






20 FLAVOR 16 INSIGHT : NOVEL

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
HARISSA 	<p>A garlicky chili paste from North Africa that blends hot chili peppers (which are often smoked), garlic, olive oil and spices, like cumin, coriander, caraway and mint. Tomatoes and rose petals are also common ingredients. It packs quite a punch and gives depth to cooked meats and vegetables.</p>	Grilled Harissa Turkey Meatloaf Sandwich: Champps Americana	President's Choice World of Flavors Harissa Hummus Flavor Rippled Potato Chips	Green Pepper
		Chicken Sandwich with Harissa-Aioli: Medina Oven and Bar	Mina Harissa Moroccan Style Pepper Sauce	Garlic
		Harissa-Braised Eggplant: Rialto Restaurant	Summer Fresh Harissa Hummus	Smoke
LULO 	<p>This fruit is native to the Andes Mountains in Colombia, Ecuador and Peru. The fruit has a leather like orange skin covered with fuzz. The inside looks like green tomato. The flesh has a pineapple and lemon taste and contains small, white, edible seeds.</p>	Lulo Smoothie with lulo, strawberries, bananas: Lotta Frutta	Gassata Lulo Flavored Carbonated Natural Fruit Drink	Mango
		Tropical Smoothie with raspberry, strawberry and tropical lulo nectar: Fins	Nestea Exotic Lulo and Peppermint Flavored Tea Mix	Lemon
		Natural Lulo Fruit Juice with water or milk: Mi Pueblito Restaurant		Strawberry
PURPLE YAM/ UBE 	<p>Purple yam is a tuber bright lavender in color with a flavor similar to the more common orange yam. Native to Asia Pacific, it is used in a variety of desserts, such as ice cream, tarts, cookies and cakes. In the Philippines, it is known as ube and is often eaten boiled or as a sweetened jam.</p>	Ube Purple Yam Frozen Custard: FK Frozen Custard	Magnolia Purple Yam Ice Cream	Coconut
		Ube Berry Smoothie made with macapono ube ice cream (coconut & purple yam): The Spa at Bicycle Hotel & Casino	Full Tilt Ube Flavored Ice Cream	
		Purple Yam Latte: i-Tea		



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SEA BUCKTHORN 	<p>Sea buckthorn is a shrub that bears yellow/orange berries, which have been used for centuries in Europe and Asia. Sea buckthorn berries are extremely nutritious and vitamin-rich, containing large amount of essential oils, vitamin C, protein, carotene, fatty acids, and vitamin E. They are used in juice, jam and tea. Essential oil from the seeds are the most valuable product and has medicinal value.</p>	Goat Cheese Parfait with sea buckthorn and blueberry sorbet: Aquavit	Love Grace Mate Cold-Brewed Tea and Juice Blend with cold-brewed green leaf yerba mate, pineapple, green apple, lemon and sea buckthorn.	Raspberry
		Super Berry Tart with sea buckthorn, coconut whipped cream and pomegranate: True Food Kitchen	Brach's Chocolate Creations Milk & Dark Chocolate Superfruits	Blueberry
		Sea buckthorn juice shot: The GEM	H-E-B Souper Fruit Sea-Buckthorn, Apricot & Apple Cold Soup	Acai
GOLDEN BERRY/CAPE GOOSEBERRY 	<p>Native to South America and closely related to the tomatillo, the bright yellow fruit is smooth, small and contains many seeds. Golden Berries are nutrient-dense and have a sweet, mildly tart flavor, well-suited for salads, jams, cooked dishes and desserts such as baked apples and golden berries or chocolate-dipped berries rolled in sugar. When dried, the berries resemble golden raisins. (Also known as Cape gooseberry and Peruvian groundcherry.)</p>	Seared Yellow Fin Tuna drizzled with cape gooseberry-aji amarillo sauce: Andina	Romados Portuguese Flattened Chicken	Banana
			Health Warrior Lemon & Goldenberry Chia Protein Bar	Chocolate
			Pascha Organic 55% Cacao Dark Chocolate with Goldenberries	Lemon
PERI-PERI/PIRI-PIRI 	<p>Peri-peri is an African spice (also very popular in Portugal) made from crushed chillies, citrus peel, onion, pepper, salt, lemon juice, bay leaves, paprika, pimiento, basil, oregano, and tarragon. As a dry spice or a sauce it brings heat to dishes like chicken, fish and vegetables. (Piri piri is the Swahili word for "pepper pepper.")</p>	Extra Hot Peri-Peri Chicken Wings: Nando's Peri-Peri	Romados Portuguese Flattened Chicken	Citrus
		Peri Peri dipping sauce with pita bread: Stalla's Greek Grill and Deli	Castillo de Piñar Spicy Peri-Peri Finishing Dressing with Coconut and Coriander	Coconut
		Cabana Ranch Sandwich (peri-peri chicken breast, turkey bacon, provolone cheese and ranch): DiChickO's Peri-Peri Cafe	Kii Naturals Mediterranean Crisps Piri Piri & Asiago Cheese Artisan Crackers with Greek Yogurt	Cilantro

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FEIJOA 	Native to South America, the egg-shaped fruit has a thin, bright green skin covering cream-colored flesh and a jellylike center. Feijoa is high in fragrance and complex in flavor with notes of quince, pineapple and mint. Valuable product and has medicinal value.	Feijoa, pear, banana, frozen yogurt with organic manuka honey & ginger: Pita Pit	Most Organic Apple and Feijoa Juice	Apple
			Sun Dog Cider with Feijoa & Mandarin	Passion Fruit
				Boysenberry
CUPUACU 	A melon-sized fruit with a creamy white pulp that grows in the Amazon Rainforest in northern Brazil, cupuacu has a tropical flavor combining elements of chocolate, bananas, pear, passion fruit and pineapple. It contains unique polyphenols, antioxidants, amino acids, fiber and vitamins A, B and C.	Golden Delight Smoothie with mango, pineapple, banana, orange juice, cupuacu and coconut milk: New Earth Superfoods	Completely Wicked 3C Saison Beer with cocoa pulp, cocoa nibs and cupuacu pulp	Acai
		Cupuacu Juice: Brazuca's Grill	Amazonia Coconut Water + Tea Variety Pack--enhanced with superfood from Amazon Rainforest natural extracts, cupuacu and camu camu	Berry
		Cupuacu Samba Smoothie with banana, pineapple and passion fruit: Brazilian Bowl		Brazil Nuts

20 FLAVOR 16 INSIGHT : UP & COMING


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BERGAMOT 	<p>Part of the citrus family, bergamot are small, fragrant oranges that are yellow in color. Tasting sweet, sour and acidic, they are often candied and used in bakery items. The fruit's strong aroma makes it most commonly known for its use in Earl Grey tea.</p>	Citrus & Praline with white chocolate, bergamot sake, kasu, blood orange yuzu sorbet: Clio Restaurant	Orti di Calabria Bergamot Marmalade	Citrus
		Peet's Tea Earl Grey Bergamot: Farallon	Ayala's Herbal Tea Organic Chamomile, Bergamot, Vanilla Herbal Tea	Lemon
		Decaf Espresso Blend, Rhubarb & Bergamot flavor with red plum fragrance: The Mill	Lipton Amazingly Grey Black Tea with Bergamot Flavor	Black Tea
ELDERFLOWER 	<p>Elderflower is a small white flower from the Elder plant and is used for medicinal and flavor applications. It is rich in antioxidants. Elderflower can be dried or may be cooked down into a sweet, floral drink.</p>	Fresh Berries with Elderflower Syrup and Chantilly Cream: RockSugar Pan Asian Cuisine	Teapigs Matcha Elderflower Super Power Green Tea Drink	Blackberry
		Grapefruit Posset with Elderflower and Basil: Annisa	Côte Jolie Elderflower Liqueur	Lemonade
		Fromage Blanc-Marzipan Galette (stone fruit sorbet, almond brittle, elderflower syrup): Farallon	Strongbow Apple Ciders Elderflower Flavored Cider	Cranberry
LAVENDER 	<p>A flowering plant in the mint family, lavender lends a floral and slightly sweet flavor to dishes. It is used in salads and dressings, baked goods and desserts, and is also used to make lavender sugar. Lavender flowers can be blended with teas and also yield abundant nectar from which bees make a high quality honey. The flowers can be candied and used as cake decorations.</p>	Goat Cheese Fritters with Lemon Zest and Lavender Honey: Dylan Prime	Oh Baby Foods LavenBerry Super Premium Baby Food	Lemon
		Duck Breast with lavender and spice crusted skin: The River Cafe	Koa Olakino Lavender Infused Fruits and Vegetables Juice	Honey
		Grilled Lavender Pizza Crust: Sparrow Bar & Cookshop	Urban Accents Blueberry Lemon Lavender Flapjack Mix	Blueberry
LINGONBERRY 	<p>Lingonberry, a member of the blueberry and cranberry plant family, is native to arctic and subarctic regions of the world and is very popular in Scandinavia. The berries have a sour/tart/ slightly sweet flavor and are eaten raw or used to make sauce, juice, jam, wine and baked goods. Lingonberries are rich in antioxidants, vitamins A and C, and magnesium. Lingonberry extracts have several medicinal uses such as a component for cough syrups.</p>	Swedish Pancake with Lingonberries: Original Pancake House	Cima 99 Gold Blueberry and Lingonberry Gourmet Preserve	Apple
		Smoked Turkey Sandwich with brioche, dijon mayo, lingonberries, arugula, havarti cheese: Magnolia's Restaurant	H-E-B Souper Fruit Lingonberry, Cranberry & Grape Cold Soup	Cranberry
		Chicken Meatballs with mashed potatoes and lingonberry jam: IKEA	Dogfish Head Kvasir Ale	Honey

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ROOIBOS 	<p>Rooibos is a South African plant with leaves used to make a red or green tea. Rooibos tea does not contain caffeine and has low tannin levels compared to black tea or green tea. It has a smoky, sweet flavor.</p>	<p>Citrus Rooibos with South African rooibos, blended with lemon, clementine and blood orange essential oils: Abacus</p>	<p>DeeBee's Organic TeaPops Dark Chocolate Mint Rooibos Tea Bar</p>	<p>Coconut</p>
		<p>Oprah Cinnamon Chai Latte with cinnamon, ginger, cardamom and cloves, blended with loose-leaf black tea and rooibos: Starbucks</p>	<p>Finest Kind 1866 Rooibos Tea with Orange & Vanilla Concentrate</p>	<p>Cherry</p>
		<p>The Dude (bourbon, rooibos cream, cold brew coffee, cascara): Betony</p>	<p>Monster Rehab Rojo Tea Energy Drink</p>	<p>Mango</p>
JUNIPER 	<p>These astringent blue-black berries are native to both Europe and America. Juniper berries are too bitter to eat raw and are usually sold dried and used to flavor meats, sauces, stuffings and beverages. They're generally crushed before use to release their flavor. These pungent berries are the hallmark flavoring of gin.</p>	<p>Lamb Porterhouse with juniper, saison, charred turnip, sunchoke: Clio Restaurant</p>	<p>Kombucha Wonder Drink Sparkling Fermented Tea with essence of juniper berry, spearmint and lemon myrtle</p>	<p>Honey</p>
		<p>Juniper Fusion (Hendrick's gin, fresh strawberries and cucumbers, orange bitters): Yard House</p>	<p>Jenis Juniper & Lemon Curd Macaroon Sandwich</p>	<p>Lemon</p>
		<p>Clover Club (Beefeater gin, juniper, lemon, aromatic floral notes, pomegranate): Fleming's Steakhouse & Wine Bar</p>	<p>Samuel Adams Juniper IPA Special Release Beer</p>	<p>Spearmint</p>




20 FLAVOR 16 INSIGHT : MAINSTREAM

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
MATCHA GREEN TEA 	Finely milled green tea powder, served in the Japanese tea ceremony that centers on the preparation, serving and drinking of matcha. Matcha is thought to have considerable health benefits and is used to flavor and dye foods as varied as soba noodles, cookies and ice cream.	Yuzu Parfait with matcha shortbread: Anzu	Vosges Haut Chocolat Mint Matcha Chocolate Bar	Dark Chocolate
		Tiger Shrimp Tempura with matcha salt: Dragonfly	Rebbl Super Herbs Matcha Latte Super Herb Elixir	Tropical
		Matcha Green Tea Blast® Smoothie: Jamba Juice	Deluxe Honeydrop Raw Manuka Honey Cold-Pressed Matcha Lemon Honeyade	Yuzu
LEMONGRASS 	Lemongrass is a perennial grass grown for its fragrant leaves and stalks which are used as a flavoring. The stalks are commonly used to flavor dishes in Southeast Asian cooking. Young shoots may be cooked and consumed as a vegetable. The tougher leaves are used to flavor dishes and typically removed before serving. Leaves may also be used to make lemongrass tea. The essential oil extracted from the leaves is commonly used in insect repellents, perfumes and soaps.	Thai Coconut Shrimp Soup with shrimp, red peppers, carrots, bamboo shoots and lemongrass: Au Bon Pain	Savoy Sorbet Ginger Lemongrass Sorbet	Ginger
		Blue Hill Bay Mussels in a Thai Lemongrass Broth: Catch 35	Mamma Chia Seed Your Soul Joyful Greens Chia & Greens Beverage with Ginger & Lemongrass	Mint
		Jicama Street Tacos with Lemongrass-seared Pork: P.F. Chang's China Bistro	Pacific Organic Chicken Bone Broth with Lemongrass	Chamomile
FIG 	Figs are the fruits of the fig tree and are native to the Middle East and Asia. They can be eaten fresh or dried, and are used in foods such as baked goods, jams, appetizers and main dishes, with their sweetness often used as a complement to savory flavors. Most commercial production is in dried or otherwise processed forms, since the ripe fruit does not transport well, and once picked does not keep well. Raw figs are a good source of fiber.	Cheese Plate with flax seed crackers and fig spread: Starbucks	Made in Nature Organic Figgypops Tart Cherry Fig Supersnacks	Balsamic Vinegar
		Chocolate-covered Fig with Raspberry Sorbet: Jean Georges	Bissinger's Fig Balsamic Truffle Dark Chocolate	Berry
		Moroccan Pizza topped with Babaganoush, Roasted Red Pepper, Kalamatas, Goat Cheese, Marinated Figs and Dates, Arugula, Manchego: Trio Bistro	Williams-Sonoma Original Recipe Fig Bourgogne Pan Sauce	Apricot

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 SAFFRON	<p>Saffron is a crocus with reddish-purple flowers, native to warmer regions of Eurasia. Enormous numbers of the flowers are needed to produce a small quantity of the spice, making it the most expensive spice in the world. It is often used in Spanish, Portuguese and Turkish dishes and has a complex flavor described as bitter and grassy with undertones of iodine.</p>	Summer Pan Seared Halibut with Saffron Butter: McCormick & Schmick's	Indian Summer Saffron Infused Distilled Gin	Pumpkin
		Saffron, Carrot, Cauliflower and Chickpea Tagine: Black Eyed Pea Restaurant	Natural Nectar Oolala Saffron & Olive Oil Potato Chips	Citrus
		Fish Burger with saffron aioli and fennel: Westend Bistro	Top Tier Foods Quinoa Quickies Saffron Infused Spanish Quinoa	Tomato
 RHUBARB	<p>Part of the buckwheat family, rhubarb has thick, celery-like stalks and large leaves. Rhubarb is botanically a vegetable, but more commonly eaten as a fruit because of its extreme tart flavor. It is most commonly used in pies, tarts and sauces.</p>	Strawberry Shortcake Doughnuts with Strawberry Rhubarb Curd: Blue Ginger Restaurant	Friendly Farms Strawberry Rhubarb Aussie Style Yogurt	Strawberry
		Seared Spanish Octopus with Rhubarb Mostarda: Spago Las Vegas	Williams-Sonoma Raspberry Rhubarb Skinny Cocktail Handcrafted Mix	Cherry
		Warm Garden Rhubarb Crostata: Primo Restaurant	My Favorite...Pancake Mix Strawberry & Rhubarb Flavored Pancake & Waffle Mix	Raspberry
 CARDAMOM	<p>A member of the ginger family, this aromatic spice is native to India and grows in many other tropical areas. Cardamom has a strong, pungent flavor with notes of lemon, smoke and mint. It is widely used to flavor dishes from stews and curries to desserts.</p>	Butternut Squash Soup with Cardamom Cream and Chives: Wolfgang Puck Bistro	Bixby Bar To the Nines White Chocolate Bar with Goji Berry, Cardamom, Pistachio & Almonds	Coffee
		New York Strip Steak with Cardamom Horseradish Reduction: M Restaurant	Kashi Overnight Muesli Cherry Cinnamon & Cardamom Cereal	Clove
		Bittersweet Chocolate Cake with Cardamom Ice Cream: Blue Ginger Restaurant	Drink Distinct Joia Grapefruit, Chamomile & Cardamom All Natural Soda	Ginger
 CASHEW	<p>Cashew nuts are commonly used in Indian cuisine, often ground into a paste that forms a base of sauces for curries or sweets. They are also good for nut butter and as salad and stir-fry additions. Cashew nuts are actually the kidney-shaped seeds that adhere to the bottom of the cashew apple, the fruit of the cashew tree, which is native to the coastal areas of northeastern Brazil.</p>	Dark Chocolate Cashews: Smoothie King	Sahale Snacks Thai Cashews Glazed Mix	Coconut
		Asian Cashew Chicken Salad: Wendy's	G.H. Cretors Double Chocolate Caramel Corn with Almonds & Cashews	Caramel
		Cashew Shrimp Pineapple Fried Rice: Grand China	Morning Sunshine Kitchen Pro2Bites 5 Spice Ginger Cashew Cookie Bites	Cranberry

20 FLAVOR 16 INSIGHT : EVERYDAY

FLAVOR	DESCRIPTION	ON THE RESTAURANT MENU	PRODUCTS OF NOTE	FLAVOR PAIRINGS
SMOKE 	<p>Smoking is the process of flavoring, cooking or preserving food by exposing it to smoke from burning or smoldering material, most often wood. Meats and fish are the most common smoked foods, though cheese, vegetables and ingredients used to make beverages such as smoked beer and lapsang souchong tea are also smoked.</p>	Smoked Waldorf Salad: Affare	Pêcheries Daniel Girard Inc. Charlevoix Smoked Sturgeon Pizza	Bacon
		Yazoo Mac n'Cheese with Smoked Cheetos and Scallions: Smoke Et Al	Roth Moody Blue Smoked Blue Cheese	BBQ
		Grilled Carrot Cake, Lemon Cheesecake or Key Lime Pie: Del Campo	Tyrrell's Sweet Potato Chips with Smoked Chilli	Almond
ROSEMARY 	<p>It has the appearance of a small sprig from an evergreen tree, a strong pine-like fragrance and pungent flavor. Rosemary is often used when cooking chicken, lamb, pork, salmon, tuna and vegetable dishes, as well as soups and sauces.</p>	Split Pea Soup with Rosemary: Hot Chocolate	Kii Naturals Organic Artisan Crisps with Raisin, Rosemary & Pumpkin Seed	Olive Oil
		Garlic and Rosemary Roasted Potatoes: 40/40 Club	Williams-Sonoma Classic Sage & Rosemary Stuffing	Garlic
			Ace Bakery Bake Your Own Rosemary Focaccia Pull-Apart Bread	Cheese
BEET 	<p>Beets are firm and round with smooth skin and range in color from deep red to yellow to white. In the root vegetable family, they are sweet and earthy in flavor and offer versatility in the kitchen with common uses in everything from salads and sauces to desserts. Beet greens taste similar to Swiss chard and are often used as an alternative to spinach.</p>	Gold & Red Beet Salad: Lahaina Grill	BluePrint Carrot, Golden Beet, Orange, Ginger, Lemon Cold Pressed Juice	Banana
		Roasted Beets, Melon, Frisee, Hazelnut: Lemonade	Fresh Gourmet The Better Chip Beet Corn Chips with Sea Salt	Apple
		Beet-Lemon Agnolotti: Hot Chocolate	Friendly Farms Fruit & Veggie Beet & Banana Lowfat Yogurt Cups	Raspberry

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CURRY 	From the southern Indian word kari, meaning “sauce;” is the catch-all term used to refer to any number of hot, spicy, gravy-based dishes of East Indian origin.	Curry Chicken Salad: Saigon Sisters	Eat Smart Yogurt Curry Plant Powered Protein Salad Kit	Lentil
		Thai Curry Lobster Tail: Grand China	CrossRoads Thai Shrimp Green Curry Soup Mix	Coconut
		Thai Style Coconut Curry Soup: Big Town Hero	Williams-Sonoma Simple and Savory Pumpkin Curry Simmer Sauce	Mango
BLOOD ORANGE 	This variety of orange has red pulp and a tart-sweet, slightly berry-like flavor. Blood oranges are often eaten out of hand, or in salads, salsas, or marmalades.	Blood Orange Sorbet: Oceana	Ginger Delights Blood Orange Candy Pastilles	Honey
		Spinach Salad with blood orange, watermelon radish, heirloom carrots, sunflower seeds: Frantoio's	Napa Valley Vinegar Co. Blood Orange Vinegar	Cranberry
		Chile Ancho-crusted Calamari in a chipotle-blood orange reduction: Tamayo	World Market The Exotic Collection of Sea Salted Chocolate Blood Orange Milk Chocolate with Hawaiian Alaea Red Sea Salt	Chili
BOURBON 	Named after Bourbon, Kentucky, where it was first made, this liquor is a straight whiskey distilled from a mash having at least 51 percent corn in addition to malt and rye. Flavor notes vary depending on how it's made and range from cedar, smoke, tobacco and pecan to chocolate, pepper, cherry, caramel and vanilla.	Chocolate & Bourbon Spice Cake served over bourbon pastry cream. Topped with bourbon whipped cream, chocolate sauce and candied pecans: Chammps Americano	Hammond's Bourbon Pecan Pie Chocolate Bar	Chipotle
		Sweetwater Bourbon Salmon: Sagebrush Steakhouse & Saloon	Western Family Bourbon Whiskey BBQ Beef Burgers	Smoke
		Bourbon Sauce Smothered Steak: Garfield's Restaurant & Pub	The Jam Stand Blueberry Bourbon Jam	Chocolate
HABANERO 	This powerful chili pepper delivers a lot of heat to sauces and dishes and has a fruity, citrus-like flavor and a floral aroma.	Jumbo Buttered Pretzel Braids with creamy habanero honey mustard dipping sauce: Dave & Buster's	Nissin Big Cup Noodles Homestyle Habanero Lime Shrimp Flavor Ramen Noodle Soup	Mango
		Bass in Escabeche (caramelized onions, habanero, black pepper, sweet spices, lobster stock, olive oil, apple cider vinegar): Frontera Grill	Fire Belly Caribbean Habanero Sauce for Everything	Pineapple
		Hot Habenero Burrito: Taco Bell	Frigo Cheese Heads Wisconsin Colby Habanero Snacking Cheese	Peach

20 FLAVOR 16 INSIGHT

FONA CAN HELP!

Let FONA's market insight and research experts translate these trends into product category ideas for your brand. They can help you with concept and flavor pipeline development, ideation, consumer studies and white space analysis to pinpoint opportunities in the market.

Our flavor and product development experts are also at your service to help meet the labeling and flavor profile needs for your products to capitalize on this consumer trend. We understand how to mesh the complexities of flavor with your brand development, technical requirements and regulatory needs to deliver a complete taste solution. From concept to manufacturing, we're here every step of the way.

CONTACT OUR SALES SERVICE DEPARTMENT

at 630.578.8600 to request a flavor sample or visit www.fona.com.

