

INTEL FOR ONSITE

food

MANAGEMENT

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INNOVATORS
OF THE YEAR



Mean new green

In a 2019 predictions report by the SRG Culinary Council, "Top Chef" winner Hosea Rosenberg is calling celtuce—a lettuce cultivar—"the new kale." Time will tell, but as health scares with romaine lettuce and other common salad ingredients dominated headlines last year, chefs could be looking for something totally different and specialty-grown like celtuce.

Pintxos are the new tapas

In the Basque language, pintxos means "thorn" or "spike," and pintxos are snacks small enough to be skewered on a toothpick, and that's where they differ most from tapas. They can be as simple as olives, served warm in an infused oil or pickled beets spiked onto dark brown bread as a passed hors d'oeuvre or a party starter for an event.



OLIVES FROM SPAIN



Pasta with protein

Since carbs have taken on the mantle of villain in the diet world lately, pasta has adapted itself for survival, showing up in versions made from lentils, chickpeas and other high-protein alternatives to white flour. UConn chefs ramped up this lentil penne with chickpeas and veggies.

Functional food ramps up wellness

Superfoods were just the beginning. Now, more consumers—not just athletes and hippies—want to know exactly what their food can do for them. Whether that's plumping up cells to fight Mother Nature's march across our faces or giving us the vital energy needed to make it through a day in modern society, people are looking to food for not just medicine but also for answers and solutions for everything from glowing skin to mental clarity. According to Datassential, more than 300 new products feature nootropics (aka "smart drugs"). In New York City, a fresh nut milk bar and café, Tulo House, is set to open in January 2019 with fresh, organic nut and oat milks "custom-zhushed" with collagen, CBD, adaptogenic mushrooms and more. Christie Lombardo, founder of Freshyfare, has created collagen kisses, chocolate in the shape of plump lips on a stick. Lombardo says she's looking ahead to working with CBD in the coming year.



Cookie dough and cookie butter appeal to the inner child

During tough times, sometimes the only viable answer is cookie dough. Americans as a people have an especially soft spot for childhood treats, according to the Culinary Visions Panel's 2018 Global Indulgence Report, which looks at consumers around the world and why they make the decision to splurge with their diets. The report found that 58 percent of American consumers agree with the statement "I prefer ordering desserts I enjoyed as a child," compared to 45 percent of British consumers and 38 percent of German consumers. But the indulgence of a sweet dessert has to be worth the splurge (78 percent of Americans agree, according to the report), and one of Americans' all-time "favorite things" is comfort food. Keep an eye out for cookie butter as well.



US FOODS

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