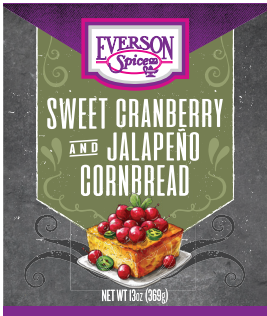




2024 Fall & Winter IDEATION



Stuffings



T554-082: Roasted Garlic, Brown Butter & Broccoli Au Gratin

Complex Maillard browning reveals a Deep Sweet Savory transformation of Garlic and Butter to elevate this creamy Broccoli studded Stuffing

T554-083: Sweet Cranberry & Jalapeno Cornbread

Tart Cranberries and Spicy Jalapenos create a mouthwatering balance to complement a wide variety of meats and vegetables

T552-885: Savory Citrus & Sage

A familiar yet Complex blend of Rosemary, Thyme, and Sage are brightened with Lemon, Orange, and pops of Cranberry

Rice



T554-463: Blueberry Pesto

Classic Italian Pesto featuring Basil and real Romano cheese gets an unexpected twist in flavor with whole Blueberries, Bell Pepper, and a touch of Tomato

T554-085: Smokey Apple, Butternut Squash & Maple

A bounty of Apples and Butternut Squash are sweetened with Maple Syrup and are loaded into this Healthy yet Delicious blend of Brown and White Rice

Roasted Garlic, Green Chili & Meyer Lemon

Fresh Garden Herbs and Green Chiles enhance the Sweet Floral Meyer Lemon while Roasted Garlic brings deep Aromatic depth to this Brown and White rice blend

Fall Comforts



T553-167: Cacio E Pepe

The classic Italian harmony of Bold freshly cracked Black Pepper and the Complex Nutty Richness of Romano Cheese is layered with savory Onion and Garlic for a blend of simple yet rustic elegance

T553-108: Olio Limone

Fragrant layers of Rosemary, Basil, and Parsley along with bright juicy Lemon enhance this White Wine and Olive oil marriage

T554-312: Apple Cinnamon, Maple & Bourbon

As the rich Sweetness of Maple Syrup seamlessly intertwines with Bourbon's deep caramel complexity, Sweet Tart apples add a layer of crisp balance along with a kiss of cinnamon

Deli



T551-903: Serrano Parmesan

Classic Onion Dip gets a flavor twist of Rich Nutty Parmesan, pops of Green Onion, and kick of Spicy Serrano

T554-022: Green Goddess

A garden Herb bounty of Chives, Basil, Dill, and Parsley is brightened with Lemon and layered with aromatic Garlic, Onion, and Pepper

T554-025: Blooming Onion

Along with the namesake Onion, this American Classic gets dipped in layers of Tomato and Horseradish along with subtle yet complex Warm spices including Clove, Pepper, and Ginger

Seasonings



T553-111: Yangtze Style BBQ

A tantalizing fusion of Chinese Five Spice seasonings along with Ginger and Soy Sauce layered with BBQ flavors of Tomato and Smokey Chipotle and bright Citrus notes of Lime and Orange

T553-118: Cherry Serrano

Classic BBQ flavors of Tomato, Onion, and Molasses spiked with subtle Warms Spices including Allspice gets a bright burst of Cherry and Fruity yet Fiery Serrano

T553-033: Dill Pickle Hot Honey

A kiss of Fiery Cayenne and Sticky Sweet Honey bring exciting layers this this balance of Tangy Vinegar and classic Dill Pickle flavors

Snacks



T553-148: Cranberry White Chocolate

The creamy sweetness of White Chocolate is balanced with tart juicy Cranberries

T553-192: Apple Fritter

Caramel and Vanilla are infused into this indulgent Apple Donut inspired blend

T553-154: Vanilla Apple Pie

A warm homemade Cinnamon scented Apple Pie fresh out of the oven topped with a scoop of Sweet Vanilla ice cream is all packed into this immensely comforting blend

Meatblock



T550-056: Tuscan Herb

This Regional Italian blend of Parmesan and a fragrant bouquet of herbs includes airy Panko to create perfect salmon burgers or meatballs

101-283: Gyoza

The flavors of a hot aromatic warm Gyoza dumpling are bursting in this blend of Ginger, Garlic, Sesame, and Soy Sauce

T553-301: Citrus Pepper Chorizo

Traditional Mexican Chorizo flavors of warm Chiles, Cinnamon, and Cloves infused with Juicy Orange and Lemon and a kiss of fruity Habanero, all sweetened with Honey and Brown Sugar

Lynn's Foods



L555-519: Cherry Chipotle

The bold Smokiness of Chipotle with Sweet Juicy Cherries come together to create an unexpected fusion of Sweet and Smokey with a balanced Fruity Heat

900-455: Apricot Chili

Tart juicy Apricot and red Chiles strike a perfect balance of sweet, sour, and spicy

L555-620: Black Garlic Yakiniku

Citrus inspired Grilling Sauce with a Savory backbone of Soy and Sesame layered with Deep Sweet Black Garlic

Wild Card Flavors



T553-997: Zesty Pineapple Bacon Jam

Inspired by the Sweet, Smokey, Salty, Savory condiment beloved by Foodies: Bacon simmered with Onions, Garlic, Brown Sugar, and Earthy Red Chiles here also gets an unexpected Bright pop of Juicy Pineapple

301-072: Smokey Blueberry Balsamic

Deep Fruity Balsamic layered with bright Juicy Blueberry are balanced with Bold layers of Peppercorns and a kiss of smoke

T554-075: Zesty Szechuan Black Garlic

An unexpected interplay of Spicy Chiles and Tingly Szechuan Peppercorns called "Mala" is layered with soy sauce and the Complex Savory Sweetness of Black Garlic

