

Foodservice Facts

Reading Between the Lines on Menu Health: "There's definitely a dichotomy between what people say they want and what they actually do when it comes to healthy restaurant eating," says director of Mintel Menu Insights. "Over eight in 10 adults told us it's very or somewhat important to them to eat healthy, but when it comes to dining out, most people are really looking for taste, texture, and experience. So healthy menu items need to perfect the balance between nutrition and flavor."

Kagome Marinara Fresco



Food & Health

More than Half of all Americans are Watching Sodium Intake: "The rapidly rising evidence points out sodium as a major cause of hypertension, osteoporosis, kidney damage and stomach cancer," noted David Lockwood, director of consumer insights at Mintel. "Because of this scientific knowledge mixed with that of global health activists, there is a climate forming for rapid change. We are starting to see this information set into motion with a reduction in sodium on packaged goods and restaurant menus." Source Mintel.

Regulatory Rules

FDA Launched New 24 Hour Deadline on Food Safety Reporting: Under the new system food companies must notify the agency through the portal within 24 hours of becoming aware of a so-called "reportable food," which is defined as any food product that has a "reasonable probability" of causing health problems or death in humans or animals.

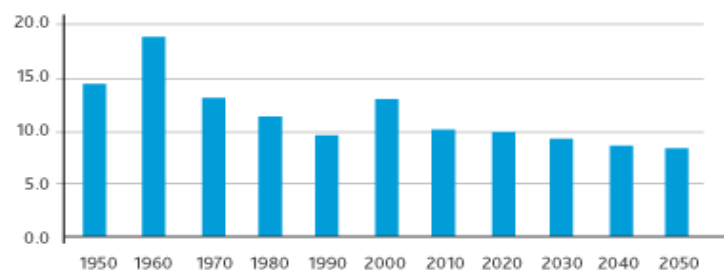
Food Innovation / Trends

Future Food Flavor Trends:

Are Immigrants or aging Native US populations the key to future trends?

Pew Research Center projects 82% of U.S. population growth through 2050 coming from new immigrants. Due to higher fertility rates, immigrants should account for a larger share of future growth. Without immigrants, the U.S. population overall would age even faster than has been projected.

Decade Over Decade Pop Growth Rate



Source: U.S. Census Bureau

Looking to Keep Your Menu Hot and Costs Down? Let Chef Chris work with your culinary team to expand base sauces into starters, soups, entrées, and desserts your customers crave.



Chili Prawns



Pacific Pizza



Ancho BBQ



Thai Ginger Lime

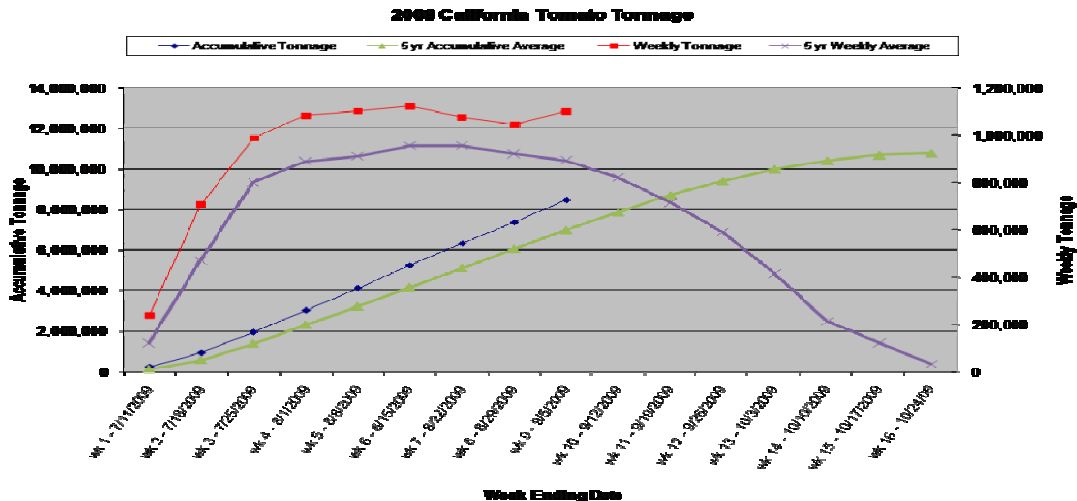
American Grocery Shopper

E-paper Shelf Tag Testing Begins in US in Natural Food Stores:



Some new technology will soon be coming to the aisles of local PCC stores. The Seattle natural food market will begin testing new "ecofriendly" shelf tags later this year which utilize small LCD displays rather than paper labels. The Italian supermarket giant SISA is already successfully using the technology in some stores. Source: *American City Business Journals Inc*

Tomato Crop Update: CA Record Crop: More than 13 Million short tons are achievable, if weather patterns hold. Sources: PTAB & CLFP.



References: www.fda.com, www.menumonitor.com; www.tomatowellness.com/; www.wptc.to; www.ptab.org