

Sandwich Infographic

What's Trending?
Find Out.

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Perry Miele
President,
Nestlé Professional

Stay On Top of These Trends

Get our new Infographic and learn which new sandwich concepts you need to investigate. Plus learn about Global beverages, Meal Kits, and the Zero Touch response to COVID-19. It's all in this month's newsletter. [Read on.](#)



Why Meal Kits Are Good for Your Operation

Make meal kits work for you! Package the ingredients for your signature dishes then let your patrons finish the cooking at home. More sales for you. More yum for them.

[Learn More](#)



Global Beverages Take Stage
Don't forget beverages when serving global cuisine. Exotic beverages match exotic cuisines. And patrons love them.

[Learn More](#)



Craft Quality, No Hassle
Offer your customers cool, refreshing beverages with craveable flavor combinations they can't find elsewhere.

[Learn More](#)



Orlando Apodaca
Corporate Executive Chef
Nestlé Professional

Try These Delicious Recipes

"It's surprising what a few simple product substitutions and a bit of creativity can do to transform a standard recipe into an appealing vegetarian specialty."

Orlando Apodaca



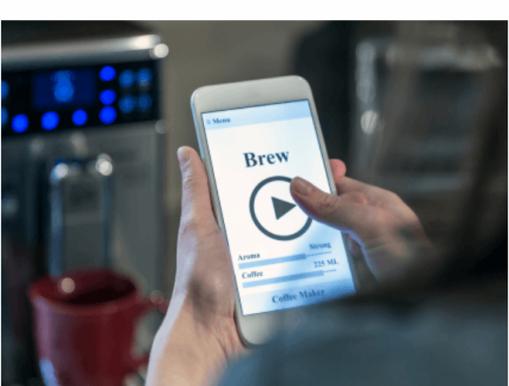
Cauli-fredo 'Meatball' Sub
Cauliflower, brown rice, and chickpea flour plus cheesy sauce make for a vegetarian version of the traditional hearty sandwich.

[View Recipe](#)



Espresso Tiramisu
The sinfully decadent flavor of a classic Italian dessert is supercharged with espresso, topped with a drift of whipped cream.

[View Recipe](#)



High Tech, Zero Touch Foodservice Trend
Touchless technology, like that used on water faucets, is gaining ground due to COVID-19 safety issues. Dispensers and other machines now feature zero-touch controls. Read more here.

[Learn More](#)



Go Touchless with Express
Introducing a touch-free experience for the trusted Express dispenser. Guests can self-serve their favorite beverages safely without any direct contact. It's the easiest and cost-effective way to serve when safety means everything.

[GO TOUCHLESS](#)

Coronavirus Resources

Impact Report: Get the [latest data](#) on Restaurant Trends and more from Revenue Management Systems. Plus [Special Insights](#) on Drive-Thru Trends.

Weekly Updates: [Performance Pulse](#) from Black Box Intelligence tracks key metrics in the restaurant industry, including consumer and financial trends.

Food at Your Fingertips: A free [delivery trend report](#) from Datassential.

A Look at the Challenges: The new 2020 [Yelp Economic Average](#) report provides a wealth of information on the return to pre-pandemic activities.



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