

Decisions

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Keeping customers coming back for breakfast day after day requires offering variety. One easy way to vary the offerings is to use unexpected breads and other carriers, said Shayna Snyder, culinary project coordinator for Chicago-based Culinary Visions Panel research firm. She suggested waffles, pancakes and French toast as options. In a survey of c-store customers, Culinary Visions Panel found that breakfast pizza was in demand.

Burning Issues 2015: Retailers Must Adapt or Fade Out

From emerging technology and advanced fuel sources to promising new revenue streams, industry operators need to evolve with the times or get left behind.

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