

June 2021**Trending Latin Cuisine Flavors - US**

“Mexican cuisine is by far the most consumed Latin cuisine, reflecting not only availability but also its profound influence on US food culture. The mainstreaming of Mexican cuisine is nearing ubiquity, yet there is still room for Latin cuisine growth. The widespread popularity of Mexican cuisine suggests that there are ...

May 2021**Trending Flavors and Ingredients in Dips and Sauces - US**

“Dips and sauces sit at the intersection of experience and versatility and consumers expect both in new innovation. The pandemic has given rise to positive sales growth for categories specifically tied to cooking and at-home snacking occasions. As consumers transition into their post-pandemic routines, brands will need to reinforce these ...

April 2021**Trending Flavors and Ingredients in Non-alcoholic Beverages - US**

“The non-alcoholic beverage category first and foremost relies on its most important and often inherent functionality, satisfying thirst, to drive consumer purchase, but consumers also look to flavored beverages as a treat. Innovation can marry both function and enjoyment through distinctive flavor innovation, BFY ingredients and added functionality beyond refreshment ...