

Quality Solutions for Foodservice Professionals

Pillsbury™ Bakers' Plus™ Dark Devil's Food Cake Mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.

Item	Pack Size	Item#
White Cake Mix	1/50# Bag	9941
Devil's Food Cake Mix	1/50# Bag	9917



Make Your Bakery Creamier

Fresh cream and Half & Half will accent your flavor and brighten your color. Available in 1/2 gallons.

Item	Pack Size	Item#
Half and Half Creamer	12-1/2 gal	91265
Manufacturing Cream	12-1/2 gal	90163



2019 Bakery Trends to Increase Sales

Want to increase your sales in 2019? To ensure business growth, stay informed on the latest consumer behaviors and changes in the foodservice industry. This quarter's trend focuses on the importance of healthy eating habits, a movement that is sweeping the country. Health-conscious individuals with specific eating preferences make up a greater portion of the American consumer base each year. Consumers expect operators to offer menus featuring options that can fit these changing and flexible dietary requirements. Here are a few trends for the coming year that could make a difference in what you offer on your menus, what you stock, and how you communicate with your customers.

1. Plant-Based Diet: Plant-based diets have become a rapidly growing sensation in the food industry. Plant-Based Food Association reported a 20% increase in the sales of plant-based foods between 2017 and 2018. Two relevant consumer groups that adhere to a plant-based diet are vegetarians and vegans. Vegetarians are individuals who completely eliminate meat from their diet. Vegans take it a step further by eliminating all food that comes from animals in their diet. Another growing group is the flexitarian – people who choose to limit their intake of animal-based foods and strive to move their diets towards more plant-based offerings. The increased popularity in this plant-based movement is largely due to the positive health benefits. MedicalNewsToday reported that plant-based

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Why Butter Beats Margarine

The merits of butter vs. margarine is an ongoing debate within the food industry for years. These competing products have similar functions: to enhance flavor and provide an essential source of fat especially for baking. But which product better fits your needs? Butter outperforms margarine in two important areas: health benefits and taste.

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Superior Baking Ingredients, Competitively Priced

Item	Pack Size	Item #
LaFlorida Fresh Yeast	25/1#	9977
Bakers Choice Instant Yeast	20/1#	901345
Diamante Double Action Baking Powder	1/50# Bag	97612002



Papetti's® Value-Added Egg Products

Tap into
our diverse
product lineup
to solve your
most pressing
operational
challenges.
Stop cracking
and start
cooking!



Item	Pack Size	Item#
Liquid Plain Yolk	15/1#	91125



2019 Bakery Trends to Increase Sales

Continued

diets are connected with lower blood sugar and cholesterol. Having products on the menu that appeal to these groups of consumers will be increasingly important for operators to attract new consumers and build business in 2019.

2. Gluten Free: Similar to plant-based diets, the popularity of gluten-free offerings has increased dramatically in recent years. What began as a diet primarily for people with moderate wheat allergies or with the more serious celiac disease has become trendily popular as a general weight management and health fad. Gluten-free diets do offer a variety of health benefits. The Mayo Clinic lists increased energy and weight loss as positive effects of going gluten-free. The market for gluten free products is forecasted to experience sustainable growth in the future. Zion Market Research reported that the gluten free market was valued at \$4.72 billion in 2017, and with an estimated growth of over 7% per year, the market is expected to expand to \$7.64 billion in 2024. As a result, operators who expand the gluten-free options on their menus will be prepared to meet the growing demands of this consumer sector for 2019 and beyond.

3. Whole-Wheat and Ancient Grains: A more recent and lesser known trend is the reemergence of ancient grains. Ancient grains are unaltered seeds and cereals that possess vitamins and tremendous nutritional benefits, as reported by OneGreenPlanet. Popular ancient grains include quinoa, millet and sorghum, all of which are also gluten-free. Pastry and baked goods recipes featuring ancient grains as ingredients could be in greater demand and present a terrific upselling opportunity to operators this year.

4. Bite-Sized Options: Operators are also increasing the bite-sized options on their menu. Some leading coffeehouses in America now offer small egg bites with different flavorings as well as various cake pops for customers craving small sweets. Personal cakes have become prominent throughout the country, and specialty bakeries that focus on miniature cupcakes have increased in popularity as well. Smaller portions offer health-conscious consumers the ability to indulge in a sweet snack without straying too far off their daily diet. Expect to see this trend of portions getting smaller to become a bigger trend in 2019.

When Flavor Matters

Classic Gourmet's new line of high performance, premium mayonnaise can be used as one-to-one replacement for the nation's leading consumer-recognized brands without changing your recipes.

Item	Pack Size	Item#
Premium Mayonnaise	1/30# Case	90470



Why Butter Beats Margarine

Continued

There are noticeable differences in the health attributes between butter and margarine. The contents of butter are more natural than margarine, consisting only of cream, water and salt. This is a stark contrast to the composition of margarine, which includes additives such as maltodextrin and a variety of vegetable oils. The value of an all-natural ingredient deck also has significant perceptual value as consumers have become more educated and selective about what they put into their body. According to Healthline.com, grass-fed butter carries several important nutrients and beneficial vitamins that margarine does not have. With that said, butter is high in saturated fat and cholesterol, which are unhealthy if consumed in excess. Whereas, margarine contains trans-fats, which are formed during the hydrogenation of vegetable oils. These are considered extremely unhealthy. In a Harvard Medical Study referenced on News-Medical.net, the consumption of margarine by women increased the occurrence of heart disease by 53% when compared to those who selected similar volumes of butter in the same time period. The clean, natural ingredients that comprise butter, in addition to the absence of trans-fats, helps make it the healthier selection over margarine.

Another crucial aspect in the debate between butter and margarine is the difference in taste. While every individual has their own preference, butter is widely considered to have a higher quality taste than margarine. The difference in taste comes from the ingredients; butter mainly consists of cream while margarine is made from vegetable oils.

Butter does also offer significant advantages in baking. The high fat content in butter has an important impact on creating the ideal richness and texture essential to delicious baked goods, according to Allrecipes.com. Margarine has lower levels of fat and a greater percentage of water, which can lead to baked goods that have dry texture and lack rich taste.

The importance of health benefits in food has changed in recent years, as people are becoming more educated and detailed about what they eat. However, what has not changed is the desire for high quality taste. The benefits that butter offers in both areas give it a delicious edge.

ADD THAT LITTLE SOMETHING EXTRA



Swiss Deli Cheese
- Aged 100 days

All natural
No artificial
hormones added


Item	Pack Size	Item#
Swiss Cheese Loaf	4/8#	90853

LEGENDARY TASTE
FINLANDIA

Re-Inventing Cream Cheese

Franklin Foods' heritage is based in the foodservice, institutional and industrial markets. Since 1899, we've started every batch with fresh milk and cream from nearby farms to craft our award-winning cream cheese products.

Item	Pack Size	Item#
Cream Cheese, Cultured, SFS	1/30#	91369



FranklinFoods
Re-Inventing Cream Cheese®

CREAMERY FRESH FOR FLAVOR DEVELOPMENT

Larsen's features products for the food service and ingredients industries including butter quarters, butter solids, continental foil butter chips, whip, and bulk butter. Most styles come in both salted and unsalted form.

Item	Pack Size	Item#
Salted Butter	1/25kg	90632
Unsalted Butter	1/25kg	90638 B



Sunrise Food Service Achieves HAACP Certification

At Sunrise Food Service, food safety is our priority. We work to ensure the finest quality product for our customers. Recently, Sunrise has achieved third party HAACP Certification. HAACP, which stands for Hazard Analysis Critical Control Point, defines an international standard for effective control of food safety. A rigorous HAACP audit is necessary to achieve certification and tests a broad variety of processes, practices and schedules for a company's approach to food production and handling. This audit reviews the establishment of important food safety regulations, such as possessing critical control limits, corrective actions, verification procedures and proper documentation of handling. Sunrise Food Service recently passed the audit with exemplary conduct. This certification demonstrates our commitment to ensuring the highest level of food safety for all our products.

S'MORES CHOCOLATE 8 INCH SPLIT CAKE

A split chocolate 8" cake filled with "Made with Hershey's" Chocolate Bettercreme and topped with S'mores Bettercreme, "Made with Hershey's" Chocolate Bettercreme and S'mores ingredients.



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| 8 oz | Bettercreme Perfectly Sweet Whipped Icing Made With Hershey's Chocolate Natural (#13608) | 1. Split an 8 inch chocolate cake and place onto a gold board, and wrap with an acetate collar. |
| 6 oz | S'mores Bettercreme (#09871) | 2. Using a bag fitted with a large star tip, and filled with Chocolate Made with Hershey's, pipe icing on bottom layer. |
| 12.5 oz | Allen Uniced 8" Layer Chocolate Cake Naturally & Artificially Flavored (#03275) | 3. Place other half layer on top of icing. |
| .75 oz | Chocolate Pieces | 4. Using the same bag, pipe four large rosettes on the outer edge of cake. |
| .75 oz | Miniature Marshmallows | 5. Using a bag fitted with a large star tip, and filled with S'mores Bettercreme pipe four rosettes in between chocolate rosettes and one rosette in the center. |
| .75 oz | Teddy Grahams (Honey Flavor) | 6. Garnish cake by placing a few chocolate pieces, graham cracker bears and mini marshmallows on center rosette. Finish by drizzling Classic chocolate icing over garnishes. |



YIELDS 1 8" Cake servings

Sunrise Launches The Sunrise Sentinel

Welcome to the new Sunrise Sentinel! This quarterly communication will keep you up to date on what is going on at Sunrise Food Service. The newsletter will give you a broad view and up-to-date information on the bakery and food industries – foodservice trends, market updates and popular recipes. In addition, it will include hot prices on featured products, new products from our valued vendors, and news updates about your colleagues at Sunrise. The newsletter will be available on our website (<http://www.sunrisefoodservice.com>), in printed format from our sales team, and we will email it to you so you can print it yourself if you wish.



2307 East 49th Street
Vernon, CA 90058
[sunrisefoodservice.com](http://www.sunrisefoodservice.com)