

## Squeeze more flavor.

With 1 in 3 consumers expecting restaurants to frequently introduce new flavors<sup>1</sup>, patrons enjoy the unexpected when eating out. ProPortion<sup>™</sup> Handheld Dispensers make it easier to add unique and on-trend tastes without re-thinking operations. Whether it's a signature sauce or an LTO, ProPortion<sup>™</sup> dispenses consistent, accurate portions to satisfy every appetite without squeezing the budget.



# Keep dispensing what's trending.



#### Aioli

+29% over the last four years and can be found on 26.7% of U.S. menus.<sup>1</sup>



### Culinary Tip

Not just for beef – chimichurri's prominent flavors can liven up fish, seafood, pork, chicken and vegetables.

#### Salted Caramel

+18% year over year – a top three dessert topping. <sup>2</sup>

#### **Culinary Tip**

Create customized aiolis with simple add-ins like lemon zest, roasted garlic, pesto, bell peppers and herbs – there are endless possibilities.

#### Horseradish

Top 2019 flavor, on nearly 14% of the top 1,000



#### **Culinary Tip**

Pair with rich foods like a steak sandwich or contrast sweet apples on savory pork.

#### **Culinary Tip**

Combine with fall and winter flavors like pumpkin, apples, bourbon, chocolate, pears, raisins, rum or vanilla.

#### Sriracha

+8% in year-overyear consumption in away-fromhome occasions.<sup>2</sup>



#### **Culinary Tip**

Make a signature spicy aioli, meat glaze, salad dressing or ketchup.

Start squeezing more flavor. Learn more about ProPortion™ Dispensers at ProPortionDispenser.com

