

Eyes on the Rise of **Prepared Food**

With retail consumers purchasing grab-and-go items more frequently, it's a great time for foodservice operators across all segments to take another look at their prepared food offerings.



Increase the appeal of your grab-and-go items based on consumers' top retail purchasing motivators.

90% believe prepared foods are a GOOD VALUE



FOODSERVICE TIP

Turkey can be a <u>more cost-effective protein</u> choice than beef or pork. Try it in these <u>Jerk Turkey Street</u> <u>Tacos</u> with pineapple and cole slaw.



50% purchase based on VISUAL/APPETITE APPEAL

FOODSERVICE TIP

Enhance value perception with visually appealing dishes like a <u>Tangy Asian BBQ Wrap</u> featuring shredded turkey thigh roast and veggies in a tortilla with Thai sweet chili sauce on the side.



FOODSERVICE TIP

Experiment with different flavor combinations to develop <u>unique or signature offerings</u> like in this Turkey Wrap with Mango Chutney, which combines sweet onion curried mayonnaise and veggies in a chipotle flour tortilla.



What's Trending at Retail?

Get inspiration for your grab-and-go offerings from the latest consumer trends at retail locations.

18-34-YEAR-OLDS reach for DINNER AND SNACKS

FOODSERVICE TIP

Satisfy these cravings with these snackable <u>Turkey</u> and <u>Swiss Sliders</u> featuring a creamy garlic mayo and turkey bacon red onion jam.



69% of consumers want HEALTHIER OPTIONS

FOODSERVICE TIP

Serve a colorful <u>Mediterranean Power</u> <u>Salad</u> packed with lean protein and functional health benefits from turkey.

49% appreciate

FOODSERVICE TIP .

Play with the versatility of turkey with these <u>Three Turkey Bento Boxes</u>, an easy way to offer different combinations in one portable package.



Source: Technomic: Retail Foodservice Consumer Trends Report 2023