

Information and Deals From Dot's Top Manufacturers



Hummus, From Mediterranean to Mainstream SMALL INVESTMENT, BIG FLAVOR IMPACT

Sauces serve as a gateway for restaurants to introduce patrons to global cuisines in an approachable way. Hummus has been a staple in the Mediterranean for centuries and it continues to shape foodservice trends today. It is the fastest growing Mediterranean ingredient, and its menu growth is predicted to outperform 94% of all other items over the next 4 years.¹

Kronos Hummus is crafted with an authentic blend of chickpeas, tahini, lemon juice and traditional Mediterranean spices. It is available in three delicious gluten-free flavors including Classic, Roasted Red Pepper and Roasted Garlic.

Kronos Hummus is a versatile ingredient that can easily be incorporated into any menu to add ethnic flair. See our menu ideas below to spark creativity in the kitchen that is sure to get guests excited.

View Items on the Dot Expressway®



DISH IT OUT AS A DIP

Hummus is the #3 most popular menued dip variety.² Serve pita chips with multiple flavors, creating a sauce flight and delivering a fun, shareable appetizer.



DISH IT OUT AS A SPREAD

One third of consumers would like more restaurants to offer ethnic sandwiches and sandwich ingredients.³ Kronos hummus has a creamy texture with traditional flavor that is the perfect complement to any sandwich ingredients.



DISH IT OUT AS A TOPPING

75% of consumers say
they like it when
restaurants with
mainstream menus also
serve ethnic cuisine.⁴
Add global flavors with
ease and serve up a
delicious and healthier
alternative to full-fat
condiments and spreads.

Need an Expressway Log-in?

1) MenuTrends, Haiku, Datassential 2019 2) MenuTrends, Datassential 2018 3) Technomic 2017 4) NRA's Global Palates: Ethnic Cuisines and Flavors in America report (2015)











<u>Dot Expressway</u> | <u>Dot Foods</u> | <u>Unsubscribe</u> | <u>Preferences</u>

Dot Foods, Inc. | 1-800-366-3687

1 Dot Way, P.O. Box 192, Mt. Sterling, IL 62353

/