

# Next-Level Texture Treatments

**RESTAURANT OPERATORS ARE USING TEXTURE AS A MENU DIFFERENTIATOR TO ATTRACT YOUNGER, MORE ADVENTUROUS EATERS.**

These emerging textures showcase innovative preparation methods that take a dish to new flavor and presentation heights.

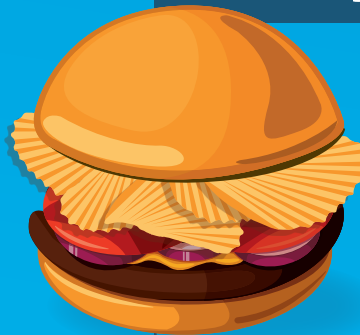
**62%**

of millennials are **more willing to try new foods/flavors** as they've gotten older

**45%**

of millennials **prefer to visit restaurants** that offer new or innovative flavors/ingredients

## Crunchy (+0.8%)



Consider for **burgers**, pizzas, salads and chicken

**Growing most in sides (+9.9%) and add-ons (+8.2%)**

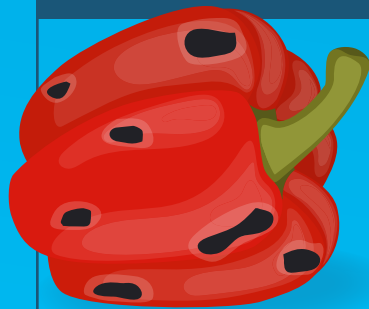
## Sparkling (+4.7%)



Consider for lemonades, limeades, juices, flavored waters and mocktails

**Growing most in non-alcohol beverage (+7.4%) and adult beverage (+3%)**

## Blistered (+12.8%)



Consider for non-meat ingredients such as **peppers**, tomatoes and corn

**Growing most in sides (+30%), entrees (+23.3%) and appetizers (+1.8%)**

## Burnt (+2.4%)



Consider for honey, sauces, barbecue and citrus fruits

**Growing most in appetizers (+3.5%), particularly non-breaded proteins (+5.1%)**

## Popping (+13.6%)



Consider for frozen drinks, **ice cream**, baked goods, mocktails and cocktails

**Growing most in non-alcohol beverages (+12.9%)**