



DOLE® CHEF-READY CUTS

Perfectly sliced, cubed and diced fruit that delivers unbeatable time, labor and cost savings. Add a burst of fruit flavor to the menu, whenever you need it!

INTRODUCING OUR LATEST ADDITION TO THE CHEF-READY CUTS PORTFOLIO:

NEW! DOLE® CHEF-READY CUTS PEACH SLIVERS

Thin-sliced, single-bite cuts add vibrant color and a burst of flavor to dishes across the menu. They instantly bring the taste of summer to salads and stir fry or lend a sweet touch to parfaits and pastries.

REQUEST A FREE SAMPLE AT DOLEFOODSERVICE.COM/FALL-OFFER



VISIT THE DOLE WEBSITE FOR MORE INFORMATION: DOLEFOODSERVICE.COM 32741 10/18 ©, TM & © 2018 Dole Packaged Foods, LLC



STRAIGHT FROM THE SOURCE

NEWSLETTER FROM DOLE FOODSERVICE FALL 2018



GROWING MENU POSSIBILITIES, YEAR-ROUND.™

MOVE BEYOND MORNING
**FRUIT-CENTRIC
BREAKFAST**
ANYTIME

46%

OF CONSUMERS ENJOY EATING BREAKFAST FOODS AT NONTRADITIONAL TIMES.¹

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Peach Slivers

Call it brinner, brunchfast or simply all-day breakfast. The point is, consumers crave breakfast-inspired dishes at all hours of the day. In this issue, we'll investigate how breakfast dishes can be transformed into appetizers, entrées, sandwiches and even desserts that can be menued in the morning, afternoon and evening—and how fruit plays a key role.

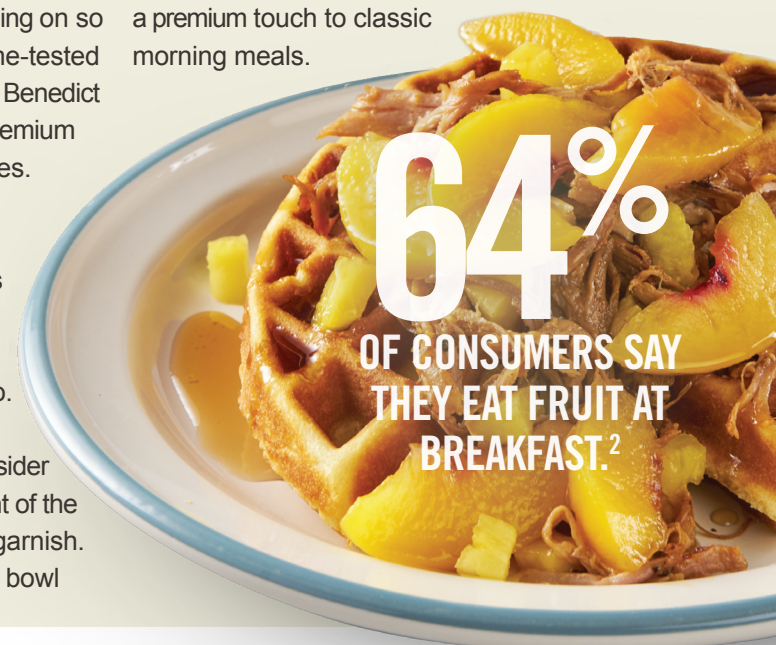
REDEFINE THE *Breakfast* BOUNDARIES

At Dole, we don't think of breakfast as a day-part—it's a lifestyle! Creativity is happening on so many levels of the menu. For one, time-tested entrées such as hash, toast and Eggs Benedict are being reinvented through savory, premium ingredients and globally inspired recipes. And dishes like pizza, burgers and ramen that are traditionally served during the afternoon or evening hours are incorporating eggs, bacon, berries and other popular breakfast foods so they can be served in the morning too. As you start to develop your own

signature offerings, consider fruit as a key component of the dish, not just a side or garnish. Whether it's a smoothie bowl

topped with mango purée, a crunchy tartine layered with burrata and slivered peaches or a fried chicken and waffle sandwich dressed in blueberry compote—fruit helps blur the lines between sweet and savory. Its versatility enables you to menu breakfast-inspired dishes at all hours of service and bring a premium touch to classic morning meals.

64%
OF CONSUMERS SAY THEY EAT FRUIT AT BREAKFAST.²



WATCH OUR "BREAKFAST INSPIRATION ALL DAY" VIDEO FOR UNIQUE RECIPES THAT INTRODUCE BREAKFAST FLAVORS TO DISHES THAT TRANSCEND DAYPARTS, FEATURING DOLE® CHEF-READY PRODUCTS!

VISIT DOLEFOODSERVICE.COM/VIDEOS

NEW VIDEO! Breakfast Inspiration All Day. Find it at dolefoodservice.com/videos

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BREAKFAST-INSPIRED RECIPES THAT ARE JUST PEACHY!

Yum!

ON TREND, ON THE MENU

Independents and chains alike have embraced the blurring-dayparts breakfast trend. "Finer diner" restaurants are especially getting creative in their dishes, incorporating unique fruit-forward ingredients in their signature takes on breakfast items.

EGYPTIAN BREAKFAST HASH



Top a base of sautéed Yukon gold potatoes with shredded turkey, DOLE® Chef-Ready Cuts Diced Peaches and Peach Slivers, chickpeas, dukkah spice, thyme, parsley and a fried egg for a tasty combination of on-trend Middle Eastern flavors.



BREAKFAST POTATO SKINS

A twist on the beloved appetizer, filled with candied bacon, DOLE® Chef-Ready Cuts Diced Peaches and soft-baked eggs, topped with sour cream that's been mixed with DOLE® Chef-Ready Frozen Peach Purée.



HANDCRAFTED PEACH TEA

This refreshing beverage can be served anytime—combine fresh brewed iced tea with housemade agave sour, honey simple syrup, mint and DOLE® Chef-Ready Cuts Peach Slivers.



49% OF CONSUMERS SAY THEY WOULD VISIT AN "UPDATED BREAKFAST" RESTAURANT CONCEPT.⁵

31% OF RESTAURANT OPERATORS OFFER BREAKFAST DISHES AT DINNER.⁶

FIRST WATCH (BROOKFIELD, WI) ▲

RAINBOW TOAST: Blackberries, blueberries, strawberries, mango and housemade granola atop ricotta-covered brioche toast with a drizzle of local honey.

FRIENDLY TOAST (PORTSMOUTH, NH)

SLAMMIN' SALMON BENNY: A fresh grilled salmon filet served on a bed of dirty rice and sautéed spinach, topped with two poached eggs and hollandaise, finished with mango-habanero sauce and served with fresh fruit salad.

PERKINS (NATIONAL) ▲

PINEAPPLE UPSIDE DOWN PANCAKE PLATTER: Three made-from-scratch buttermilk pancakes loaded with grilled pineapple and drizzled with caramel topping. Served with eggs and applewood-smoked bacon.

METRO DINER (NATIONAL) ▲

FRIED CHICKEN AND WAFFLE: Half a fried chicken and a Belgian waffle topped with strawberry butter and served with a sweet and spicy sauce.

SNOOZE (DENVER, CO)

SUNBURST CAKES: Buttermilk lemon poppy-seed pancakes topped with homemade lemon anglaise, macerated blackberries, citrus mascarpone and toasted almonds.



From stone fruit compote on a fluffy stack of pancakes to fruit salad dressing up a colorful avocado toast, the Dole portfolio is ripe with products that can help you create memorable breakfast-inspired dishes—no matter what time of day they're served!

- **PARFAIT ALL DAY.** As eye-catching as they are delicious, parfaits make for the perfect healthy snack or light meal—whether it's grab-and-go breakfast or a midday pick-me-up. I love the vibrant colors of our Strawberry and Peach parfait, featuring DOLE® Chef-Ready Cuts Diced Strawberries and Diced Peaches.
- **BENNY BE GOOD.** Swap out the carrier, change up the protein, amp up the hollandaise and you've got an Eggs Benedict creation all your own. Keep the

- poached egg, but serve it over a waffle with pulled pork and DOLE® Chef-Ready Frozen Blackberry Purée.
- **SIMPLY SAUCY.** An easy way to help transition recipes across dayparts is to change up the sauce or condiment on a familiar dish. How about chorizo tacos dressed with DOLE® Chef-Ready Frozen Mango Purée in the morning and Sriracha-peach aioli for lunch? (Made, of course, with DOLE® Chef-Ready Frozen Peach Purée.)

As always, I look forward to seeing your takes on these recipe ideas. Upload photos of your creations and tag @dolefoodservice #askfordole on social media.

Chef James
"THE MOST INTERESTING MAN IN FOODSERVICE"

EVEN THOUGH CONSUMERS ARE SKIPPING AT-HOME BREAKFAST MORE FREQUENTLY,

50% SAY THAT THEY'RE PURCHASING BREAKFAST FROM FOODSERVICE MORE OFTEN NOW THAN A YEAR AGO.³

MOST COMMON FRUIT FLAVORS ON BREAKFAST MENUS⁴



Strawberry



Grapefruit



Blueberry



Banana



Berry



Peach

SOURCES:

^{1,3} Technomic, "The Breakfast Consumer Trend Report," 2017.

² Datassential, "Plant-Based Eating: SNAP! Keynote," March 2018.

⁴ Datassential MenuTrends, Menu Adoption Cycle 2018.

^{5,6} Datassential, "Creative Concepts: Breakfast," February 2017.