

LEAHY-IFP INNOVATION'S

2022 Trends Forecast

What We Expect To See In 2022 & Beyond



**The trends we are
keeping an eye on
that will impact
foodservice in 2022
& beyond**

Better For You
Global Inspiration
Eco-Nomics

90%

*of consumers say they are interested in
"functional foods"*

78%

*Restaurants want to offer more food and
beverage with functional benefits*

BETTER FOR YOU



Leahy
ifp



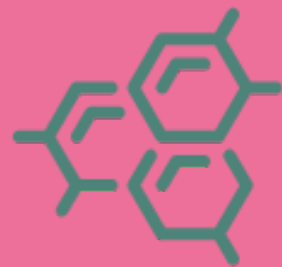
ANTIOXIDANTS



REDUCED
SUGAR



HYDRATION



IMMUNITY



ENERGY



BETTER FOR YOU

TOP CONSUMER INTEREST IN BEVERAGE

While all of this is important, consumers also say that taste is still the most important thing when choosing a functional beverage.

53%
of consumers
are actively
avoiding or reducing
sugar consumption.

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themselves
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for a little

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A stylized illustration of a bowl of ramen. The bowl is filled with a light-colored broth, topped with a slice of green scallion, a piece of brown meat, and a soft-boiled egg with a yellow yolk. A pair of chopsticks is shown lifting a piece of meat from the bowl. The background is a solid light blue.

A stylized illustration of a woman with blonde hair, wearing a white bathrobe and red-rimmed glasses. She is sitting up in bed, holding a white mug in her right hand and reading a newspaper with her left. A red alarm clock is on the bedside table. The background is a solid light blue. The text 'FORT IS' is partially visible at the bottom left.



Global Inspiration

There is a world of flavor out there, here's how we expect to see it expressed this year:

- Global Sauces and Spices
- Street Food
- Indigenous Cuisine
- Floral/Botanical
- Spicy
- Fusion
- Heirloom
- Healthful

Eco- Nomics

Consumers and operators are getting serious about sustainability and weighing short and long term costs. We expect this to be only the beginning of turning awareness into action. Here are some of the ways we expect you will see that begin to manifest.



Packaging



Sourcing



**Restaurant Design
& Operations**

Eco-Nomics

Recycling

Programs will begin to take shape as more focus is put upon what is and is not recyclable. This will allow operators an opportunity to stand out amongst their competitors.

Design

Operators are going to look for footprints that allow them to be efficient and highlight sustainability.

Two Out of Three

consumer products executives believe a sustainable supply chain is a competitive differentiator.

Other Things We'll Be Keeping An Eye On:

Zero Waste
Root to Stem
Food as Activism
Traceable
Animal Welfare
Green Manufacturing

Want To Learn More?

We could talk all day
about food, beverage,
flavor, product
development, marketing
strategy and operations.

Visit Leahy-ifp.com for more!



*Michael
Lojkutz*

Director of
Marketing

mlojkutz@leahy-ifp.com



*De'Airius
Salibi*

Director of
Innovation

dsalibi@leahy-ifp.com



*Paul
Tschammer*

Director of
Research &
Development

ptschammer@leahy-ifp.com