

SHOW FAVORITES FROM SUMMER FANCY FOOD 2024

Mariacarla Mikan

Sr. Analyst

Hot Honey Sauces, Kosher Certified Label, and Ready-To-Eat Meals were seen in a variety of brands this year at Fancy Foods.

Hot Honey Sauces

Hot Honey has become the new trend in condiments, creating a sweet and spicy taste that can be used in a variety of ways. The show provided samples of ways to pair the hot honey sauce with chicken, pork, pizza, and ice cream!

Kosher Certified

Kosher Certified label was seen throughout many booths at the show, including in sauce brands. In the latest 4 weeks, SS Kosher BBQ Sauce has grown 1000% as more and more brands are coming out with Kosher Certified sauces.

Ready-To-Eat Meals

Redefining microwaved foods, brands have created a healthier line of ready-toeat meals that save one's time when they're hungry and don't feel like cooking.

Hot Honey Sauces

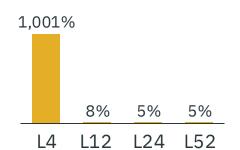








Dollar Sales % Chg of SS Kosher BBQ Sauce in MULO







Ready-To-Eat Meals









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Abbey Dobosz

CIM, Best Practice Team

Brands are finding new ways to package, position, and brand familiar items.

Snacking Vegetables

Consumers are getting creative in the ways they take in their vegetables. We are seeing convenient ways to snack on olives, mushrooms, asparagus, and more.

Restaurants → Brands

Popular restaurants are seeing if they can find success by selling their products to consumers either directly or through retailers. At Fancy Foods specifically, we found many examples of this trend from popular NYC establishments.

More Mochi

We are seeing a lot of brands selling mochi, mochi, mochi! Whether it's in traditional or unconventional forms, mochi is ramping up in popularity.

Snacking Vegetables









Restaurants → **Brands**





More Mochi









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Bre Larson

Manager, Best Practice

From new ways to add texture to our plates to nostalgic influences in sweets — there's much to be excited about!

Texturized Toppings

From Granola to Chili Crunch, innovations that add an extra element of texture to elevate the culinary experience are emerging.

Sea-fluence

More seafood brands are putting sustainability at the forefront. Emphasizing the importance of responsibility sourced fish will make purchasing decisions more transparent for increasingly climate-conscious consumers.

Nostalgic Sweets

Nostalgic treats have been given new life. Whether it's indulging in new, global flavors in familiar formats, or innovative collaborations with legacy brands. The balance between new and old is a trend we can look to see more of in sweets.

Texturized Toppings





Sea-fluence





Nostalgic Sweets



