



# Sunshine

FOR EVERY **TREND**

---

## **BRIGHT IDEAS OFTEN BEGIN WITH FRUIT.**

Picked at the peak of ripeness and ready for on-trend recipes, DOLE® fruit delivers brilliant fruit solutions with easy ways to add flavor and color to today's trends.







# Fruit-Forward Ways TO TOP THE TRENDS

AS TRENDS GROW, SO DO THE WAYS TO USE FRUIT ACROSS THE MENU. GAIN INSPIRATION AND LABOR SAVINGS WITH RECIPES THAT HIGHLIGHT THE TOP 5 TRENDS FOR 2023.



## MOCKTAILS

Based on searches by consumers the last couple of years, Yelp's top 10 beverage trends for 2023 include non-alcoholic cocktails like fruity slushies (up 77% in searches within the last year) and michelaguas (up 62% in searches).<sup>1</sup> Traditionally, Mexican-style michelada cocktails feature beer paired with Bloody Mary ingredients or refreshing aguas frescas. The mocktail version tends to play up fruit flavors like mango and pineapple paired with non-alcoholic beer or another substitute altogether. As mocktails continue to grow, fruit will serve as a staple for creative concoctions and a flavorful way to shake things up.

## GLOBAL FLAVORS

Record food prices and inflation have consumers redefining value and looking for ways to save money, which could include cutting back on travel. That's where global flavor comes in. While the global trend is not new, it's believed to be even bigger in 2023 than in years past, with its ability to help create a sense of "escapism" for diners. Southeast Asian, Caribbean, and South American are predicted to be the top 3 global trends among unique cuisines ready to be further explored.<sup>2</sup>







## RETRO INSPIRATION

As we face new challenges and stresses that come with the changing times, it only makes sense that people crave comfort. In 2023, this craving will hold true for both creators and diners. Bakeries, dessert shops, and restaurants are already getting creative with old favorites we remember from childhood—from sweet treats and cocktails to unpretentious twists on comfort foods—satisfying the 57% who find the idea of nostalgic or retro themed food appealing.<sup>3</sup> Maybe you can't go home again, but you *can* go retro.

## PLANT-BASED

Environmental impact and the idea of supporting general health has people exploring plant-based eating. In the past year, 93% of consumers say plants in their diet have increased or stayed the same.<sup>4</sup> And while plant-based “meats” are readily available, the ultra-processed nature of these products has consumers looking for whole food meat alternatives that offer sustainable benefits and health-boosting qualities — such as jackfruit, mushrooms, and legumes.<sup>5</sup> With the plant-based boom and a steady stream of creative inspiration, it's never been more fun to eat your veggies.



## FUNCTIONAL FOODS

“What’s in it for me?” In 2023, this is what more people are thinking when they sit down to eat. Beyond general health, consumers are looking more deeply into food and beverage benefits that tout support in areas like energy, metabolism, immunity, and gut health.<sup>6</sup> For operators, this doesn’t necessarily mean the retooling of menus. Functional may be educational—for example, calling out ingredient benefits that aren’t widely known.



# Take the Trends **TO THE TABLE**

SEE HOW DOLE® FRUIT ADDS  
PURE SUNSHINE TO ON-TREND RECIPES.





# Trend #1



## MOCKTAILS

*Sip with Us!*

Fruit is making more appearances in beverages, especially playful non-alcoholic offerings.

### Mint Infused Mango Lemonade

Blended mint lemonade poured over tropical DOLE® Chef-Ready Mango Frozen Puree refreshes tastebuds along with garnishes of sweet DOLE Chef-Ready Cuts Mango Cubes and fresh mint.



---

**SEARCHES FOR  
NON-ALCOHOLIC COCKTAILS  
INCREASED 59%.**

Yelp's 2023 Food Trend Forecast



### Snap Dragon Tea

Half lemonade, half tea, this subtly sweet mocktail offers tropical intrigue with DOLE Pineapple Coconut Juice Mix and DOLE Chef-Ready Cuts Diced Dragon Fruit.



# Trend #2



Enjoying unfamiliar flavors from abroad is part of **the escapism** consumers are looking for from both foodservice experiences and retail products.

SupHerb Farms 2023  
Food & Beverage Trend Report

## GLOBAL FLAVORS

*Make Taste Travel Easy*

Global fare is only getting bigger in 2023. Follow DOLE® fruit to some of today's newest flavor trends.

### *Caribbean*

#### **Pepper Shrimp Salad**

Jamaican-inspired salad dressing made with DOLE Canned Pineapple Juice, coconut milk, and allspice adds sweetness and balance to Scotch bonnet-spiced shrimp tossed with garlic, spinach, DOLE Chef-Ready Cuts Diced Avocado, DOLE IQF Mango Chunks, and toasted almonds.



### *Cuba*

#### **Vegetarian Empanada Cubano**

Sweetness and spice combine in a savory shredded jackfruit filling with Pineapple Mango Mojo Sauce, featuring DOLE Chef-Ready Mango Frozen Puree, DOLE Chef-Ready Cuts Pineapple Cubes, and DOLE Chef-Ready Cuts Mango Cubes.





# Trend #3



## **Braaibroodjie (South African Grilled Cheese)**

Classic grilled cheese showcases newfound accompaniments in onion and tomato jam plus spiced chutney made with DOLE® Chef-Ready Cuts Diced Peaches.

## **RETRO COMFORT**

*Look Back at What's New*

Childhood favorites that remind us of home are finding their way onto menus in modern (and fruit-filled) ways.



## **Chai BBQ Jackfruit Pizza**

A fruity twist on pizza starts with chai tea-infused BBQ sauce topped with white cheddar, red onions, DOLE Shredded Young Green Jackfruit, and DOLE Tropical Gold® Pineapple Pizza Wedges.



Comfort foods  
are pairing up with  
**creativity.**

From old-school cocktails to bold mashups like sushi pizza, fun plays on familiar foods help distract us from daily pressures.

US News New Food Trends for 2023



# Trend #4



## Asian BBQ Jackfruit Steam Buns

Sweet, tangy Asian BBQ sauce made with hoisin and DOLE Chef-Ready Peach Frozen Puree coats DOLE Shredded Young Green Jackfruit. Serve on warm bao buns with chili-spiced DOLE Chef-Ready Cuts Mango Cubes and pickled onions.

## PLANT-BASED

### Take a Fruitful Approach

Colorful, nutritious, and bursting with natural flavor, DOLE® fruit can rev up plant-based dishes in an instant.



**PEOPLE ARE GETTING  
SERIOUS ABOUT PLANT-  
BASED, SOON TAKING IT  
FROM NOVELTY STATUS TO  
A HEALTH FOOD ITEM.**

Datassential 2023 Trends



## Pineapple BBQ Pulled Mushroom Sandwich

Shredded roasted mushrooms become a tropical-style BBQ sandwich with the help of DOLE Chef-Ready Cuts Pineapple Cubes, which are caramelized for a topping and blended as part of a sweet BBQ sauce. Finish with Hatch chile slaw on a toasted bun.



# Trend #5



## FUNCTIONAL FOODS

*Beneficially Delicious*

With vitamins, minerals, fiber, and health-boosting antioxidants, fruit delivers benefits even bigger than taste.

### Blueberry and Barley Salad Bowl

Grains, veggies, and fruit—this bowl has it all. Barley, watercress, green beans, and zucchini get a big punch of flavor from DOLE® IQF Blueberries and dressing made with DOLE Pineapple Juice. Toss together with walnuts and feta cheese.



**IN ADDITION TO GREAT TASTE, CONSUMERS ARE SEEKING OUT FOODS AND BEVERAGES TOUTING FUNCTIONAL BENEFITS, SUCH AS ENERGY AND IMMUNITY BOOSTS.**

Tastewise Trends 2023



### Grilled Piri-Piri Chicken Pineapple Salad Bowl

Grilled chicken marinated in a spicy piri-piri pepper blend tops a bed of romaine lettuce with tropical flair featuring DOLE Chef-Ready Cuts Pineapple Cubes, cherry tomatoes, and DOLE Chef-Ready Cuts Diced Avocado tossed in pineapple-lime dressing.



# Even More Sunshine TO EXPLORE

**VISIT [DOLEFOODSERVICE.COM](https://www.dolefoods.com)  
TO KEEP THE INSPIRATION GOING.**

Find brilliant fruit solutions like  
recipes, product video overviews,  
current offers, and more.



**DOLE® IS BRIGHT BEHIND YOU**  
with fun, exciting ways to use fruit on any menu

<sup>1</sup>FoodBusinessNews.net, Yelp 2023 Trends Include Mocktails and Oxtail, 11.23.22

<sup>2</sup>National Restaurant Association, 2023 What's Hot Culinary Forecast

<sup>3</sup>Bidfood, Retro Love: Retro Foods in 2023

<sup>4</sup>Datassential Trend Spotting 2023

<sup>5</sup>FoodPrint, The FoodPrint of Fake Meat, 2.07.22

<sup>6</sup>Tastewise 2023 Trend Report

