

INNOVATING WITH TRENDING SAVORY TASTES

GLOBAL FUSION FLAVORS	YES	NO	N/A
Create fusion dishes combining flavors from different cuisines (e.g., Indian tacos, Moroccan burgers).			
Research and experiment with global spices and ingredients.			
Develop marketing strategies highlighting the uniqueness of fusion dishes.			
PLANT-BASED SAVORY INNOVATION	YES	NO	N/A
Develop plant-based alternatives to meat products.			
Experiment with textures and flavors to mimic traditional meat dishes.			
QUALITY ASSURANCE PROGRAMS	YES	NO	N/A
Testing facilities for consistent quality			
Regulatory Compliance			
Introduce vegan and plant-based cheeses, including spicy and ethnic options.			
FERMENTED FOODS & BEVERAGES	YES	NO	N/A
Incorporate fermented ingredients into products (e.g., kombucha-based beverages, fermented sauces).			
Develop pickled vegetables and other fermented food items.			
Highlight the nutritional benefits of fermented foods in marketing materials.			
BOLD FLAVOR PROFILES	YES	NO	N/A
Develop products featuring bold and complex flavor combinations.			
Use chili peppers, umami-rich ingredients, and exotic spices to enhance flavor profiles.			
Educate consumers on the exciting and intense flavors through marketing campaigns.			

CLEAN LABEL REFORMULATIONS	YES	NO	N/A
Refine existing products to meet clean label standards by removing artificial additives.			
Highlight natural ingredients in product descriptions and labels.			
Ensure transparency in ingredient sourcing and processing.			
EXPERIENTIAL PACKAGING	YES	NO	N/A
Create packaging designs that tell a story and engage consumers.			
Use unique and interactive elements in packaging to enhance the product experience.			
Opt for sustainable materials for packaging to appeal to environmentally conscious consumers.			
MARKETING & CONSUMER ENGAGEMENT	YES	NO	N/A
Highlight the benefits of products, such as health, sustainability, and unique flavors.			
Develop compelling narratives around products to create emotional connections with consumers.			
Utilize social media platforms to engage with consumers, generate buzz, and gather feedback.			
Collaborate with food influencers to reach a wider audience and build credibility.			
Offer sampling opportunities through events or online promotions to allow consumers to experience products.			
CONTINUOUS INNOVATION	YES	NO	N/A
Regularly analyze and monitor consumer behavior and preferences.			
Stay updated with emerging trends and adapt product development strategies accordingly.			