2023TASTE AND NUTRITION CHARTS

UNITED STATES





FORCE for CHANGE

A FORCE for CHANGE

We believe anything is possible. Including bringing great-tasting sustainable nutrition to two billion consumers by decade's end. But we can't do it alone—and thanks to you, we don't have to. Together, we can be a Force for Change in the industry, creating food and beverage products that are better for people and the planet. When our passionate innovators co-create with yours, the possibilities are limitless. Let's work together, and be a Force for Change.



Delicious and Sustainably Nutritious

The 2023 Kerry Taste and Nutrition Charts are your guide to delivering delicious food and beverages people can feel good about.

Our insights come from tracking menu trends, product launches and ingredient labels; listening to consumer preferences and scanning social media chatter; proprietary research and an analysis of the thousands of new product launches we're supporting across the globe.

With the support of our insights teams, marketers, chefs, baristas, nutritionists and more, we're able to make well-founded predictions about future flavor and health ingredient preferences.



Using the 2023 Charts

Our comprehensive taste and nutrition charts are designed to inspire food and drink innovations that surpass consumer demands for nutrition and deliver unforgettable taste experiences. Our charts cover the regional and local preferences of consumers across the world.

The charts are categorized by:

- 1. Taste, including flavor recommendations across:
 Sweet, Salty Snacks, Savory, Cuisine, Hot and Dairy-based
 Beverages and Cold and Water-based Beverages
- 2. Nutrition, showcasing mainstream to emerging nutritional trends and claims
- 3. Ingredients, including emerging and long-standing ingredients

The charts span four phases of adoption:

- Mainstream: Top 10 flavors/claims for the last 5 years
- **Key:** Next 15 flavors/claims for the last 5 years
- **Up and Coming:** Top 20 fastest growing flavors/claims in the last 3 years
- **Emerging:** Top 20 fastest growing flavors/claims within the last year

Tracking the Proliferation of Sriracha

Kerry studies the progression of hundreds of trends over time. For example, here is a look at how Sriracha has grown and how Kerry tracked its rise over the years. From a condiment and a single flavor, Sriracha has blended with other flavors and inspired innovation across food and beverage categories.

Sriracha Chili + Lemongrass, Coconut, Brown Sugar, Nacho Cheese

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Sriracha Chili + Coriander

Sriracha Chili + Shrimp, Pineapple, White Cheddar, Peanut

Sriracha Chili + Horseradish, Bacon, Barbecue, Chicken, Maple, Butter, Chocolate

Sriracha Chili + Honey, Ginger, Citrus, Ghost Chili, Smoke, Teriyaki, Tomato, Cream Cheese, Ranch, Lime, Mango, Apricot, Cheese, Cranberry

Sriracha Chili + Garlic

Sriracha Chili + Jalapeño, Agave

Sriracha Chili (Thai Chili Pepper)

2022 2010 2011 2014 2018 2020 2021 2007 2008 2009 2012 2013 2015 2016 2017 2019

Table Sauce

Prepared Pastas, Noodles, Rice

Mayonnaise, Chicken, Potato Chips, Cooking Sauces, Popcorn, Candy, Meat Snacks, Nuts, Seeds, Instant Noodles

Seasoning Mix, Dips, Dressings, Appetizers, Corn-based Snacks, Drink Mixes, Meals and Dishes

Seafood, Prepared Salads, Savory Biscuits, Beer, Sandwiches, Pizza, Cheese

Meal Kits, Cereal/Energy Bars

More Snacks, Ground Meat

Vinegar

In 2012, over **20 million bottles** of Sriracha were sold, and today that iconic green and red bottle has amounted to **\$150 million in annual sales** (or approximately 40 million bottles).

Sriracha Lifecycle Growth Over Time

Sriracha has become a worldwide phenomenon, with the iconic spicy condiment appearing across the world as a popular flavor in various food and drinks.

From its authentic beginnings in Thai culture, Sriracha also tracked from an emerging flavor to a mainstream must-have on Kerry's Taste Charts over the years.



Key Culinary Key Salty Snacks

Canada 2018 **Emerging Sweet Up and Coming Culinary Key Salty Snacks**

Canada 2019 **Key Salty Snacks Up and Coming Savory** **Key Savory**

Europe 2020

Up and Coming

Salty Snacks

Mainstream Culinary

Key Salty Snacks Key Savory

Canada 2021 **Key Salty Snacks Up and Coming Savory**

LATAM 2021 Mexico Emerging Salty Snacks Cacar Key Salty Snacks

Europe 2021-22 Salty Snacks **Up and Coming Culinary**

APAC 2022 **Emerging Salty Snack** Sriracha product launches have grown 45% between 2007 and 2021 worldwide.

INNOVA PRODUCT LAUNCH DATABASE 2022

Europe 2018 **Up and Coming Culinary**

APAC 2018 Up and Coming Culinary

APAC/SEA/MENAT 2019 **Up and Coming Salty** Snacks, Savoury

Europe 2019

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EXPERT PICK | BLACK SESAME

Soumya Nair

Global Insights and Consumer Research Director

Madison, Wisconsin, USA

"While the world rediscovers sesame, it ticks the box of comfort, nostalgia, authenticity, adventure and even nutrition among flavors and ingredients. Our team at Kerry identifies it as an emerging flavor in savory and sweet across several countries and regions, and the versatility of sesame lends itself to creative uses. It was certainly the star ingredient of my holiday bakes – adding savoriness to brownies, a creaminess to salad dressing and lifting my morning protein smoothie. I have been experimenting myself with its bolder close cousin – the black sesame – as a crunchy coating to my chicken tenders and a savory topping on breads and cakes. I've even used it to reinvent a very dear Indian sweet treat – the sesame chikki, laddoo, and gajak."





Mainstream

Milk Chocolate

Strawberry

Vanilla

Peanut Butter

Almond

Caramel

Blueberry

Coconut

Dark Chocolate

Cinnamon

20 FASTEST GROWING FLAVORS FOR THE PAST 3 YEARS

Up and Coming

Cappuccino

Brown Sugar

Gingerbread

White Chocolate Cheesecake

Grape

Lime

Brownie

Passion Fruit

Pineapple

S'mores

Cookie Dough

French Vanilla

Madagascar Vanilla

Marshmallow

Sea Salt

Strawberry & Cream

Butterscotch

Raspberry

NEXT 15 FLAVORS FOR THE PAST 5 YEARS

Key

Cherry

Lemon

Orange Fudge

Salted Caramel

Mint

Honey

Banana

Hazelnut

Maple

Peppermint

Cocoa

Birthday Cake

Cookies

and Cream

Pumpkin/ Pumpkin Spice

TOP 20 FASTEST GROWING FLAVORS LAST YEAR

Emerging

Cream Cheese

Truffle

Chocolate

Dulce de Leche

Pomegranate

Buttermilk

Churro

Green Apple

Lemonade

Wildberry

Matcha Tea

Black Cherry

Key Lime Pie

Nougat

Fig

Blackberry

Pecan Nut

Tangerine

Toffee

Watermelon

Macadamia Nut





Mainstream

Cheddar Cheese

Garlic

Butter

Sea Salt

Honey

Ranch

Barbecue

Hickory

Smoked

Jalapeño Chili

Lime

20 FASTEST GROWING FLAVORS FOR THE PAST 3 YEARS

Up and Coming

Honey Mustard

Toffee

Wasabi

White Chocolate

Dill

Spicy Barbecue (North Carolina) Parmesan

Peanut Butter

Apple

Sweet Barbecue (Kansas City)

Habanero Chili

Cheese

Himalayan Salt

Smoky Barbecue (Texas)

Mozzarella Cheese

Tomato

Buffalo

Tangy Barbecue (South Carolina)

Chipotle Chili

Pumpkin/ Pumpkin Spice

Romano Cheese

NEXT 15 FLAVORS FOR THE PAST 5 YEARS

Key

Milk Chocolate

Caramel

Sour Cream & Onion

Onion

White Cheddar Cheese

Dark Chocolate

Coconut Teriyaki

Cinnamon

Nacho Cheese

Black Pepper

Sweet & Salty

Rosemary

Salt & Vinegar

Sour Cream & Cheddar

TOP 20 FASTEST GROWING FLAVORS LAST YEAR

Emerging

Birthday Cake

Caramelized Onion

Sesame

Sweet Heat/ Sweet & Spicy

Peppermint

Maple

Bacon

Roasted Bell Pepper

Korean Barbecue

Feta Cheese

Soy Sauce/ Tamari

Asiago Cheese

Truffle Mushroom

Mango

Salted Caramel

Taco Flavoring/ Seasoning

Gouda Cheese

Salsa

Basil

Churro

EXPERT PICK | DULCE DE LECHE

Isabelle Lesschaeve

Global Head of Sensory Science Atlanta, Georgia, USA

"I first tasted dulce de leche in France, when working at the National Institute for Agricultural, Food and Environmental Research, which is the equivalent of our USDA in the U.S. One of my sensory panelists, who was born in Argentina, brought me a jar of this gooey and flavorful paste that she made at home. I fell in love and added it to my plain yogurt every day until the jar was empty. As a sensory and consumer scientist, I think the appeal of dulce de leche comes from its duality of being novel and exotic by its name while being familiar and comforting by its taste. I've begun to see it in yogurts and ice creams and sweets, but as it gains recognition it will be interesting to see how else it is used, such as by culinary teams that want to add complexity to a dish."





Mainstream

Onion

Tomato

Jalapeño Chili

Chipotle Chili

Garlic

Hickory Smoked

Basil

Cheddar Cheese

Parmesan Cheese

Lemon

Key

Ginger

Mushroom

Honey

Black Pepper

Bacon

Lime

NEXT 15 FLAVORS FOR THE PAST 5 YEARS

Taco Flavoring/ Seasoning

Teriyaki

Roasted Bell Pepper

Barbecue

Mozzarella Cheese

Habanero Chili

Cinnamon

Ranch

Sweet Barbecue (Kansas City)

CHARTS M **2023 US**

20 FASTEST GROWING FLAVORS FOR THE PAST 3 YEARS

Up and Coming

Pepperoncini Chili

Kimchi

Red Pesto

Herbs de

Provence

Smoky Barbecue Saffron (Texas)

Buffalo

Truffle

Miso

Szechuan

Spicy Barbecue Truffle (North Carolina) Mushroom

Sweet and Sour

Sage

Romano Cheese

Korean Barbecue

Masala

Tandoori Blue Cheese Tangy Barbecue

(South Carolina)

Sweet Heat/

Sweet and Spicy

Seasoning Nutmeg

Tonkatsu

Flavoring/

Espresso/ Coffee

Wasabi

TOP 20 FASTEST GROWING FLAVORS LAST YEAR

Pickle

Emerging

Banana Pepper Kung Pao

Sweet Onion Mustard

Lemongrass

Cloves

Sloppy Joe Flavoring/

Seasoning

Swiss Cheese

Coriander

Adobo Flavoring/ Seasoning Apple

Soy Sauce

Nashville Hot

Furikake

Pumpkin/ Pumpkin Spice **TOP CUISINES FOR THE PAST 5 YEARS**

Mainstream

Southern

Chinese

Tex Mex

Italian

Mexican

NEXT CUISINES FOR THE PAST 5 YEARS

Key

Creole

Greek

English

Hawaiian

Southwestern

Japanese

Thai

Spanish

French Indian

ISINE

FASTEST GROWING CUISINES FOR THE PAST 3 YEARS

Up and Coming

Szechuan

Cuban

Irish

Mongolian

Korean

Malaysian

Danish

Belgian

Caribbean

Bavarian

TOP FASTEST GROWING CUISINES LAST YEAR

Emerging

Vietnamese

Jamaican

German

Polish

Norwegian

Scottish

Swedish

Peruvian

Ethiopian

Filipino

South African

Sicilian

Cantonese

Jewish/ Ashkenazi

Nigerian



WATER AND COLD

STE CHARTS

2023 US TA

TOP 10 FLAVORS FOR THE PAST 5 YEARS

Mainstream

Strawberry

Lemon

Lime

Orange

Pineapple

Peach

Raspberry

Mango Lemonade

Watermelon

20 FASTEST GROWING FLAVORS FOR THE PAST 3 YEARS

Up and Coming

Hibiscus

Apricot

Almond

Marshmallow

Fig

Yuzu

Lychee

Rhubarb

Cayenne Pepper

Elderberry

Rose

Maple

Chamomile

Pumpkin/ Pumpkin Spice

Lemongrass

Plum

Prickly Pear

Guava

Dragon Fruit

Lavender

NEXT 15 FLAVORS FOR THE PAST 5 YEARS

Key

Ginger

Coffee Blueberry
Cherry Coconut

Grape

Apple Grapefruit

Passion Fruit

Cranberry

Strawberry & Cream

Blackberry

Pomegranate

Mint

Cucumber

TOP 20 FASTEST GROWING FLAVORS LAST YEAR

Emerging

Root Beer

Toffee

Cro

Daiquiri

Espresso
Sour Cherry

Margarita

Cream Soda

Red Grapefruit

Mimosa

Pink Lemonade

Bubble Gum

Pickle

Habanero Chili

Cosmopolitan

Mojito

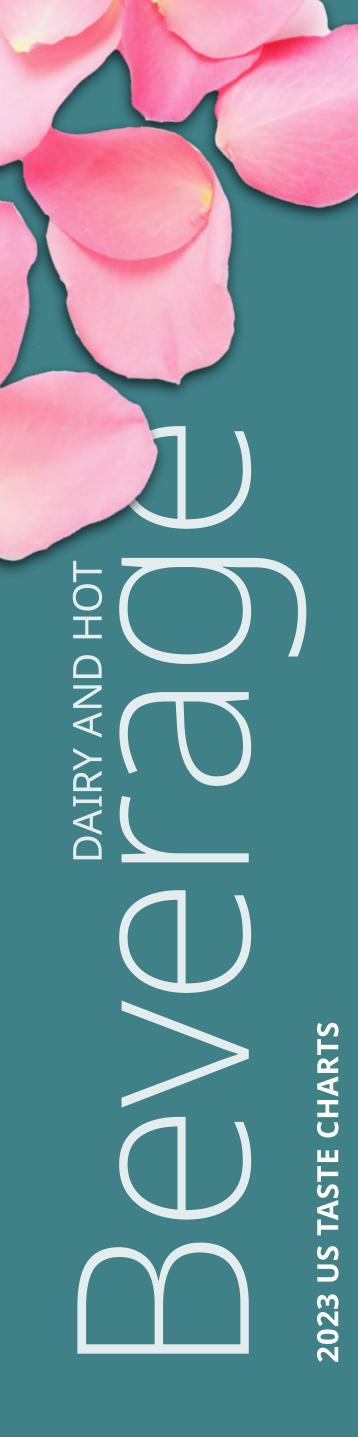
Brownie

Blue Raspberry

Mandarin

Green Tea

Dark Chocolate



Mainstream

Ginger

Vanilla

Peppermint

French Vanilla

Strawberry

Milk Chocolate

Cinnamon

Caramel Hazelnut Mint

20 FASTEST GROWING FLAVORS FOR THE PAST 3 YEARS

Up and Coming

White Chocolate

Jasmine

Lavender

Lemongrass

Pecan Nut

Dark Chocolate

Gingerbread

& Cream

Brown Sugar Cranberry

Rose

Cocoa

Maple **Blood Orange** Cookies

Almond

Peanut Butter

Elderberry

Cinnamon Bun

Apple Cinnamon

Ube

NEXT 15 FLAVORS FOR THE PAST 5 YEARS

Key

Lemon

Blueberry

Pumpkin/ Pumpkin Spice

Banana

Coconut

Mango Chamomile **Salted Caramel**

Peach

Vanilla Bean Raspberry

Sweet Cream

Marshmallow

Mocha Coffee Honey

TOP 20 FASTEST GROWING FLAVORS LAST YEAR

Emerging

Cardamom

Cherry

Crème Brûlée

Fennel/Anise

Orange

Toffee

Black Pepper

Bourbon Whiskey

Spearmint

Wildberry

Churro

Passion Fruit

Licorice

Hibiscus

Turmeric

Macchiato Coffee

Horchata

Matcha

Lime

Fig

TOP NUTRITION THEMES AND CLAIMS FOR THE PAST 5 YEARS

Mainstream

Gluten Free

GMO Free

No Additives/ **Preservatives**

High/Source of Protein

Vegan (Dairy/ Animal Free)

Organic

Natural/ **No Artificial Ingredients** **Plant Based**

Energy/ Alertness

High/Source of Fiber

NEXT NUTRITION THEMES AND CLAIMS FOR THE PAST 5 YEARS

Key

Low/No/ **Reduced Fat**

Sugar Free

No Added Sugar

Low/No/ Reduced Calorie

Wholegrain

HFCS Free

Digestive Health

No Trans Fats

Low/No/ Reduced Sodium

Low/No/ **Reduced Carb**

Vegetarian

Grain Free

Immune Health

FASTEST GROWING NUTRITION THEMES AND CLAIMS FOR THE PAST 3 YEARS

Up and Coming

Antioxidants

No Alcohol

Weight Management

Brain-mood Health

Joint Health

Palm Oil Free

Added Iron

Prebiotic

Eye Health

Heart Health

Women's Health

Added Calcium

Low Sugar

No Allergens

Keto Friendly/ Certified

Emerging

Vitamin/ **Mineral Fortified**

Skin Health

Omega-3/DHA

Brain Health

TOP FASTEST GROWING NUTRITION THEMES AND CLAIMS LAST YEAR

Oral Health

Energy and Stamina

Kidney/ Bladder Health

Bone Health

Postbiotics

Probiotic

Low/No/

Reduced

Cholesterol

Lactose Free

CHARTS REDIENT 2023

Multisensorial

Long-standing*

Air Puff Texture

Beet Visual

Cookie/Crumble Texture

Crunch/Crunchy Texture and Sound

Drizzle Drawing Visual

Foam Texture **Grilled/Charred** Visual and Texture

Honeycomb *Texture*

Layers Visual and Texture

Nitro *Texture*

Pearls Texture

Pickled *Texture*

Emerging** **Culinary Perfumes Purple Yam**

Scent-Based, Scent

Metallic Leaf & Glitter Visual

Multiple Thin Flaky Layers Croissant/Biscuit, *Texture*

Functional

Long-standing*

Apple Cider Vinegar

Ashwagandha

Bone Broth

Coenzyme Q10 CoQ10

Collagen

Fibers

Ginger Ginseng

Green Coffee

Extract Mushroom

Reishi, Cordyceps, Lion's Mane

Prebiotics

Probiotics

Turmeric

Vitamin B Blends Vitamin D

Vitamin K2

Emerging**

Astaxanthin

GABA

Hops Extract

Longjack

Lutein

Magnesium

Moringa

Postbiotics

Alternative

Long-standing*

Agave Nectar Almond Yogurt and Cheese

Coconut Sugar

Maple

Monk Fruit

Pea Protein **Plant Protein**

Blends

Turbinado Sugar

Emerging**

Algae

Visual

Roasted

Toasted

Waffles

Whipped

Texture

Visual and Texture

Spicy Honey Multi-stimulation

Visual and Texture

Visual and Texture

Allulose

Animal & Plant Protein Blends

Canola

Insect Flour/ Protein

Inulin

Mycoprotein

Protein Sugar

Tapioca

Whole Muscle **Plant-based Meat**

Yacon Syrup

Processes

Long-standing*

Cold Brew

Cold Press

& Processed

Fermentation

Locally Sourced

Low Heat Treatment

Emerging**

Minimally Processed

Regenerative Agriculture

Upcycled Whipped

^{*} More than a year

^{**} Within the past year

