

STRAIGHT FROM THE SOURCE

NEWSLETTER FROM DOLE FOODSERVICE
COMMERCIAL OPERATOR EDITION
JULY 2020

FRUIT-INFUSED FLAVOR GOES GLOBAL

As restaurants expand takeout offerings and even begin to reopen dining rooms, 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!

30%

OF RESTAURANT OPERATORS
ARE MENUING MORE ETHNIC
DISHERS NOW THAN THEY
WERE TWO YEARS AGO.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



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APPROACHABLE

Global Cuisine



As consumers 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 sauce, marinade, salsa or dessert into your delivery- and carryout-friendly repertoire can serve as a point of differentiation.

With DOLE fruit, restaurant operators can take a creative approach to adapting the global cuisine trend—turning a simple variation of an already popular dish into a signature offering. In this issue, we'll explore the ways you can 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 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](#)



66% OF BABY BOOMERS LIKE TO EXPLORE NEW FLAVORS BUT PREFER TO TRY THEM IN FAMILIAR FORMATS.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 staple of the bar but offers exceptional versatility as a marinade, braising liquid and more. Get creative with pineapple juice in food and beverage items alike.

CHEF TIDBITS
FROM



The flavor profiles and ingredients of international cuisine are becoming more ubiquitous—your customers are seeing them on grocery shelves, and they'll want to try them from restaurants, 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**.
- **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.

- **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.



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

Both chain and independent operators are taking a cue from authentic global cuisines, creating mashup or fusion dishes or infusing popular favorites with international ingredients and fruit flavors.

HEALTHY FAST CASUAL CHAIN

SPICY KOREAN BOWL: roasted watermelon, kimchi, avocado, super grains, spicy slaw, mixed greens, scallions, crispy rice, gochujang aioli

NATIONAL BREWPUB CHAIN

WASABI PEA CRUSTED CHICKEN: served over jerk rice with mango habanero sauce and chili oil, topped with pickled red onions

INDEPENDENT RESTAURANT WITH TROPICAL INSPIRATION

JACKFRUIT DANDAN: chilled green papaya noodles, spicy chili oil, crushed cashew

"CREATIVE CONTEMPORARY" INDEPENDENT RESTAURANT

WHOLE-ROASTED DRY-AGED DUCK TACOS: charred pineapple mole, radish, tortilla

SOURCES:

- 1 Technomic, "Flavor Consumer Trend Report Infographic," 2019.
- 2 Technomic, "Ethnic Food & Beverage: Consumer Trend Report," 2018.
- 3,4,5 Datassential MenuTrends, U.S. menu penetration growth 2015-2019.
- 6 Technomic x Restaurant Business, "Tastes of the Times," January 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.