

Foodservice -USA

<mark>Se</mark>ptember 2012

Sandwiches, Subs and Wraps - US

Despite the recession, the sandwich shop segment has fared well, meeting the changing needs of consumers. Sandwich shops offer better-for-you and gourmet-like options, as well as upscale décor at lower prices than full-service restaurants, striking a balance between quick service and casual dining. These concepts also meet busy on-the-go consumers ...

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Innovation on the Menu: Flavor Trends - US

While a restaurant may operate for months, years, and decades on end, the menu rarely stays the same. Flavor preferences and trends come and go, and consumer expectations change with them. Indulgence is important on one hand, but with growing nutritional awareness and pending menu-labeling regulations, offering betterfor-you (BFY) items ...

<mark>Ju</mark>ly 2012

Smoothies and Shakes: Made to Order - US

Consumers have begun to look towards smoothies, as well as functional smoothies with health add-ins, to fulfill their better-for-you dietary needs and support their on-the-go lifestyle. These items are being consumed as snacks, meal replacements, beverages and desserts, giving the item a great deal of flexibility. The item can also ...

Quick Service Restaurants - US

The recession and subsequent years have had a significant impact on the quick-service (QSR) segment, for both operators and consumers. Value pricing initiatives have kept patrons engaged, but consumer demand, media attention, and the constant threat from competing segments have at the same time driven the fast food industry to ...

Casual Dining - US

Mintel's consumer survey finds that 52% of respondents visited a casual dining restaurant for lunch and 69% of respondents visited a casual dining restaurant for dinner in the last month. Party size and check average varied by daypart with lunch bringing in an average of \$12.66 per person, while ...