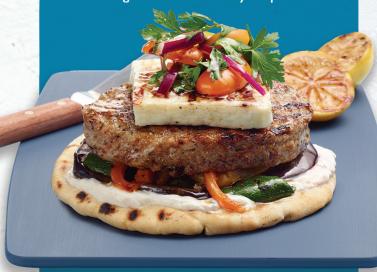


THE WHY, WHAT, WHERE AND HOW OF TODAY'S HEALTHY EATING TRENDS

It's never been more important to offer healthier options on your menu. 31% of diners strongly agree that their mentality around healthy eating has changed over the past two years, and now over half of consumers (53%) say they are eating healthier away from home compared to two years ago. By applying these insights and tips for on-trend menu tweaks, you can keep them coming back and increase your profits.



Appeal to indulgent and health-conscious diners with a better-for-you burger option.

Mediterranean Turkey Burger.

TIPS FOR MENUING **HEALTH-FORWARD DISHES:**

Highlight dishes with shorter ingredient lists:

57% of consumers agree that a shorter ingredient list signals that an item is healthier.

Cover your bases by offering wholesome and indulgent options:

Although 22% of diners who eat meat follow specialty diets, 24% are still looking to indulge their cravings.

Offer a lean protein with functional benefits, like turkey:

Consumers are increasingly looking for specific vitamins and nutrients in the food they consume.

Source: Technomic Healthy Eating Consumer Trend Report, 2022

WHAT HEALTH-MOTIVATED DINERS ARE THINKING ABOUT NOW



THINK ABOUT
EATING MORE FRESH
VEGETABLES



CONSIDER THE BENEFITS OF EATING HEALTHIER FOODS



EVALUATE THE PROTEIN CONTENT OF DISHES



WHY DINERS ARE EATING HEALTHIER:

45% To feel better physically after eating

38% To improve quality of life

WHERE AND WHEN DINERS ARE EATING HEALTHY MEALS

At lunch and on weekdays

73% say they're eating healthier meals at the same foodservice locations they typically go to, rather than trying a new place

BONUSTIP:

WHEN MENUING TURKEY, CALL OUT THESE FUNCTIONAL BENEFITS:



■ PROTEIN:

Turkey is high in protein

■ VITAMIN B:

Turkey is high in vitamin B3, B6 and B12

Butterball Grilled Turkey Breast with Spring Kale Caesar