

TOP TRENDING COFFEE FLAVORS



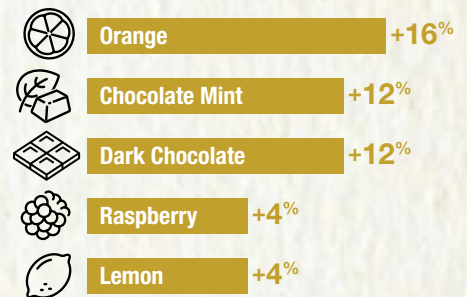
To engage clientele, foodservice operators at business and industry facilities should offer classic and specialty coffees as well as pairing trending flavors using syrups and add-ins. **Here's what's hot.**



35%

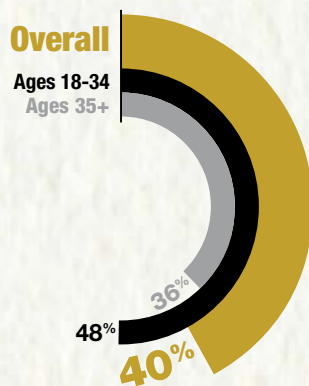
of consumers are **more interested in trying new flavors** in their coffee now than they were in 2016.

Fastest-growing flavors paired with coffee:¹



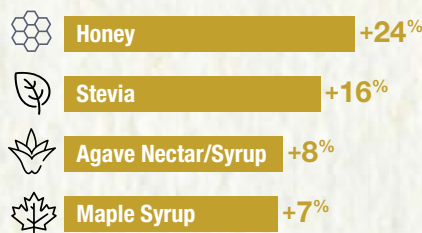
Consumers, especially 18-34-year-olds, are demanding alternatives to dairy, such as almond milk, soy milk, oat milk, coconut milk, cashew milk and hemp milk.

"I expect coffee cafes to offer dairy-free alternatives for coffee."⁴



Coffee lovers are turning to healthier choices when it comes to the usual sugar and milk.

Top choices among non-sugar, natural sweeteners:³



Fastest-changing healthy claims on menus:²



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¹Technomic's Ignite menu data

²Technomic's 2018 Healthy Eating Consumer Trend Report

³Technomic's 2018 Beverage Consumer Trend Report

⁴Technomic's 2018 Bakery and Coffee Cafe Consumer Trend Report