

Food Trends

FORECAST

THE FUTURE IS TASTIER TOGETHER



CHEFseasons

tastier together



The future is Tastier Together

*In a world where people grow apart by the day,
we believe that everything is Tastier Together...*

meals, tables, conversations, celebrations, cooking, creating new recipes with chefs and business partners. Even success is tastier with all parties involved.

We believe in the transformational power of togetherness and the miracle it creates when families, friends, business partners, executives, and employees come together around a table.

Because... when people come together, they talk, share, learn, flourish, teach, create, laugh, enjoy, mingle, inspire, give hope and get enriched.

When the young with the old, the modern with the traditional, the artist with the engineer, the meat lover with the vegan, the professional chef with the amateur chef, the retailer with the manufacturer gather around a table, the walls are lifted and bridges are established. That is when the real flavor and the meaning is born.

We are exactly that...

A bridge between people, built through taste.

This year's table welcomes the health conscious, vegans, vegetarians, flexitarians, food waste activists, ayurveda followers and ice cream lovers.

This year's table includes some amazing tastes from healthy soups on-the-go to vegan meats, from bean-based delicacies to 2nd day sauces and from carob based brown seasonings and flavonoid spice blends to easy-on-the-eye frozen treats.

We are looking at a future that is certainly Tastier Together.

From all of us at Chef Seasons, cheers to a tastier, more enriching 2019!

Soup's on!

TIME'S A-WASTIN!

When it comes to food, modern times has been faced with a number of paradoxes within the last decade. What's quick hasn't been all that healthy and what's healthy hasn't necessarily been that quick. Same goes for the ongoing battle between health and taste. What's tasty hasn't been very healthy and what's healthy hasn't been all that tasty. And finally, eating healthy hasn't necessarily been very affordable. And what's affordable didn't prove to be all that healthy.

Innovations to the rescue!

Last decade has seen more innovations in the sector than any time, taking into consideration both the rising demands of the urban dwellers as well as the trends addressing these needs all at once.

Soups certainly have been gaining popularity across the ready-to-eat shelves offering consumers benefits at all fronts; convenience, health, taste and affordability.

Far from grandma's recipes, tomorrow's multi-functional soups powered with nature's most potent ingredients and vegetables will surely feed more than our souls. These power soups will be entering our kitchens and diets as a means to detox, boost energy, strengthen immune system as well as enhance our moods among many other benefits.

Wake up and smell your soup!

In 2019, we will be seeing more soups replacing coffee and traditional breakfasts in the morning. Also, they'll be challenging the common belief that 'soup is for winter' with cold soup recipes expanding across seasons. Move over gazpacho and vichyssoise, you've got company coming over!

So... Soup's On, Everyone! Waste No Time!

- Sesame Carrot Ginger Soup
- Minty Green Pea Yoghurt Soup
- Char Smoked Eggplant and Red Pepper Soup
- Beetroot and Cucumber Gazpacho
- Spicy Red Gazpacho
- Fresh Green Soup
- Cashew Cream Mushroom Soup
- Turmeric Carrot Apple Soup
- Turmeric Corn Soup
- Tahini Chickpea Soup
- Vegan Creamy Green Soup
- Avocado Soup

**GRAB-TO-GO COLD SOUPS FOR ALL DAY
BREAKFAST TO DINNER
WINTER TO SUMMER
HIGH IN FIBER AND PROTEIN
GLUTEN FREE
NO CHEMICAL ADDITIVES OR COLORING**



faux meat

AIN'T SO 'FAUX PAS'!

As Hollywood turns vegan, vegetarian or a flexitarian one celebrity at a time and "Vegactivism" becomes an ethical and ecological movement with the help of powerful NGO's such as The Vegan Society, World Veg Fest and Eating Better along with advocacy films such as Forks Over Knives and Cowspiracy, the plant-based eating will surely continue to move from a niche following to mainstream within the next decade.

Vegan meat... a trend that started several years ago, thanks to the help of Veganuary campaign and Meat Free Mondays spearheaded by the power McCartney trio along with endless number of chefs, restaurants and supermarkets tapping into the hive, has been making "faux" meat just as popular as the real one.

So... as we enter year 2019, get used to seeing and hearing more of seitan steak, vegan calamari, plant-based Peking duck, veggie bacon, faux gras, tofu bratwurst and many more dishes with oxymoron names on the menus. Get ready to attend more vegan cook outs and travels.

Tender, juicy and flavorful vegan meat that's low in fat and high in protein, will definitely challenge animal proteins in the year ahead as the meal portfolio expands to include breakfast, snacks, appetizers, wraps, burgers, soups, stews, pasta, noodles, salads and more.

Easy-on-the-environment, easy-on-health and easy-on-animals, faux meat is surely far from a food faux pas!

So... here are few trendy mixes and seasonings to dress up for the occasion!

Get your meatless bowls, steaks and salads perfectly spiced and flavored with these delicious meat-substitute mixes and textured seasonings with crunchy seeds and herbs.



Fake It Till You Make It Kit

- Vegan Seitan Steak Dry Mix with
- Marination Kit

Mix & Master

- Dried Cauliflower Bolognese Mix
- Dried Cauliflower Taco Mix
- Dried Cauliflower Chili Con Carne Mix

Crunchy Pleasures

Vegan Crunchy Topping Seasonings for Meatless Bowls, Steaks and Salads

- Korean Seasoning
- Indian Seasoning
- Veggie Steak Seasoning
- Hot Lovers Seasoning
- Garlic and Onion Seasoning
- Spicy Citrus Seasoning (Lemon, Pepper and Herbs)



Cool Beans!



Beans and legumes have always been a kitchen favorite across the globe, given their wide variety, versatility and hearty tastes in addition to their richness in protein.

The year ahead, as consumer preferences continue to shift from animal to plant-based proteins, beans will become a serious alternative to meat. As a healthier and more environmental choice, we will see more chefs turning to beans and legumes in their kitchen with a newfound respect thus, giving them a serious boost in popularity.

Known to reduce cholesterol and improve long-term health, we will be seeing more of these earthy, hearty and flavorful ingredients in all kinds and sizes across the supermarket shelves.

Kidney beans, lentils, chick peas, peas, fava beans, split peas, soy beans, peanuts, black beans, pinto beans, lima beans, beluga lentils and many more will give both the professional chefs and the chefs at home a lot to work with as they prepare bean-based dishes inspired from different cuisines.

In 2019, the world will truly be our oyster as we turn these beans into snacks, soups, salads, stews, sides, breakfasts and main dishes.

Let us spill the beans for vegans, before the new year! We've already crafted some amazing bean-based products fortified with fruits and vegetables.

- Spicy Peach and White Bean Dip
- Peanut Butter and Pea Protein Green Apple Breakfast Spread
- Sesame Carrot Black Bean Pasta Sauce
- Cauliflower White Bean Alfredo Sauce
- Strawberry Balsamic and Lentil Dipping and Salad Sauce



Frozen TEMPTATIONS

The frozen desert aisle will be heating up with innovations in 2019, taking its inspiration both from the vegan movement as well as the Asian street delights that have become Instagram sensations all around the world, thanks to a stream of new age ice cream parlors opening up across the globe.

As taste based indulgence shifts to visual based indulgence in 2019, frozen deserts will surely be zesting up the sector with plenty of art infused edibles. Pleasing both the palates as well as the eyes, bubblewrap waffles, ice cream tacos, tapioca pearls, snow ice, thai rolled ice creams will certainly be the trending topic within the industry, come next year.

As ice creams lovers will cheer for the new and improved frozen treats, vegans will be delighted to hear of new plant-based frozen deserts with avocado, tahini, coconut water, butternut squash and more, proving that indulgence and healthy eating are no longer an oxymoron.

So, here're some ideas to sprinkle over your ice cream and frozen treats in 2019. Go ahead, eat with your eyes!



- SALTED CHOCOLATE PEANUT SPRINKLE
- X HOT NUT SPRINKLE
- SWEET CHILI SESAME SPRINKLE
- COCONUT & CRUNCHY SEEDS SPRINKLE



- CHAI SEASONING
- PUMPKIN PIE SEASONING
- MILKY CANDY SEASONING
- MINTY VANILLA SEASONING
- FENNEL & ORANGE SEASONING
- HONEY & GINGER SEASONING

Do Your Meals

UP BROWN!

In 2019, "Brown will be the new Black" with carob powder coming to the fore. Known mostly as a cacao or a chocolate substitute -- minus the guilt, its role in our kitchens will go way beyond the desert recipes.

Ask...What can Brown do for you? Well, a lot!

Perfectly suitable for western and eastern cuisines such as Italian, French, Asian, Indian and Middle Eastern, carob powder will take center stage in the year ahead with huge health benefits on the side. While guaranteeing flavorful meals, this brown seasoning will do your heart, bones, muscles and nerves a whole lotta good! This tasty yet guilt free ingredient is fat free, gluten free, caffeine free while rich in calcium, fiber and anti-oxidants.

It's time to do up brown!

Sprinkle over these amazing carob based powders and transform your meals!

- * Spicy Sesame Brown Powder
- * Hot and Garlic Brown Powder
- * Mushroomy Brown Powder
- * Seaweed Brown Powder
- * Adobo Brown Powder
- * Old Bay Brown Powder



A RAINBOW OF YOUTH; FLAVONOID SPICE BLENDS

Known for their anti-aging and anti-inflammatory benefits, flavonoids certainly do way more than give our fruits and vegetables their color. With mindful eating in full speed, we will be seeing and hearing more of flavonoids being adopted in people's diets in 2019.

Now, it's more practical than ever to add a rainbow of powerful blends into every meal.

Green Goodies: Parsley, thyme, oregano, chives, basil, spinach, green pepper, green tea, onion, garlic, leek, celery leaf, broccoli, dill, mint, pea protein and chlorophyllin

Yellow Goodies: Lemon skin, onion, garlic, ginger, chickpea flour, oyster mushroom, nutritional yeast, apple, fennel, turmeric, yellow pepper, soy protein, turmeric extract, lutein, betacarotene, safflower extract

Red Goodies: Tomatoes, red pepper, chili pepper, paprika, onion, garlic, apple, red beets, celery, cranberry, leek, black tea, nutritional yeast, soy protein, paprika extract, beet extract, anthocyanin

Orange Goodies: Carrot, tomatoes, red peppers, yellow pepper, orange skin, lemon skin, garlic, onion, soy protein, fennel, mushroom, turmeric, cumin, yellow pepper, nutritional yeast, celery root, betacarotene, annatto, lutein

Brown Goodies: Cocoa, carob, onion, garlic, fennel, cayenne, paprika, chickpea flour, celery root, apple, mushroom, nutritional yeast, cinnamon, cumin, black tea, annatto, anthocyanin

With a dramatic statistic as "One third of the food that is being produced in the world today is thrown away" and considering its environmental impact, "No Food Waste" trend is definitely here to stay for many years to come.

The year ahead, we will be experiencing this trend at a more consumer level where people will be keen on "food recovery" in their kitchens. This trend, which some refer to as "trash cooking", will be growing at a much faster pace than expected as it is fueled by some famous chefs and culinary gurus from around the world. The award winning chefs have been up for this creative challenge, presenting yesterday's food with a fresh new take as trendy bowl dishes.

"Food recovery" is exactly that... giving leftovers and raw produce that otherwise would have been thrown away, a makeover and turning them into culinary delights. Scandinavian chefs have been at the forefront, spearheading the "zero waste" movement by opening up restaurants like ReTaste in Stockholm and Loop in Helsinki, serving delicious meals made with ingredients from supermarkets, wholesalers and restaurants with an approaching best-before date.

In 2019, while the food at retail will be getting a boost with HPP technology to extend its shelf life, we will be seeing more chefs at home and in restaurants turning to 3 S's (Spices, Seasonings, Sauces) to give their meals a taste-lift.

For tomorrow's "conscious kitchens", here are some practical delicacies to give yesterday's meals a 2nd chance! Maybe, you do have a 2nd chance to make a first impression, after all!

GIVING LEFT-OVERS

A TASTE-LIFT

Second Day Cooking Sauces

- Second Day Chicken Sauce
- Second Day Steak Sauce



At Che Seasons, we believe in the value of what we have in our hands. And, we surely do not like wasting it. We know the value of natural resources, the produce, the effort that transforms an ordinary ingredient into an extraordinary taste, the value of talent, experience and assets that form the backbone of production. We know the value of food made with love, the value of time spent with loved ones and, we make sure that none is wasted.



FLAVORS'R'US

Set out to leave a lasting imprint on people's palates, we are a manufacturer of gourmet salts, seasonings, marinades, sauces, dressings, anti-aging spice blends, passionings, seasoning balls and herbs. With more than **2.000 products**, **5.000 unique recipes** and an ongoing pursuit of innovations, we take our flavors seriously and, we take them beyond borders.

Our products are delicious

We believe that cooking is alchemy. Alchemy of nature's miracles, timeless recipes, rituals and passion all blended together to start a flavorful dialogue between the chef and the guests. As time continuously becomes the missing ingredient in our food, we make sure that taste isn't. With our executive chef and R&D teams on board, we blend the freshest and the finest ingredients together to make all meals, tables and conversations tastier.

Our products are culturally diverse

The world is an amazing place with so much to experience... food, being one of the key identifiers of a culture and a social connector despite one's origin. Our portfolio of products is as rich and diverse as the world itself. As our industry adopts new trends, and our customers gets exposed to new cuisines, we continue to satisfy their ever changing palates with a world of flavors.

Our products are healthy

We believe in good stuff like vitamins, minerals and anti-oxidants while we stay clear of all the additives, preservatives, sweeteners and artificial flavors. Our products are produced with completely natural methods and are under 100% microbiological guarantee. And, thanks to our food safety system, we are continuously being monitored with BRC and IFS quality system certificates.

Our products are practical

With less and less time in our hands nowadays, we make sure that all our products and packaging are practical for the chefs cooking at home. Thanks to our dip sauces, marinades, spray seasonings, world cuisine blends and other practical delicacies, the chefs get to spend more time enjoying the conversations at the table than cooking in the kitchen.