOL DISTRICT, MINNESOTA

Utilizing scratch cooking rather than taking a pre-packaged approach, the team is creating unique items that utilize a mix of specialty and commodity ingredients. Dishes include Mexican street corn, fruit and yogurt parfaits, fruit crisp and regional favorites like hamburger hotdish.

SOURCES:

- 1 Technomic, "Flavor Consumer Trend Report Infographic," 2019.
- 2 Technomic, "College & University: Consumer Trend Report," 2019.
- 3,4,5 Datassential MenuTrends, U.S. menu penetration growth 2015-2019.
- 6 Monica Watrous, "Three global cuisines to watch," Food Business News, June 14, 2019.

ADDITIONAL REFERENCE:

- Katie Ayoub, "Forward with Fruit," Flavor & The Menu, January 30, 2020.
Rob Corliss, "Star Fruits," Flavor & The Menu, January 9, 2020.
Technomic, "Ethnic Food & Beverage: Consumer Trend Report," 2018.