

SAVORPOINT™

EVERY BITE COUNTS



Delicious Territories

From NYC
to Austin
to LA

Protein

Protein is increasingly popular in food and beverages, with consumers seeking high-protein options like shakes, bars, and plant-based alternatives. This trend reflects a growing interest in health, fitness, and dietary balance.

HEAT!

Inspired by
Nostalgia

Beef!

Flavor & versatility beef is perfect for creating a variety of winter dishes.

Edible Content

Explore [TIC]2, where we introduce you to Territories, Trends, Insights, Ideation, Concepts, and Creation!

Intro

Innovation in Culinary, Food Science... 03

Territory

Delicious Territories 07

Trends

Heat 09
Beef! 11
Spicy Nostalgia 13

Insights

QSR vs Casual Dining 15

Ideate

All the Food Ideas You Need to Know 17

Concept

Inspired Nostalgia 19

Create

Pumpkin Brie Soup 21
Queso Dip 22





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Stay inspired

"Never stop creating."

www.savorpoint.com

— Intro

"innovation sparks an explosion of creation and elevates a consumer's experience"



Innovation in Culinary Arts, Food Science, and Technology: Creation and Consumer Experience

*Jason Behrends, Ph.D., CCS
SavorPoint Founder, President*

Innovation sparks an explosion of creation and elevates a consumer's experience. This remarkable time of innovation marks a transformation and heightened level of creativity. This dynamic food and beverage industry is continually evolving, driven by the convergence of culinary arts, food science, and cutting-edge technology. Consumers have the opportunity to experience these advancements through an array of novel flavors, enticing textures, and unique dining experiences that challenge and redefine their culinary expectations.

For those passionate about the future of food, reading this magazine is a delightful journey. It offers insights into the latest trends and innovations shaping the culinary world. By staying informed, readers can uncover exciting new opportunities and spark their creativity. The magazine is a wellspring of inspiration, inviting readers to explore groundbreaking ideas and weave them into their own ventures, making the future of food more sustainable and thrilling.

WHY WE CREATE!



Developers, food scientists, chefs, and culinologists are driven to create and innovate new food and beverage products as they strive to meet evolving consumer trends, wants, and needs. In today's fast-paced world, consumers are more informed and conscious about their choices, seeking out healthier options, sustainable practices, and unique flavors. This push for innovation is fueled by a desire to cater to these preferences, such as functional foods and culturally diverse cuisines. By constantly experimenting with new ingredients and techniques, these culinary experts aim to deliver products that not only satisfy taste buds but also align with the latest trends and consumer demands. This dynamic process of creation becomes a way to connect with people, offering them exciting culinary experiences that reflect their values and aspirations.

Protein Everything

Protein

The world of food is continuing its remarkable transformation as the trend of increased protein content surges in 2025. Health-conscious consumers are driving the demand for protein-packed options, prompting companies to prominently display protein content on packaging. This shift is evident across grocery aisles, where products boasting high protein content are crowding the shelves.

According to Mintel, the global launch of new food and drink products with a high protein claim will continue to grow by 1.9% year over year through 2028. This growth underscores consumer demand for more functional foods that support an active lifestyle. Brands are capitalizing on this trend by marketing protein as a key selling point on the front of the package, making it easier for consumers to make informed choices quickly.

Protein...

The variety of protein options is now more diverse than ever. From protein bars to chips, cookies, yogurts, and even cereals, the choices seem endless. However, with the market becoming saturated, companies are searching for the next big innovation. Some experts suggest that future products might combine protein with other health benefits, such as fiber. A report by Datassential from 2025 highlights that 35% of consumers are interested in foods that offer both protein and fiber, combining satiety with digestive health benefits.

Developing high-protein products presents its own set of challenges. Achieving a desirable texture and flavor can be difficult, as protein can often lead to a gritty or chalky texture. Manufacturers must balance these elements to ensure a pleasant eating experience. Additionally, the cost of high-protein ingredients can drive up the price of the final product. In today's economy, where inflation remains a concern, this poses a question: will consumers continue to spend on premium protein products?

According to Technomic's 2025 data, despite potential financial constraints, 42% of consumers stated they are willing to pay extra for foods that offer additional health benefits like high protein content. This indicates a strong possibility that the demand for protein-rich products will remain robust, even in challenging economic times.

As the market evolves, companies will need to innovate continually, perhaps exploring plant-based proteins or sustainable sources to meet growing consumer expectations. In 2025, new technologies and ingredient innovations are expected to play a pivotal role in shaping the future of protein-enriched foods. Companies are investing in research to develop new sources of protein, such as algae and insects, which are sustainable and rich in nutrients. Additionally, food scientists are working on improving the taste and texture of protein-based products to appeal to a broader audience. With the right balance of flavor, texture, and health benefits, the protein trend is likely to continue shaping the landscape of foods and beyond, offering exciting new possibilities for consumers. The future of high-protein foods is not just about meeting current demands but also about anticipating future trends and preferences, ensuring that the industry remains dynamic and responsive to consumer needs.

“Developing high-protein products presents its own set of challenges...”

Territories

About the Territories



Some of our favorite places and dishes to explore and pin for your next trip to these territories.

NYC



Beef Bourguignon: A Classic Comeback: At **Le Grande Boucherie in NYC**, this timeless dish exceeded our expectations, leaving us craving more. Pair it with their delicious French onion soup.

Austin



Terry Black's BBQ in Austin offers a delicious smoked beef rib, seasoned to perfection, making it a must-have when visiting the city.

LA



Churros at **Radio Roma in LA** - Hot, crisp, dusted with cinnamon sugar with whipped cream + dulce de leche. Pure Nostalgia with a hi-fi soundtrack



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HEAT

The new world of heat!

In recent years, the culinary world has embraced the concept of using heat as a flavor, not just in savory dishes but also in sweet treats. This growing trend reflects a shift towards more adventurous and bold flavor profiles. According to a report by the National Restaurant Association, the use of spicy flavors in dishes has been steadily increasing, with a marked rise in the popularity of spicy-sweet combinations. This trend is evident in the rise of dishes that balance heat with sweetness, such as spicy chocolate desserts and hot honey drizzled over ice cream.

When it comes to heat, there are two main types that chefs are experimenting with: warm heat and hot heat. Warm heat encompasses flavors that add a gentle spiciness, enhancing dishes without overwhelming the palate. Ingredients like cinnamon, ginger, and mild chili peppers are commonly used to achieve this effect. Warm heat is particularly popular in comfort foods and desserts, offering a subtle kick that keeps diners coming back for more.

“Warm heat encompasses flavors that add a gentle spiciness, enhancing dishes without overwhelming the palate...”

On the other hand, hot heat involves more intense spiciness, often achieved through ingredients like ghost peppers, habaneros, or even the infamous Carolina Reaper. This level of heat is for those who truly enjoy pushing their taste buds to the limit. Hot heat is frequently featured in dishes where the goal is to create an unforgettable, fiery experience, such as spicy chicken wings or hot pepper-infused chocolates.

The trend of using heat in culinary creations is not just about adding spice but also about creating complex layers of flavor. Chefs are increasingly experimenting with pairing different levels of heat with unexpected ingredients. For example, a warm heat might be paired with chocolate to bring out its rich flavors, while a hot heat might be balanced with creamy or sugary elements to temper the spice.

As consumers continue to seek out new and exciting dining experiences, the use of heat as a flavor is likely to remain a significant trend. Whether it's a gentle warmth or a fiery blaze, the addition of heat can transform a dish from ordinary to extraordinary, offering a memorable culinary journey that appeals to a wide range of palates.





Beef!



Embracing Hearty Beef Dishes with a Culinary Twist as Winter Approaches

As the winter chill envelops us, the culinary world turns its focus to hearty, comforting meals that warm both body and soul. Among the most favored ingredients for such meals is beef, with its rich flavors and satisfying textures. Recent trends indicate an increasing consumer preference for beef, driven by both traditional tastes and innovative culinary explorations.

High Beef Prices and Rising Beef Demand

According to the 2025 "State of the Beef Industry" report by the National Cattlemen's Beef Association, beef prices are at a record high, however consumer demand has continued to remain strong. This demand can be contributed to a heightened interest in high-quality protein sources and a resurgence in home-cooked meals, driven by lifestyle changes. There is versatility with beef and its potential to serve as the centerpiece of diverse dishes make it a beloved choice for many families.

A Focus on Sustainability

One significant trend boosting beef's appeal is the growing emphasis on sustainable and ethical sourcing. Consumers are increasingly aware of the origins of their food, leading them to prefer beef cuts that are certified organic or sourced from grass-fed cattle. A 2024 survey by the Beef Checkoff supports this shift, revealing that over 75% of consumers prioritize sustainability when purchasing beef.

Culinary Twists on Winter Classics

As winter approaches, specific beef cuts are drawing attention for their ability to create comforting and nourishing dishes with a culinary twist. Cuts such as chuck roast, brisket, and short ribs are particularly popular during the colder months. These cuts are perfect for slow-cooking techniques like braising, which tenderizes the meat and infuses it with rich flavors enhanced by global spice blends and adventurous accompaniments. Their marbling ensures that they remain succulent and delicious, making them ideal for stews, pot roasts, and hearty casseroles with a gourmet touch.

Chuck Roast - Renowned for its robust flavor and tenderness when slow-cooked, this cut is a favorite for pot roasts and beef stews. Try infusing it with Moroccan spices and serving it over a bed of couscous for a North African twist.

Brisket - With its unique texture, brisket becomes meltingly tender when cooked low and slow. Incorporate Asian flavors like soy sauce, ginger, and garlic for a tantalizing fusion experience.

Short Ribs - Known for their rich fat content, short ribs are perfect for braising. Elevate this cut by cooking it in a red wine reduction with Italian herbs, accompanied by creamy polenta or risotto. The comfort food trend has seen these cuts featured in gourmet recipes, showcasing beef's adaptability to both classic and contemporary culinary styles.

Exploring Lesser-Known Cuts - Beyond the traditional cuts, there is a growing interest in lesser-known options like hanger steak and flat iron steak, both valued for their flavor and tenderness. These cuts are increasingly appearing on restaurant menus and in home kitchens, providing new opportunities for culinary creativity. Experiment with chimichurri sauce or Korean barbecue marinades for an exciting culinary adventure.

Culinary Movement of Personalization

The trend data from the 2025 Datassential Annual and Mid Year Report highlights a broader culinary movement towards personalization and experiences. Consumers are venturing beyond their comfort zones, exploring and embracing new cuts and cooking techniques. This shift is also evident in the rising popularity of beef-based meal kits and subscription services that offer diverse and innovative recipes.

In summary, beef remains a prime choice for winter meals, driven by trends that emphasize quality, sustainability, and culinary exploration. As consumers become more adventurous and discerning, the role of beef in kitchens is expanding, promising rich and flavorful meals that delight the palate and comfort the soul during the cold winter months.

Spicy

Nostalgia

Provided by NuSpice

Spicy Is Back, and Consumers Crave More Than Just Heat

Spice is reclaiming its prominent role in contemporary food culture, but not in the same way as before. Today's consumers are no longer seeking heat merely for shock value; instead, they desire flavor experiences that are layered, deliberate, and invigorating. Spicy foods have made a comeback because they evoke emotion, energy, and a sense of adventure, often intertwined with a touch of nostalgia.

As spice continues to captivate, it's not just about the heat but the memories it can conjure. The flavors that remind us of family gatherings, childhood meals, or traditional dishes are being reimagined with a modern twist. This blending of nostalgia with spice allows consumers to relive cherished memories while experiencing something new and exciting.

Simultaneously, texture has emerged as crucial as taste. Elements like crunch, crackle, drizzle, and contrast are now vital components of what makes food craveable. Consumers are looking for meals that engage all their senses—something they can see, hear, and feel just as much as they can taste. Dining has transformed into a sensory journey, and products that offer complexity are capturing attention on menus and retail shelves.

This is where heat truly excels. When spice is combined with texture and contrast, it adds depth and memorability. Smooth meets crispy; savory meets bold. The result is dynamic rather than monotonous, creating moments that consumers want to revisit and share.

Spicy Nostalgia...

An emotional layer is also fueling this trend. As individuals seek novelty, they simultaneously gravitate toward familiarity. Reimagined classics and nostalgic elements presented in modern ways are resonating powerfully, blending comfort with excitement. Flavor becomes both a trigger for memories and a means of creative expression.

Spicy is not just back; it is evolving, and the future belongs to flavors that evoke genuine feelings and stir fond memories.

“Reimagined classics and nostalgic elements presented in modern ways are resonating powerfully...”

“Spicy” Food for thought!

Spicy Retro Snacks - think of classic snack foods with a spicy twist, like hot, crispy cheese puffs or fiery potato chips that remind you of childhood but with an extra kick.

Hot and Tangy Ramen - A modern, spicy take on the comforting bowl of instant noodles many grew up with, now featuring bold flavors like chili-infused broths and spicy miso.

Peppery Pizza Variations - Traditional pizzas with a nostalgic touch, now topped with spicy ingredients like jalapeños or hot honey drizzle, bringing a new level of excitement to a beloved favorite.

Sizzling Salsa Dips - Classic salsa recipes revamped with extra heat, incorporating spices and peppers that add a nostalgic yet thrilling element to any gathering.

Fiery Fried Chicken - A spicy twist on the well-loved fried chicken, with recipes that incorporate bold spices and peppers to create a familiar yet exhilarating experience.

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Insights

QSR vs Casual Dining

In recent years, consumer spending habits have undergone a noticeable transformation, revealing a shift from Quick Service Restaurants (QSRs) to Casual Dining establishments. This emerging trend is largely driven by consumers' desire for a more refined and elevated dining experience, even if it comes at a higher price. The allure of a sit-down meal, complete with attentive service and a pleasant atmosphere, is drawing patrons away from the traditional, fast-paced environment of QSRs. According to research conducted by the NPD Group, visits to casual dining locations have surged by 3% over the past year, whereas QSR visits have remained stagnant. This change highlights a significant shift in consumer preferences, with more people opting for the enhanced experience that Casual Dining offers.

The migration of consumer dollars is having a notable impact on the landscape of these dining chains. Historically, QSRs have been known for their rapid service and lower price points, which have made them a popular choice for those seeking a quick and affordable meal. However, they are now experiencing a slowdown in expansion, as the market becomes more



saturated and consumer preferences evolve. In contrast, Casual Dining chains are enjoying an uptick in both new openings and customer traffic. Prominent chains like Olive Garden and Texas Roadhouse have reported higher sales figures and are actively planning further expansion to meet the growing demand for their offerings. The success of these chains underscores the increasing appeal of dining experiences that combine good food, ambiance, and perceived value.

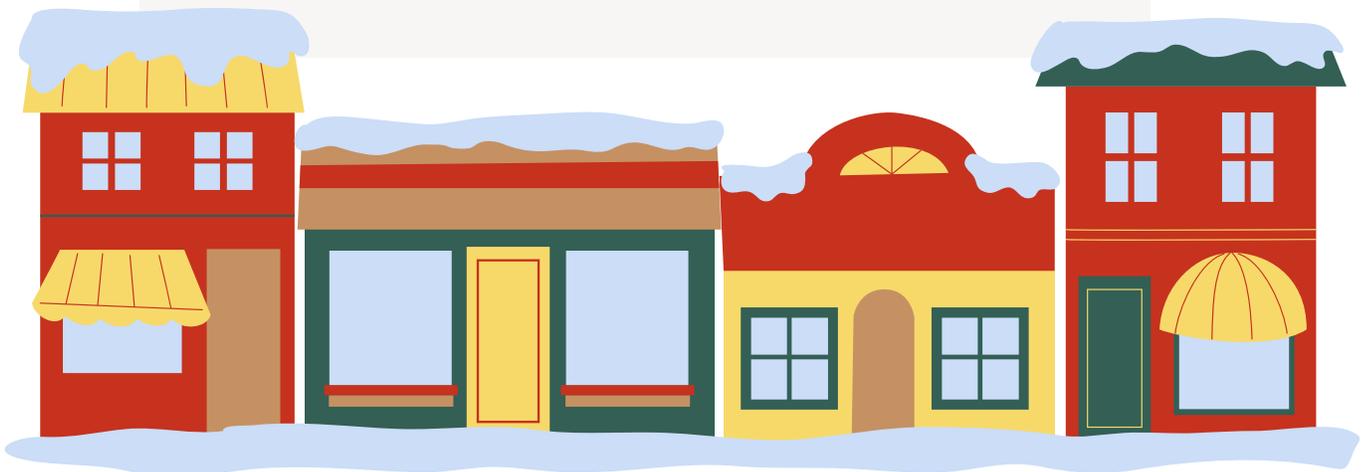
Looking ahead, the future appears promising for the Casual Dining sector. As consumers continue to seek experiences that provide a satisfying blend of quality food, pleasant atmosphere, and good service, the demand for Casual Dining is expected to rise. In the coming years, it is likely that more QSRs will innovate their offerings in an attempt to retain their market share. Some may incorporate elements traditionally associated with casual dining, such as enhanced menu items and improved seating arrangements, to attract consumers who are looking for more than just a quick meal. This strategy could help QSRs maintain their relevance amidst a shifting consumer landscape.

As consumers become more discerning about where they spend their dining dollars, they are increasingly willing to allocate more of their budgets to establishments that offer a holistic and fulfilling experience. This trend suggests

that while QSRs will undoubtedly remain a staple for convenience and speed, Casual Dining is poised to capture a larger share of the market. The consumer desire for quality and experience is driving this shift, as people look for dining options that offer more than just a meal—they want an experience that engages all their senses.

The evolution in dining preferences is reshaping the industry, with Casual Dining emerging as a formidable competitor to the once-dominant QSR sector. As consumers continue to prioritize experiences that offer value, quality, and enjoyment, the Casual Dining sector is well-positioned to thrive. This shift not only reflects changing tastes but also signifies a broader trend towards valuing experiences over mere convenience, a trend that is likely to continue influencing the dining landscape for years to come.

“the demand for Casual Dining is expected to rise...”



A woman in a dark top and light pants stands at the front of a meeting room, gesturing towards a whiteboard. She is smiling and appears to be presenting. Four other people are seated around a table, looking towards her. The room has large windows on the left and a whiteboard with charts and sticky notes on the right.

Ideate

All the Food

Ideas You Need to

Know

Beverages and more...

In 2026, the beverage industry is poised for exciting trends, largely driven by consumer demand for health-conscious options. **Functional drinks**, enriched with protein, vitamins, minerals, and probiotics, are expected to dominate the market. These beverages aim to **support wellness, boost immunity, and aid digestion**, appealing to health-savvy consumers.

Additionally, technology is playing a pivotal role in shaping beverage trends. Smart packaging, which provides real-time data about freshness and nutritional content, is becoming more mainstream.

Consumers are gravitating towards personalized beverages, where artificial intelligence is used to tailor drinks to individual health needs and taste preferences. Non-alcoholic spirits and mocktails are gaining popularity as more people seek sophisticated alternatives to alcohol. The **focus on innovative, healthier, and more personalized** drinking experiences is set to redefine the beverage landscape in 2026.

Bold Innovative Flavor

Stepping into 2026, the culinary world has begun to embrace bold and innovative flavor trends that cater to a growing desire for unique and diverse taste experiences. One of the prominent trends that has gained traction is the fusion of **global spices**, where traditional spices from different regions are combined to create unexpected and exciting flavor profiles. For example, the blending of Latin American and Middle Eastern spices has resulted in vibrant dishes with a rich tapestry of flavors.

The focus on **umami-rich** ingredients, such as fermented foods and seaweed, has increased as people seek deeper, more satisfying taste sensations. This trend reflects a broader interest in flavors that evoke a sense of novelty and adventure, appealing to the evolving palates of global consumers.

Be Bold...

- Spicy Mango Habanero
- Lavender Honey Lemonade
- Dark Chocolate with Sea Salt and Chili
- Wasabi Ginger Lime
- Sriracha Maple Bacon

IDEATE

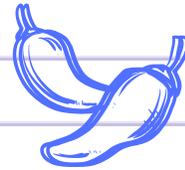


Indulgent desserts - caramel, warm spices

BBQ - Texas Beef Ribs

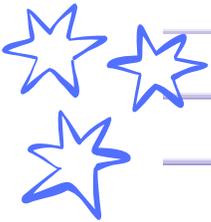


Heat - peri peri, warm heat, balance, gochujang, chili crisp



Protein, protein, protein, fiber
-desserts, bars, beverages, flavor, **TEXTURE**

Nostalgic foods with a twist: Casseroles with a unique flair, gourmet grilled cheese, and inventive deviled eggs.



ideas

Concept

Inspired Nostalgia

Nostalgic foods wield a potent influence over our emotions, often whisking us back to cherished memories and simpler times. Leveraging this emotional connection, chefs and food innovators are increasingly using nostalgic foods as a foundation for new culinary concepts.



“innovations succeed by balancing nostalgic comfort with the thrill of novelty... “

By reimagining traditional dishes, they craft experiences that are both familiar and exciting. The National Restaurant Association's 2025 “What’s Hot” report predicts a surge in gourmet versions of childhood favorites like the grilled cheese sandwich, elevated with artisanal cheeses and gourmet bread to transform it into a sophisticated dish for fine dining. Similarly, the comforting flavors of traditional apple pie now inspire creations like apple pie gelato or apple-infused cocktails, offering a fresh twist while retaining the essence of the original treat.

These innovations succeed by balancing nostalgic comfort with the thrill of novelty. Chefs introduce unexpected elements, such as global spices or modern techniques, to surprise and delight while resonating with comforting memories.

Moreover, innovative nostalgic foods can bridge generations. Outlook 2026 Flavor Trends by Dana Cvetan reports for IFT that Nostalgic foods that these dishes offer younger audiences a taste of the past while allowing older generations to experience beloved flavors anew. These twists on culinary traditions keep alive and inspire creativity in the food and beverage industry..

We can be inspired by the past and explore how nostalgia-driven dining experiences are expanding globally, thus proving that nostalgia will remain a powerful tool for inventive chefs, fostering both connection and creativity in product development..





Indulgent Dessert

As winter is here, indulgent desserts are taking center stage with trends embracing both comfort and creativity. One standout is the rise of decadent hot chocolate variations, with gourmet twists like salted caramel, spiced chili, and peppermint flavors gaining popularity. Artisanal marshmallows and whipped cream toppings add an extra layer of luxury, transforming this classic winter treat into a sophisticated delight.

Another trend is the resurgence of baked goods infused with seasonal spices such as cinnamon, nutmeg, and ginger.

From sticky toffee puddings to spiced pear tarts, these desserts offer warmth and nostalgia, perfect for the chilly months. The combination of rich flavors and comforting textures makes them a favorite for holiday gatherings and cozy nights in.

Winter is also seeing a trend towards incorporating unexpected ingredients like miso or tahini into sweet treats, adding a savory depth that intrigues flavor enthusiasts. These indulgent desserts reflect a blend of tradition and innovation, making them perfect for the season's festivities.

— Create

Pumpkin Brie Soup

Ingredients

Soup

- 1 Tbsp olive oil
- 1 medium onion
- 2 medium carrots
- 4 cups of chicken broth
- 2 celery stalks
- 4 cloves garlic
- 1 can pumpkin (15 oz)
- salt to taste
- pepper to taste
- 1 tsp smoked paprika
- 2 tsp fresh thyme
- ¾ cup brie
- 1 tsp apple cider vinegar

Crème Fraîche & Smoked Paprika

- 1 cup crème fraîche
- 1 tsp smoked paprika



Instructions

Soup

1. Dice one medium onion and sauté in a pot until translucent over medium/high heat.
2. Dice carrots and celery and add to the pot; sauté.
3. Add minced garlic and sauté for 30 seconds.
4. Add 3-4 cups of chicken broth, pumpkin, and finely chopped thyme to the pot and simmer.
5. Add smoked paprika.
6. Add salt and pepper to taste.
7. Simmer for 30 minutes or more.
8. Cream the brie using a blender or use crème de brie and add it to the soup.
9. Purée the soup using an immersion blender until smooth.
10. Serve hot with a dollop of smoked paprika crème fraîche.

Smoked Crème Fraîche

- Mix crème fraîche and smoked paprika; keep chilled until ready to serve.



Queso Dip

Ingredients

- 2 Tbsp unsalted butter
- ½ medium onion, minced
- 1 garlic clove, minced
- 1 jalapeno pepper minced, remove seeds
- 1 tsp salt
- 1 ½ cup half and half
- 8 ounces cream cheese, cubed
- 8 ounces quesadilla cheese, shredded (or cheddar)
- 6 ounces of Monterey jack cheese, shredded.
- 5 Tablespoons of your favorite salsa
- ¼ tsp onion powder
- ¼ tsp chipotle powder



Instructions

1. Melt butter in a large sauté pan over medium heat.
2. Add onions and sauté for approximately 4 minutes.
3. Add garlic and jalapeño and continue to sauté for an additional 2 minutes.
4. Add in the half & half and bring to a simmer.
5. Slowly add the cubes of cream cheese while whisking everything together in the sauté pan.
6. Begin to add the shredded cheeses into the pan little by little, ensuring each handful becomes fully incorporated before adding the next batch of shredded cheese.
7. Add in the salsa, salt, onion powder, and chipotle powder to the cheese sauce and whisk.
8. Remove the pan from the heat. Taste and add more salsa or seasoning if desired. Serve with your favorite tortilla chips.



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