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**SAVENCIA CUISINE SOLUTIONS  
PIZZA OUTLOOK  
2023**



# KEY TOPICS AND TRENDS

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**+65.6%**

10-yr Trend

Cream cheese is the 5<sup>th</sup> fastest growing cheese on pizza.

Vegan and other Plant-Based ingredients increasing in popularity.

**Italian Street Food  
Mash-up  
Dessert  
Breakfast**

Are some of the most popular Pizza Mega Trends

Make way for Calabrian Chili Peppers and Pickles



# MOST MENUED CHEESES ON PIZZA

	4-YEAR GROWTH	10-yr Trend
Vegan Cheese	+210.8%	+1312.4%
Burrata	+34.4%	+417.4%
Pecorino	+5.4%	+61.5%
Ricotta	+2.7%	+6.7%
Cream Cheese	+2.0%	+65.6%
Fresh Mozzarella	-0.5%	+58.1%
Cheese	-1.1%	-3.2%
Asiago	-1.5%	+45.8%
Grana Padano	-1.6%	+118.9%
Parmesan	-2.7%	+10.6%
Mozzarella	-3.4%	+6.9%
Romano	-4.2%	-6.8%
Smoked Provolone	-4.3%	-12.2%
Swiss	-5.8%	-14.2%





# TOP PIZZA VARIETIES

	4-YEAR GROWTH	10-yr Trend
Vegan	+122.3%	+818.5%
Chicken Bacon Ranch	+72.7%	+309.2%
Hand Tossed	+56.3%	+40.5%
Gluten Free Pizza	+37.6%	+909.6%
Reuben	+32.7%	+95.7%
Brooklyn	+27.6%	+102.7%
Create Your Own	+19.6%	+93.1%
Buffalo Chicken	+15.0%	+46.7%
Specialty Pizza	+13.4%	+36.6%
Chicken Alfredo	+13.0%	+117.2%
Mac and Cheese	+11.6%	+163.5%
Margherita	+9.0%	+50.8%
Pan Pizza	+7.5%	-4.3%
New York	+5.9%	+12.2%





# 95%

of operators anticipate their sales of plant-based options will increase or stay the same in 2023

# 93%

consumers say the amount of plants they've eaten in the past year has increased or stayed the same.



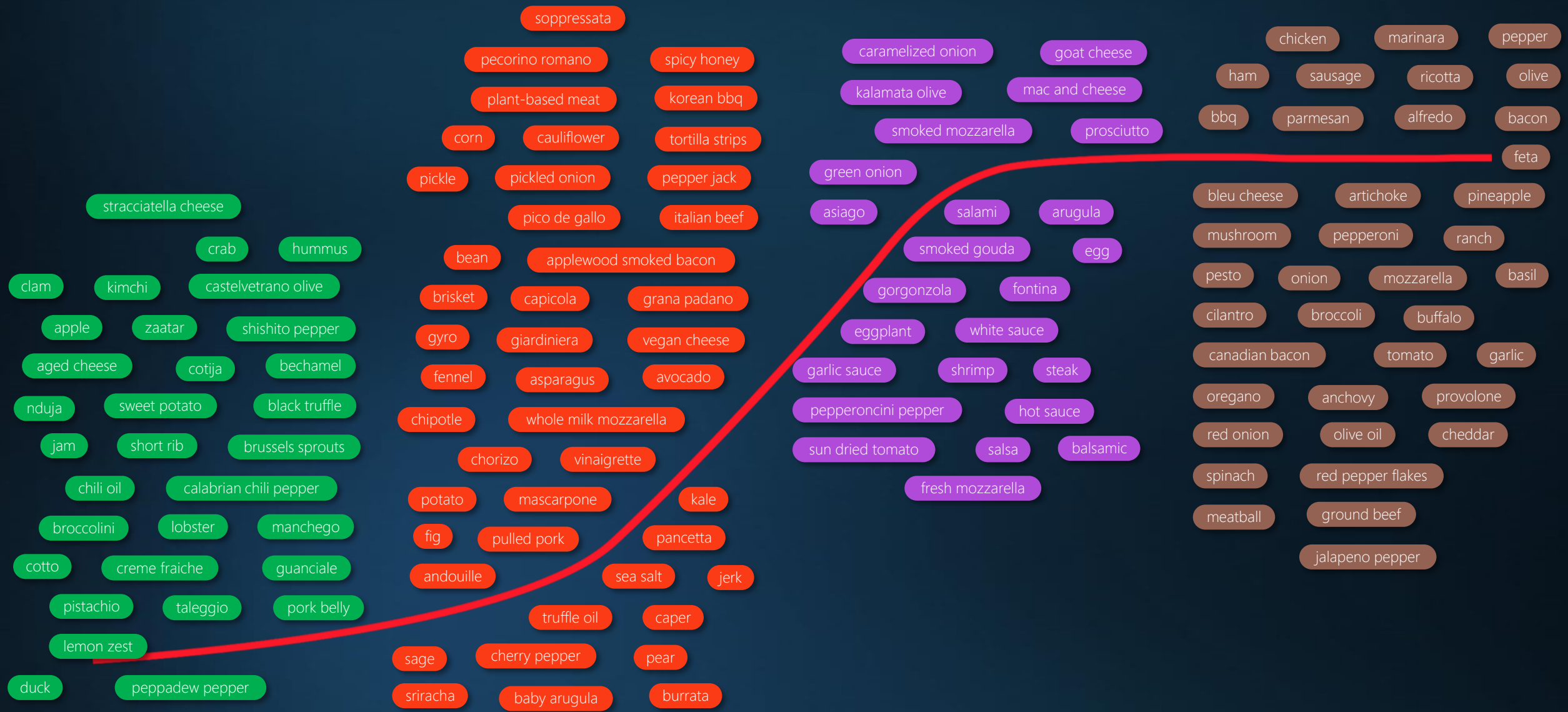


# TOP PIZZA INGREDIENTS

	4-YEAR GROWTH	10-yr Trend
Cauliflower	+764.9%	+838.1%
Shredded Lettuce	+34.3%	+9.8%
Grape Tomato	+34.3%	+229.4%
Calabrian Chili Pepper	+33.1%	+532.4%
Pickle	+24.3%	+72.2%
Fig	+24.1%	+243.9%
Cucumber	+18.2%	+0.8%
Shallot	+15.6%	+37.8%
Avocado	+12.5%	+96.3%
Cherry Tomato	+12.4%	+122.5%
Green Chili	+11.3%	+10.0%
Cherry Pepper	+8.6%	+83.1%
Butternut Squash	+8.4%	+124.0%
Broccoli Rabe	+5.0%	+30.8%



Pickle Pizza  
Pizzeria Lola, MN



**inception**  
fine dining, mixology, earliest stage

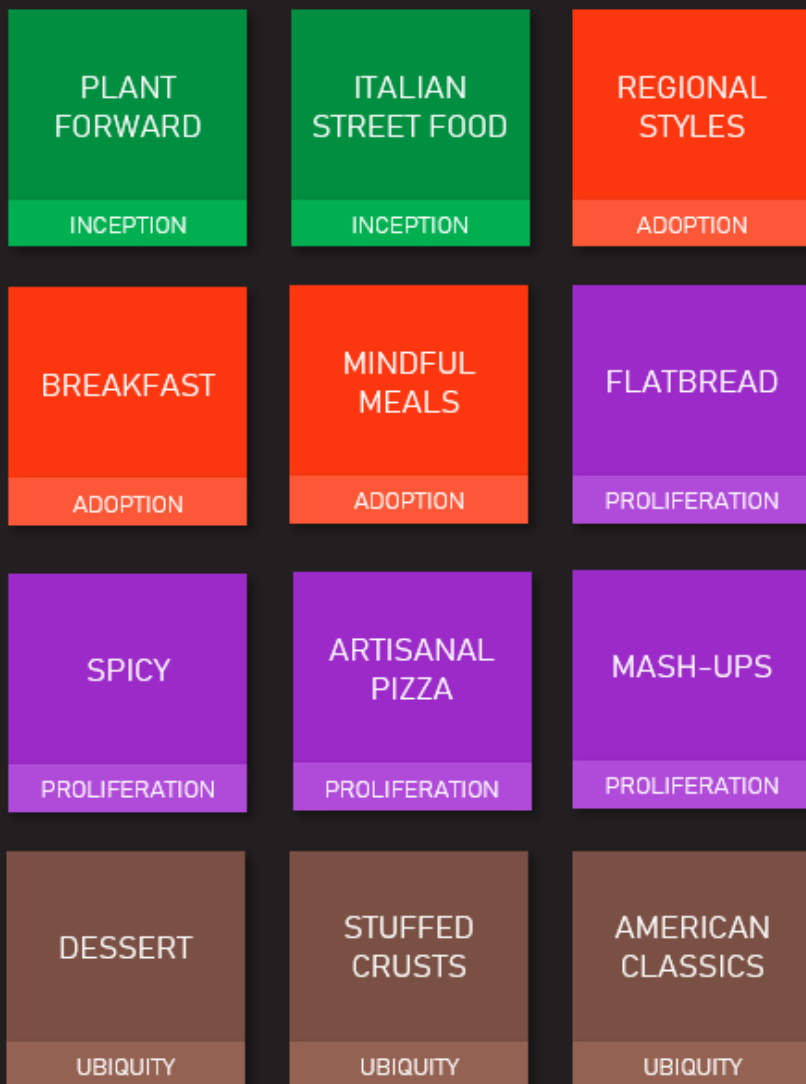
**adoption**  
trendy restaurants + specialty grocers

**proliferation**  
chain restaurants + mainstream grocery

**ubiquity**  
find it just about anywhere



## MEGA TRENDS



Savencia  
Products  
deliver on  
Pizza Mega  
Trends





**MAC**

menu  
adoption  
cycle

# PIZZA MEGA TRENDS IN FOODSERVICE

**Italian Street Food**

**Mash-Up**

**Breakfast**

**Dessert**

Regional Italian style pizzas from Neapolitan, Sicilian, are a popular offering for on-the-go meals as well as upscale offerings.

A fusion of a popular menu item, outfitted for a pizza topping.

Recently moved from adoption to proliferation. Expanding dayparts and all-day cravability.

An easy way to meet the “easy entertaining” current consumer trend.

**inception**

fine dining, mixology, earliest stage

**adoption**

trendy restaurants + specialty grocers

**proliferation**

chain restaurants + mainstream grocery

**ubiquity**

find it just about anywhere

# Italian Street Food

Not only a tribute to the romantic notion of roaming the streets of Italy with a delicious treat, but also a focus of on-the-go, handheld, snacks, which is very popular in American culture.





# Porchetta and Feta



# Spicy Italian Roasted Vegetable with Cauliflower Crust



**Q:** What new or innovative types of pizzas would you like to see at restaurants and other eating establishments?

**A:** I would like to see restaurants have more carb-free crusts like cauliflower and also made with ingredients besides wheat flour.  
- 42-year-old male from Oregon

## Calabrian Chili



10-YR Growth +532.4%

inception  
fine dining, mixology, earliest stage

## The Build

- Herb oil
- Crumbled feta
- Porchetta
- Black and white beans
- Tomato sauce
- 12"crust



Alouette Feta Crumbles

## The Build

- Calabrian Chili Oil
- Crumbled Goat
- Roasted Tricolor Peppers, mushroom fennel, Carrots, Cauliflower, Yellow Squash, Zucchini, Red Onion tossed in garlic infused olive oil
- Cauliflower Flatbread



Montrachet Goat Log



# ALSO, TO CONSIDER...

	Consumer Interest	Operators Offering	Operator/Consumer Gap
Italian street food	48%	16%	-32%



'Nduja & Roasted Sunchoke Flatbread with a Pourable Cream cheese drizzle



Wild Greens & Sardines Roman Style Pizza | Bonci Pizza, Chicago, IL



Classic Italian Dishes on a Pizza



Cacio e Pepe



Penne Vodka



Chicken Alfredo



Sicilian Pizza | Fazio's, Brooklyn, NY



# Mash-Up

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Pizza reimaged into playful formats and familiar flavors. A smart combination of global influence and comfort food.





# Taco Cheese Burst



## The Build

Garnish w/ Scallion rings

Taco seasoning

Salsa

Pizza Cheese & Cheddar Cheese Shreds

Taco seasoned cooked Ground beef

Tomato sauce

Tortilla shell

Alouette Garlic & Herb liberal amount , 1 inch exposure outside of 10' tortilla shell

14 " Thin Crust

## Alouette Garlic & Herb



## Inspired by....



### Stuffed Crust Pizza

12-month growth

+70%

4-year growth

+42%



**Q:** What new or innovative types of pizza would you like to see at grocery and other retail stores?

**A:** Taco pizza is really the only think I would like to see.

– 53-year-old female from Pennsylvania

2020

SNAPI Keynote | Pizza

D DATAESSENTIAL n=1,501

## Stuffed Crust Pizza

Consumer Interest

56%

Operators Offering

19%

Operator/  
Consumer Gap

-37%



# Braised Short Rib Pizza



*Inspired by....*



*Alouette Crème de Brie*

## *The Build*

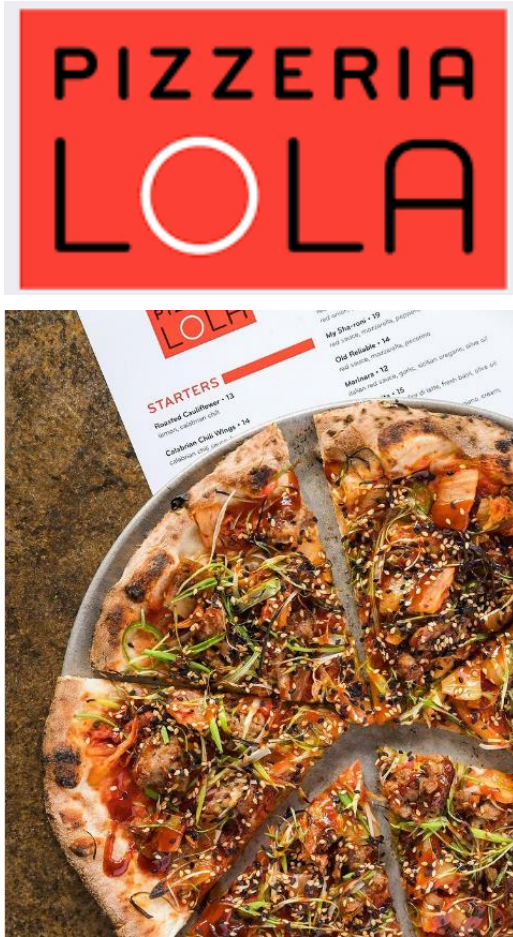
Diced Tomatoes  
Crème de Brie  
Caramelized Onions  
Braised Short Ribs  
Tomato Jam  
14" Cucina Grand Crust



	Consumer Interest	Operators Offering	Operator/Consumer Gap
Mash-ups	35%	21%	-14%



# ALSO, TO CONSIDER...



Kimchi Pizza  
Pizzeria Lola, MN



 annbkool Our tribute to the great Minnesota get together @mnstatefair is coming soon to @youngjoni\_mn. The MN Pickle Pie features house fermented pickles (with Thai chilis b/c spice is life ), smoked sweet onions, fresh dill, secret sauce ranch (yes, I said ranch) and home grown @olddutchfoods\_us kettle chips for good measure. This pie brings back all the paradox, weirdness and nostalgia of growing up in the Midwest for me.

Pickle Pizza  
Pizzeria Lola, MN



Taco Pizza  
Happy Joes, QSR Chain



# Breakfast

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Breakfast pizza is in the Adoption stage of the MAC and what better time to offer a sweet, savory, or even healthy start to the morning.





# Everything Breakfast Pizza

# Cinnamon Roll Breakfast Pizza



## Popular in C-Stores

Cumberland Farms  
BREAKFAST PIZZA



March 2022

\$2.99

Casey's  
ULTIMATE BEER CHEESE BREAKFAST PIZZA



September 2022

\$16.99

## The Build

- Tater Tots
- Scrambled eggs
- Everything seasoning
- Crème de Brie
- 12" biscuit crust



*Alouette Crème de Brie*

## The Build

- Crème Fraîche drizzle
- Streusel
- Alouette Crème Fraîche
- Cinnamon sugar butter
- 12" thin crust



*Alouette Crème Fraîche*

## In retail...





# ALSO, TO CONSIDER...

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Smoked Salmon



Chicken and waffle



Huevos Rancheros



Eggs benedict



# Dessert

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While this might be popular in the Foodservice MAC, this trend fits perfectly for the consumer who is looking for a crowd-pleaser while entertain at home.





# Caramelized Apple Pizza 12" Biscuit Crust Pizza



*Other Pumpkin and  
Cheese Pairings...*



## *The Build*

Cardamon  
Turbinado Sugar  
Maple Syrup  
Sliced Caramelized Apples  
Crème de Brie  
Apple Butter  
12" Biscuit Crust



*Alouette Crème de Brie*

## *The Build*

Pumpkin Pie Spice Mix  
Maple Syrup  
Alouette Crème Fraîche  
Pumpkin Pie Mix  
6.5 x 6.5 Flatbread



*Alouette Crème Fraîche*

# ALSO, TO CONSIDER...



**Nutella**  
 is on 5.9% of US menus  
 12-month growth -3% | 4-year growth +15%



	Consumer Interest	Operators Offering	Operator/Consumer Gap
Dessert pizza	34%	18%	-16%