



CHEFseasons
tastier together

MADE FOR THE MENU.

BUILT FOR THE OPERATION.



CULINARY
EXPERTISE



OPERATIONAL
SIMPLICITY



CONSISTENT
QUALITY



GLOBAL
REACH



TAILORED
SOLUTIONS



FOODSERVICE SOLUTIONS

FOODSERVICE CATALOG 2026/27

BEYOND **TASTE+**

WE SPEAK FOODSERVICE

Different businesses.
Different operations.
One flavor partner.

From a single kitchen to
thousands of locations,
every foodservice operation
has its own realities.

We develop solutions
around them — combining
culinary creativity with
consistency, operational
simplicity and industrial
scalability.



WHATEVER YOU SERVE.
HOWEVER YOU OPERATE.
WE BUILD FLAVOR AROUND YOU.

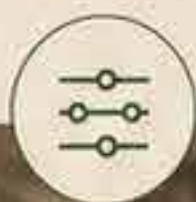
FROM INSIGHT TO SERVICE.

IDEAS. FLAVOR. OPERATION. IMPACT.

We turn culinary insight into solutions that work in real kitchens and deliver real results.

Every step is designed around your operation, your customers and your goals.

- 01 **SENSE** Trends & Consumer Insights > 02 **CREATE** Culinary Development > 03 **ADAPT** Made for Your Operation > 04 **VALIDATE** Kitchen & Operational Testing > 05 **SCALE** Industrial Production > 06 **EVOLVE** Continuous Menu Innovation



We identify what's next — and what matters.

We craft flavors, recipes and applications.

We tailor solutions to your menu, process and model.

We test in real kitchens to ensure performance.

We deliver consistent quality at every scale.

We keep creating what's next, together.

YOUR IDEA. OUR CULINARY + OPERATIONAL ENGINE.

From a new signature sauce to a complete menu platform, we connect culinary creativity with operational reality to build solutions that taste great and grow your business.

QSR & RESTAURANT CHAINS.

**BUILT FOR CONSISTENCY.
CREATED FOR DISTINCTION.**

When every location needs to deliver the same great experience, flavor has to perform far beyond the test kitchen.

We develop sauces, seasonings, marinades, coatings and portion solutions engineered around your menu, equipment, service model and operational realities — helping distinctive ideas perform consistently at scale.



SIGNATURE FLAVOR

Create something customers recognize as yours.



OPERATIONAL SIMPLICITY

Designed around real kitchens, workflows and equipment.



CONSISTENCY AT SCALE

From the first restaurant to thousands of locations.



FASTER MENU INNOVATION

From concept and LTOs to scalable roll-outs.



35–80 g
DIP SAUCE CUP
ø70 mm x H24 mm



1,5–3 g
SEASONING SACHET
W50 mm x H70 mm



40–90 g
SACHET
W75 mm x H120 mm



1000 cc
BUCKET
ø130 mm x H125 mm



2000 cc
BUCKET
ø180 mm x H125 mm



1000 cc
POUCH
W200 mm x H300 mm



350 cc
SQUEEZABLE BOTTLE
ø70 mm x H190 mm



1000 cc
SQUEEZABLE BOTTLE
ø85 mm x H270 mm

ONE RECIPE. ONE STANDARD. EVERY LOCATION.

BUILT FOR THE WORLD'S FAST-MOVING MENUS.

We partner with leading QSR and restaurant chains around the world, bringing scalable flavor solutions to millions of meals, every day.

TRUSTED ACROSS GLOBAL FOODSERVICE



Domino's
Pizza



Little Caesars



Papa John's



Sbarro



Pizza Hut



Popeyes



Wendy's



Carl's Jr.



Burger King



Subway



Starbucks



Caribou
Coffee

ONE MENU PARTNER. ENDLESS WAYS TO ADD FLAVOR.



SIGNATURE & CORE SAUCES

Burger Sauces
Sandwich Sauces
Pizza Sauces



DIPS & SIDE SAUCES

Dipping Sauces
Crust Dips
Side Sauces



WING & CHICKEN SYSTEMS

Wing Sauces
Chicken Sauces
Glazes



SEASONINGS & TOPPERS

Pizza Topping Seasonings
Fries & Potato Seasonings
Finishing Seasonings



MARINADES & RUBS

Chicken
Meat
Plant-Based
applications



COATINGS & CRISPY SYSTEMS

Batters
Breadings
Flavored Coatings
Crunch Systems



PIZZA SAUCE & TOPPING SYSTEMS

Pizza Sauce Systems
Pizza Topping Seasonings
Herb & Cheese Blends



CRUST & FINISHING SYSTEMS

Butter-Flavored
Crust Finishes
Garlic & Herb Finishes
Browning & Flavor Systems



GRILL & FINISHING SYSTEMS

Glazes
Grill Finishing
Butter-Flavored
Systems



BREAKFAST & ALL-DAY SOLUTIONS

Breakfast Sauces
Egg Applications
Potato Solutions
All-Day Flavors



IN-BOX & MEAL-COMPONENT SOLUTIONS

Seasoning Sachets
Finishing Powders
Dips & Meal Accompaniments



PORTION CONTROL SOLUTIONS

Dip Cups
Sachets
Squeeze & Dispense Packs



GLOBAL & ETHNIC FLAVOR SYSTEMS

Asian • Mexican • Mediterranean
Middle Eastern • Cajun
Peri Peri • Gochujang • Sriracha



PLANT-BASED MENU SOLUTIONS

Plant-Based Sauces
Marinades & Coatings
Flavor Systems



BEVERAGE & DESSERT FLAVOR SOLUTIONS

Beverage Bases
Sauces & Toppings
See Coffee & Beverage
Solutions

FROM THE SAUCE ON THE BURGER TO THE SEASONING IN THE BOX —
WE BUILD FLAVOR INTO EVERY PART OF THE EXPERIENCE.

FLAVOR SOLUTIONS BUILT AROUND YOUR MENU.

One portfolio.

From the first layer of flavor
to the finishing touch.



QSR
Quick Service
Restaurants



HORECA
Hotels, Restaurants
& Catering



DISTRIBUTION
Retail & Wholesale
Distribution



CLUB STORE
Cash & Carry
& Club Stores



INDUSTRIAL
Food Manufacturers
& Co-packers

01 | BURGER, SANDWICH & DIPS

THE FLAVOR BETWEEN EVERY LAYER.

From signature burger sauces to creamy dips and bold condiments, our portfolio is built to add identity, craveability and consistency to every bite.



SIGNATURE BURGER & SANDWICH

- Classic Burger Sauce
- Smash Burger Sauce
- Burger & Potato Sauce
- Sandwich Sauce
- Samurai Sauce
- Remoulade Sauce
- Caramelized Onion Sauce
- Smoky Tomato Butter Sauce



AIOLI, MAYO & CREAMY

- Real Mayonnaise
- Garlic Herb Aioli
- Lemon-Thyme Aioli
- Truffle Aioli
- Japanese Mayonnaise
- Gochujang Mayo
- Smoked Ranch
- Creamy Ranch



CHEESE & INDULGENT

- Cheddar Sauce
- Garlic & Cheesy Sauce
- Truffle & Cheesy Sauce
- Creamy Parmesan
- Jalapeño Cheddar
- Chili Cheese



MUSTARD & SWEET-SAVORY

- Yellow Mustard
- Honey Mustard
- Smoked Mustard
- Truffle Harissa Mustard
- Maple Dijon



HEAT & GLOBAL

- Chipotle
- Creamy Jalapeño
- Sriracha
- Harissa
- Peri Peri
- Creamy Peri Peri
- Hot Honey
- Gochujang
- Sweet Chili & Lime



DIPS & SIDES

- Garlic Butter
- Tartar
- Yum Yum
- Blue Cheese
- Buffalo Ranch
- Cocktail Sauce
- Cheesy Dip



AND HUNDREDS MORE TO EXPLORE.



CAN'T FIND THE EXACT FLAVOR?

There's a good chance it's already in our 9,000+ recipe library.

EXPLORE OUR FULL PORTFOLIO

chefseasons.com/solutions/foodservice-portfolio

02 | PIZZA SYSTEMS

FLAVOR FROM THE BASE TO THE LAST BITE.

From the sauce beneath the cheese to the seasoning inside the box, we build integrated flavor systems designed for consistency, speed and signature taste across every location.



ONE PIZZA. MULTIPLE FLAVOR MOMENTS.

BASE → TOPPING → CRUST → DIP → FINISH → IN-BOX



PIZZA SAUCES

- Classic Pizza Sauce
- Tomato & Basil
- Marinara
- Spicy Tomato
- Garlic Tomato
- Smoky Tomato
- Arrabbiata
- White Pizza Sauce



WHITE, CHEESE & CREAMY SAUCES

- Garlic Parmesan
- Alfredo
- Four Cheese
- Cheddar
- Creamy Pesto
- Truffle & Cheese
- Garlic & Cheesy



TOPPING SEASONINGS

- Classic Pizza Seasoning
- Pizza & Pasta Seasoning
- Italian Herb
- Garlic & Herb
- Chili & Herb
- Parmesan Style
- Spicy Pizza
- Deli Sprinkle



CRUST & EDGE FINISHING SYSTEMS

- Butter-Flavored Crust Finish
- Garlic Butter
- Garlic Herb Finish
- Parmesan Herb Finish
- Browning & Flavor System
- Chili Garlic Finish



DIPS & SIDE SAUCES

- Garlic Butter Dip
- Ranch
- Cheesy Dip
- Marinara Dip
- Buffalo
- BBQ
- Truffle Aioli
- Hot Honey Dip



IN-BOX & MEAL COMPONENTS

- 1.5–3 g Pizza Seasoning Sachets
- Chili Flakes
- Parmesan-Style Toppers
- Herb Blends
- Finishing Powders
- Dip Cups

Your. Pizza. Your Signature.

Build one component with us — or let us develop the complete flavor system.



CONTACT US

pizzasolutions@chefseasons.com

03 CHICKEN & WING SYSTEMS

BUILD FLAVOR FROM THE INSIDE OUT.

From the first layer of marinade to the final toss, dip or dust, we build complete chicken flavor systems designed for juiciness, crunch, craveability and consistent performance at scale.



MARINADES & BRINES

Buttermilk Style • Garlic Herb • Spicy • Peri Peri
Cajun • Smoky BBQ • Lemon Herb
Custom Marinade Systems



CHICKEN SEASONINGS & RUBS

Classic Chicken • Grilled Chicken • Cajun • Nashville Hot
Peri Peri • Lemon Pepper • Smoky Paprika
Garlic Herb



COATINGS & CRISPY SYSTEMS

Original Crispy • Spicy Crispy • Southern Style
Cajun • BBQ Cheddar • Honey BBQ
Extra Crunch • Custom Batter & Breading Systems



WING SAUCES & GLAZES

Hot Buffalo • Honey BBQ • Honey Sriracha
Sweet Chili • Lemon Pepper • Garlic & Cheesy
Sweet & Sour • Creamy Peri Peri



DRY TOSS & FINISHING

Buffalo Ranch Powder • Nashville Hot • Hot Honey
Lemon Pepper • Garlic Parmesan • Cajun
Sriracha • Smoky BBQ



DIPS & SIDE SAUCES

Ranch • Blue Cheese • Garlic Aioli • Honey Mustard
Smoky Ranch • Cheddar • Hot Honey Mayo
Truffle Aioli

THE CHICKEN FLAVOR JOURNEY



MARINATE



SEASON



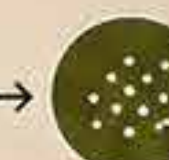
COAT



COOK



TOSS



FINISH



DIP



FINISH

The final touch that makes it irresistible.

TOSS / GLAZE

Bold, balanced sauces that stick and shine.

COAT

Crispy, crunchy and flavorful in every bite.

SEASON

Flavor that penetrates every layer.

MARINATE

Juiciness and tenderness from the start.

DIP

The perfect pairing for every bite.

BUILT AROUND YOUR PROCESS.



TUMBLE



DIP



SPRAY



DUST



BATTER



BREAD



TOSS



GLAZE

ONE PROTEIN. ENDLESS POSSIBILITIES.



Build one layer with us — or let us engineer the complete chicken flavor system.



LET'S CREATE FLAVOR THAT
KEEPS THEM COMING BACK.

chickensolutions@chefseasons.com

04 | GRILL, BBQ & STEAK SYSTEMS

WHERE FIRE MEETS FLAVOR.

From the first rub to the final glaze, we create flavor systems that build depth, caramelization, smoke and signature character across the grill.



BBQ SAUCES

Classic BBQ • Applewood Smoked BBQ • Chipotle BBQ
Mango Habanero BBQ • Maple Chipotle BBQ
Cranberry Jalapeño BBQ • Honey Sriracha BBQ
Spicy Bourbon Cola BBQ • Smoky Maple Bourbon



STEAK & GRILL SAUCES

Steak Sauce • King's Steak Sauce • Chimichurri-style
Peppercorn • Mushroom • Garlic Butter
Smoky Tomato Butter • Mustard Butter



GLAZES & FINISHING SAUCES

Honey BBQ Glaze • Hot Honey Glaze • Sweet Chili Glaze
Teryaki Glaze • Bourbon Glaze • Garlic Herb Butter Finish
Lemon Caper Butter



RUBS & GRILL SEASONINGS

Argentinian Steak Rub • Korean BBQ Dry Rub • New York Steak
Dallas Steak • Chef's Steakhouse • Steak & Burger BBQ
Smoky Maple BBQ • Spicy Cajun BBQ



PROTEIN SEASONINGS

Grilled Chicken • Lamb • Beef • Burger
Buttery Garlic Herb • Smoked Rosemary



SAUCES MADE EASY – FROM POWDER

Premium sauces with rich flavor and perfect consistency.
Demi Glaze • Cafe de Paris • Forestier
Peppercorn Sauce • Mushroom Sauce
Bearnaise Sauce • Red Wine Sauce
Creamy Garlic Sauce • More to explore



SEASONING

The first layer of flavor that starts the journey.



SEAR

High heat creates maillard reaction and builds rich flavor.



SMOKE

Smoky depth that infuses aroma and character.



GLAZE

Glossy, bold and balanced glazes that caramelize and cling.



FINISH

The final touch that brings everything together.

BUILD YOUR FIRE SIGNATURE.

Choose your smoke. Choose your heat. Create your signature.



APPLEWOOD



HICKORY



CHARRED



SMOKED PAPRIKA



CHIPOTLE



BOURBON



FIRE-ROASTED



BLACKENED

CONTROL THE HEAT.
OWN THE FLAVOR.

From grill-ready classics to proprietary smoke and glaze profiles, build one component with us — or create your complete grill flavor system.



grillsolutions@chefseasons.com

05 | DRESSINGS & SALAD SOLUTIONS

MAKE THE SALAD WORTH ORDERING.

From everyday classics to fruit-led vinaigrettes and chef-inspired signatures, we create dressings that bring freshness, contrast, texture and character to every plate.



CREAMY CLASSICS

Classic Salad Dressing • Garden Herb • Ranch
Caesar • Cheesy Caesar • Thousand Island
Creamy Garlic • Creamy Herb



VINAIGRETTES & BALSAMICS

Classic Vinaigrette • Balsamic • Creamy Balsamic
Dijon Vinaigrette • Herb Vinaigrette • Lemon Vinaigrette
Mediterranean Vinaigrette



FRUIT-LED DRESSINGS

Strawberry & Poppy Seed • Blackberry • Balsamic Fig
Raspberry • Pomegranate • Citrus • Mango
Cranberry



NUTS, HERBS & GARDEN

Walnut & Herbs • Basil Hazelnut • Mediterranean Herb
Lemon Thyme • Pesto Dressing • Green Herb



PREMIUM & CHEF-INSPIRED

Truffle Dressing • Truffle Caesar • Roasted Garlic
Smoked Mustard • Lemon Caper • Sumac Citrus
Harissa Vinaigrette



BETTER-FOR-YOU & PLANT-FORWARD

Vegan Ranch • Vegan Garden Herb • Vegan Caesar
Citrus Basil • Reduced-Fat • Oil-Forward Vinaigrettes

**FRESHNESS
HAS A FLAVOR.
MAKE IT YOURS.**

From a core house dressing to an exclusive signature, build the balance your menu needs.



BEYOND THE SALAD.



BOWLS



WRAPS



SANDWICHES



GRAIN BOWLS



ROASTED
VEGETABLES



COLD PLATES



DIPPING



FINISHING

BUILD YOUR BALANCE.

CREAMY ——— LIGHT

SWEET ——— TANGY

FAMILIAR ——— ADVENTUROUS

SMOOTH ——— TEXTURED



*Let's create
something delicious.*

dressingsolutions@chefseasons.com

06 | GLOBAL CUISINES

THE WORLD IS ON THE MENU.

From iconic regional flavors to the cross-cultural combinations shaping tomorrow's menus, we translate culinary traditions into scalable foodservice solutions.



EAST & SOUTHEAST ASIA

Teriyaki • Hoisin • Sriracha • Sweet Chili
Sweet & Sour • Japanese Mayo • Spicy Thai Peanut
Noodle Sauce • Shichimi Togarashi
Chinese Fivod Spice



KOREA

Gochujang Sauce • Gochujang Mayo
Korean BBQ • Korean Gochujang Seasoning
Sweet-Spicy Korean Glazes



MIDDLE EAST & LEVANT

Harissa • Za'atar • Sumac & Sesame
Ras El Hanout • Shawarma • Turkish Baharat
Tarator • Sumac Citrus



INDIA & SOUTH ASIA

Indian Curry • Garam Masala • Masala
Biryani • Curry Sauce • Coconut Curry
Curry Cheese



MEXICO & LATIN AMERICA

Mexican Salsa • Taco • Fajita • Chipotle
Adobo • Mexican Chili • Jalapeño • Tex-Mex



MEDITERRANEAN & SOUTHERN EUROPE

Romesco • Pesto • Pesto Rosso • Herbs de Provence
Mediterranean Herb • Tapenade • Garlic & Herb



AFRICA & MAGHREB

Algerienne • Peri Peri • Berbere
Moroccan Tagine • Harissa
North African spice systems

 **ONE WORLD.
ENDLESS WAYS
TO TASTE.**

AUTHENTIC ROOTS. BUILT FOR MODERN MENUS.



RESPECT THE ORIGIN

Understand the ingredients
and flavor architecture
behind the cuisine.



ADAPT THE FORMAT

Sauce • Seasoning • Marinade
Rub • Glaze • Dip



FIT THE OPERATION

Adjust heat, texture, sodium,
preparation and
application.



CREATE WHAT'S NEXT

Use authentic flavor
foundations to create
new menu experiences.



CROSS-CULTURAL FLAVOR



KOREAN
x
BBQ



HARISSA
x
MAYO



GOCHUJANG
x
CHEESE



SUMAC
x
CITRUS



MISO
x
BUTTER



CURRY
x
COCONUT



SRIRACHA
x
NONEY



ZA'ATAR
x
RANCH

**TRAVEL THROUGH FLAVOR.
WITHOUT CHANGING YOUR OPERATION.**

Build an authentic classic —
or let cultures collide.



*Let's create
something delicious*

globalsolutions@chefseasons.com

07 | PASTA, PESTO & CULINARY SAUCES

FROM MISE EN PLACE TO SIGNATURE PLATE.

From vibrant pestos and rich cheese sauces to tomato classics, butter finishes and chef-inspired bases, we help kitchens create distinctive dishes with less complexity and consistent results.



1. PESTO & GREEN SAUCES

Pesto Sauce • Creamy Pesto • Basil Pesto
Vegan Pesto • Citrus Basil Pesto
Spinach Pesto • Herb Pesto



2. TOMATO & MEDITERRANEAN

Tomato & Basil • Marinara • Arrabbiata
Pesto Rosso • Roasted Tomato
Sun-Dried Tomato & Green Olive Tapenade
Caramelized Onion & Roasted Garlic Tomato



3. CHEESE & CREAMY

Creamy Alfredo • Four Cheese • Cheddar
Garlic & Cheesy • Creamy Spinach & Cheese
Basil & Cheddar • Truffle & Cheese
Mac & Cheese



4. BUTTER & FINISHING

Garlic Butter • Lemon Caper Butter
Smoky Tomato Butter • Mustard Butter
Herb Butter • Truffle Butter-inspired Finish



5. MUSHROOM, TRUFFLE & PREMIUM

Mushroom Sauce • Porcini Sauce • Truffle Cream
Truffle Alfredo • Truffle & Cheesy
Mushroom & Herb • Forestière



6. CULINARY BASES & SAUCE MIXES

Demi-Glace • Café de Paris • Forestière
Peppercorn • Curry Sauce Base
Gravy • Béchamel-style Base
Cheese Sauce Base


**CHEF-DRIVEN.
KITCHEN-READY.**

READY WHEN THE KITCHEN IS.



READY-TO-USE

Open • Heat • Finish



Consistent flavor and texture.
Save time, reduce prep,
focus on creativity.



CONCENTRATED

Dilute • Customize • Serve



Control yield and intensity.
Adapt to your menu
and your operation.



POWDER-TO-SAUCE

Mix • Cook • Finish



Shelf-stable convenience.
Real sauce performance
from a simple blend.

ONE SAUCE. MORE THAN ONE MENU MOMENT.



 PASTA



 PIZZA



 GNOCCHI



 RISOTTO



 PROTEINS



 VEGETABLES



 SANDWICHES



 SIDES

**LESS PREP.
MORE POSSIBILITY.**

Build from our culinary library —
then make the final touch yours.



culinarysolutions@chefseasons.com

08 | SEASONINGS, RUBS & TOPPERS

SMALL FORMAT. BIG FLAVOR IMPACT.

From back-of-house seasoning to the final sprinkle, we create dry flavor systems that build identity, consistency and craveability at every stage of the menu.



1. PROTEIN SEASONINGS & RUBS

Steak • Chicken • Lamb • Seafood • Salmon
Burger • Grilled Chicken • Roasted Turkey
Cajun • Peri Peri



2. FRIES, POTATO & SIDE SEASONINGS

Classic Fries • Seasoned Fries • Garlic Parmesan
Cajun • BBQ • Cheddar • Truffle
Hot Honey • Chili Lime • Loaded Potato



3. PIZZA, PASTA & IN-BOX TOPPERS

Pizza Seasoning • Pizza & Pasta • Italian Herb
Garlic & Cheese • Chili Flakes • Parmesan-Style
Deli Sprinkle • Crunchies for Pizza & Pasta



4. GLOBAL FLAVOR BLENDS

Za'atar • Gochujang • Taco • Fajita • Garam Masala
Curry • Shawarma • Ras El Hanout • Berbere
Shichimi Togarashi



5. FINISHING SEASONINGS

Truffle Salt • Flake Salt • Lemon Pepper • Sumac Citrus
Smoked Rosemary • Garlic Lemon Zest
Porcini Salt • Chili Pepper Salt



6. BOLD & SIGNATURE BLENDS

Nashville Hot • Buffalo Ranch • Hot Honey • Mango Chili
Curry Cheese • Chili Garlic Crunch
Smoked Paprika Chipotle • Korean BBQ



**FLAVOR
BEFORE.
DURING.
AFTER.**



BEFORE COOKING

Marinade support
Rub • Pre-season



DURING COOKING

Grill • Fry
Roast • Bake



AFTER COOKING

Dust • Toss
Sprinkle • Finish



**MORE THAN
SEASONING.**

FINE POWDER
Fast coverage



COARSE BLEND
Visible ingredients



FLAKES
Finishing impact



CRUNCH
Texture + flavor



FROM BULK TO 1.5 g
The same flavor,
engineered for
your operation.

**EVERY SPRINKLE
HAS A JOB.**

Build flavor into the process —
or make the final touch
unforgettable.



*Let's create
something delicious.*

seasoningsolutions@chefseasons.com

09 | MARINADES & FLAVOR SYSTEMS

FLAVOR THAT GOES DEEPER.

From tumble and brine applications to dry marinades and complete flavor systems, we design solutions around the protein, process and desired eating experience.



1. CHICKEN & POULTRY MARINADES

Classic • Garlic Herb • Buttermilk Style
Lemon Herb • Peri Peri • Cajun
Hot & Spicy • BBQ • Mediterranean



2. BEEF & RED MEAT SYSTEMS

Steakhouse • Peppercorn • Garlic Butter
Chimichurri-style • Argentine • Smoky BBQ
Blackened • Herb & Mustard



3. SEAFOOD & FISH

Lemon Herb • Garlic Butter • Mediterranean
Cajun • Chili Lime • Citrus Herb
Seafood Seasoning Systems



4. GLOBAL MARINADE PROFILES

Teriyaki • Korean BBQ • Gochujang
Tandoori • Shawarma • Harissa
Adobo • Fajita • Peri Peri



5. DRY MARINADES & RUB SYSTEMS

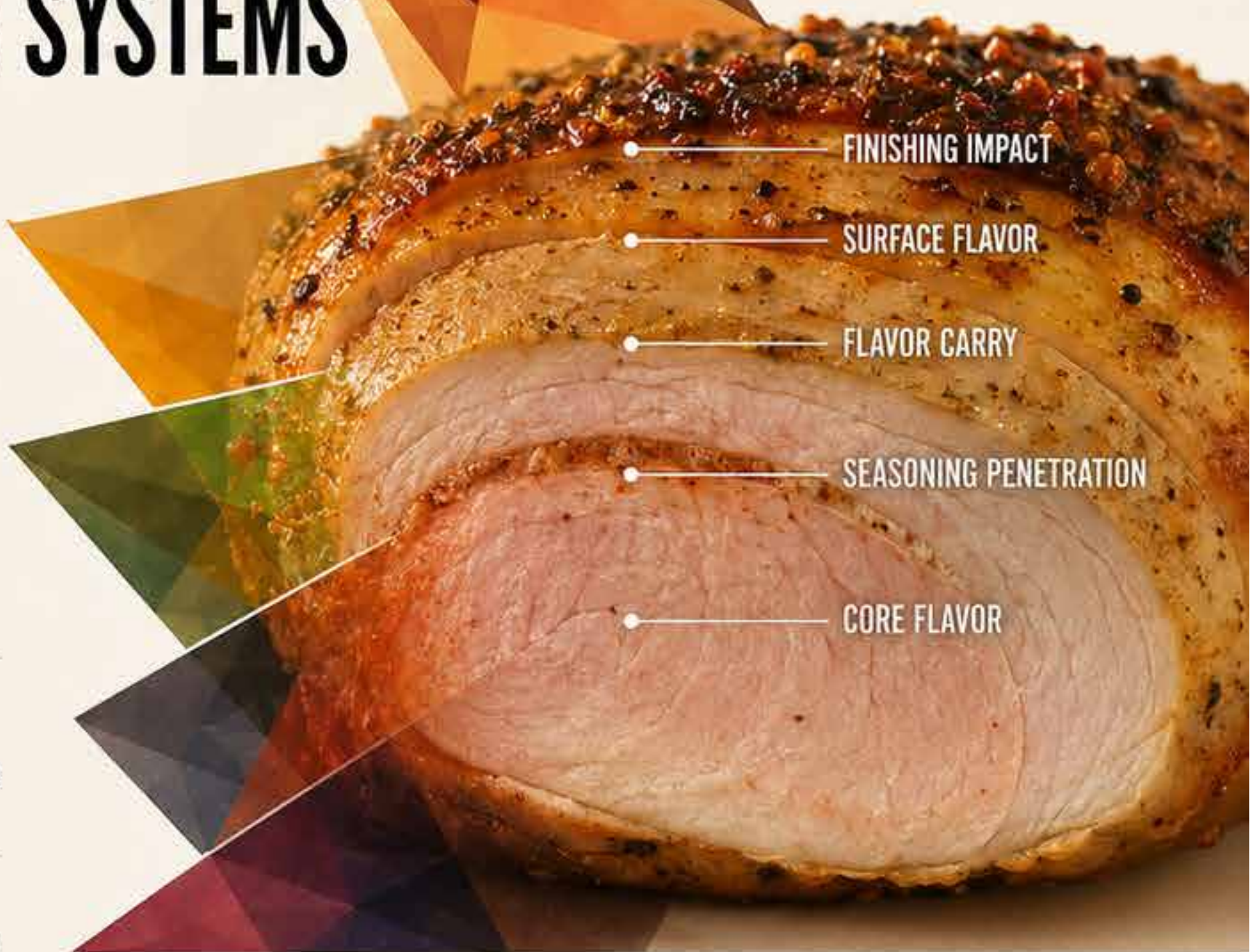
Fine Powder • Coarse Blend • Rub
Pre-seasoning • Surface Seasoning



6. CUSTOM FUNCTIONAL FLAVOR SYSTEMS

Flavor Delivery • Adhesion
Process Compatibility • Color Development
Consistency

NOT JUST ON
THE SURFACE.
BUILT INTO THE
EXPERIENCE.



BUILT AROUND THE PROCESS.



TUMBLE

Even flavor
distribution



INJECT

Flavor deeper
into the
protein



BRINE

Controlled
seasoning
throughout



DIP

Surface flavor
before
cooking/coating



SPRAY

Efficient
controlled
application

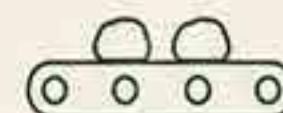


RUB

High-impact
surface
seasoning

FROM KITCHEN SCALE
TO PRODUCTION LINE.

We adapt flavor systems around your raw material,
equipment, process and final application.



YOUR PROCESS.
YOUR PROTEIN.
YOUR FLAVOR SYSTEM.

Start with one marinade —
or build the complete flavor
architecture with us.



marinadesolutions@chefseasons.com

10 | COATINGS & CRISPY SYSTEMS

**CRUNCH YOU CAN HEAR.
FLAVOR YOU REMEMBER.**

From light, delicate coatings to bold, heavily seasoned crunch systems, we engineer texture and flavor around the product, process and desired eating experience.



1. BATTER SYSTEMS

Original Batter • Tempura Style • Light Crispy Batter • Spicy Batter • Beer-Style Batter
Custom Batter Systems



2. BREADINGS & CRUMB SYSTEMS

Classic Breading • Southern Style • Golden Crumb Extra Crispy • Coarse Crumb • Fine Crumb
Custom Breadings



3. FLAVORED COATINGS

BBQ Cheddar • Honey BBQ • Cajun
Garlic Parmesan • Hot & Spicy • Lemon Pepper
Smoky Paprika • Buffalo • Ranch



4. CHICKEN & POULTRY COATINGS

Original Crispy • Spicy Crispy • Nashville Hot
Southern Fried • Buttermilk Style • Hot Honey
Korean Style



5. SEAFOOD, VEGETABLE & SIDE COATINGS

Fish & Seafood • Onion Rings • Vegetables
Mozzarella • Potato • Mushroom
Plant-Based Applications

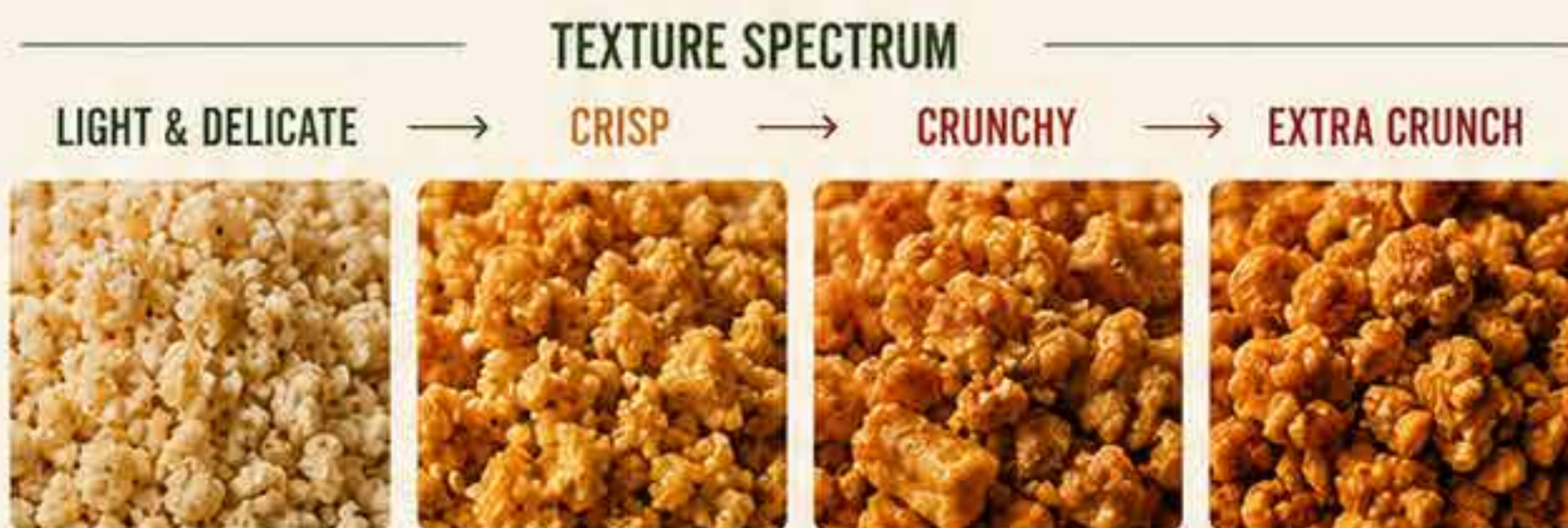


6. CRUNCH & TEXTURE SYSTEMS

Fine Crisp • Coarse Crunch • Flakes
Crumbs • Crunchies • Dual-Texture Systems



**TEXTURE
IS PART OF
THE FLAVOR.**



ADHESION

Coating stays where it should.



COLOR

Golden, even visual appeal.



CRUNCH

Designed around the desired bite.



FLAVOR DELIVERY

Seasoning throughout the coating system.



PROCESS FIT

Built around fry, bake or other applications.

**BUILD
THE BITE.**

From the first layer of adhesion to the final crunch, create a coating system engineered around your product and process.



coatingsolutions@chefseasons.com

11 COFFEE, BEVERAGE & DESSERT SYSTEMS

BEYOND THE CUP. BUILD THE WHOLE EXPERIENCE.

From coffee and refreshers to beverage powders, syrups, textures and finishing touches, we build complete drink solutions around the menu, the moment and the operation.



1. COFFEE & CAFÉ SOLUTIONS

Iced Coffee • Flavored Latte • Matcha • Ube • Chai •
Dessert Coffee Concepts • Dairy & Plant-Based Applications



2. REFRESHERS & COLD BEVERAGES

Fruit Refreshers • Tea Refreshers • Lemonades •
Botanical Drinks • Sparkling Concepts • Fruit x Coffee •
Fruit x Tea



3. BEVERAGE POWDER SYSTEMS

Frappé Bases • Milkshake Bases • Smoothie Bases •
Hot Beverage Powders • Cold Beverage Powders •
Instant Drink Systems



4. SYRUPS & SWEETENERS

Coffee Syrups • Fruit Syrups • Cocktail & Mocktail
Syrups • Honey Syrup • Vanilla Sugar • Honey Sugar •
Cinnamon Sugar



5. TEXTURE, TOPPINGS & FINISHING

Cold Foam • Gingerbread Topping • Cookie Crunch •
Matcha Dust • Cocoa Dust • Fruit Powders •
Flavored Sprinkles • Crunch Components



6. BAR & MIXOLOGY

Cocktail Bases • Mocktail Bases • Sweet & Sour
Systems • Ginger Systems • Herbal & Spiced Syrups •
Finishing Sugars • Garnish Powders



BASE
The foundation.



FLAVOR
The signature.



TEXTURE
The sensation.



FUNCTION
The reason for
the occasion.



**THE DRINK
IS BUILT IN
LAYERS.**



FINISH
The final
interaction.

FROM MORNING TO EVENING.



MORNING

Coffee • Matcha • Chai



MIDDAY

Refreshers • Lemonades • Fruit



AFTERNOON

Indulgent • Dessert • Texture



EVENING

Mocktails • Social Drinks

BUILT TO WORK BEHIND THE COUNTER.



MIX

Easy
preparation



BLEND

Consistent
texture



CHILL

Hot or cold
flexibility



LAYER

Visual and sensory
contrast



FINISH

Toppings, dusts
and drizzles



SERVE

Designed for
operational speed



CRAVEABILITY

Taste worth
repeating.



SENSATION

Flavor, texture and
visual appeal.



SPEED

Designed for
real service.



SCALABILITY

From concept to
chain rollout.



PROFITABILITY

Built with the
operation in mind.

DON'T JUST ADD A FLAVOR. CREATE A SENSATION.

VIRAL + DELICIOUS + SCALABLE + FAST + PROFITABLE



beveragesolutions@chefseasons.com

12 | BREAKFAST, BRUNCH & ALL-DAY SOLUTIONS

START STRONG. SERVE ALL DAY.

Chef Seasons develops flavor systems for pancakes, waffles, breakfast sandwiches, eggs, potatoes, bakery items, and all-day snacking—helping operators extend menus across dayparts with speed, consistency and flavor.



1. PANCAKES, WAFFLES & SWEET BREAKFAST

Pancake syrups • Fruit sauces • Chocolate & caramel sauces • Maple-style profiles • Cinnamon sugar • Vanilla sugar • Gingerbread topping



2. EGGS, SANDWICHES & SAVORY BREAKFAST

Breakfast sauces • Cheese sauces • Smoky mayo • Sriracha mayo • Herb aioli • Breakfast seasoning blends



3. POTATO & HASH BROWN SOLUTIONS

Potato seasonings • Garlic parmesan • Cheddar • Cajun • Truffle • Hot honey • Smoky paprika



4. BAKERY, SPREADS & SAVORY FINISHING

Garlic butter • Herb butter • Sweet-savory drizzles • Crunch toppings • Bagel / bakery toppings



5. ALL-DAY BRUNCH CROSSOVERS

Sweet x savory creations • Hot honey • Maple Dijon • Fruit + spice pairings • Better-for-you brunch concepts



**FAST MORNING
EXECUTION**



**CONSISTENT SWEET &
SAVORY APPLICATIONS**



**BRUNCH-READY
FLAVOR SYSTEMS**



**ONE PLATFORM,
MULTIPLE DAYPARTS**

SWEET. SAVORY. ALL DAY.



breakfastsolutions@chefseasons.com

13 | PLANT-BASED & BETTER-FOR-YOU SOLUTIONS

BETTER CHOICES SHOULD STILL TASTE GREAT.

From plant-based sauces and pestos to vegetable-forward blends and functional flavor systems, we create solutions that bring together better choices, operational simplicity and craveable taste.



1. PLANT-BASED SAUCES & DIPS

Vegan Mayonnaise • Vegan Ranch • Vegan Garden Herb
Vegan Garlic Aioli • Vegan Smoky Chipotle
Vegan Truffle & Cheesy • Vegan Honey Mustard-style



2. PESTO, HERBS & GREEN SOLUTIONS

Vegan Pesto • Citrus Basil Pesto • Spinach & Walnut Pesto
Herb Sauces • Vegetable-forward spreads
Green finishing blends



3. VEGETABLE & WHOLE-FOOD SYSTEMS

Roasted Pepper • Tomato • Beetroot • Pumpkin
Avocado • Mushroom
Legume-based culinary systems



4. NUTS, SEEDS & NATURAL TEXTURE

Walnut • Almond • Chia • Sesame • Seed Blends
Nut Crunch • Vegetable Crunch
Natural texture components



5. FUNCTIONAL & FORTIFIED FLAVOR

Protein-oriented concepts • Fiber-forward blends
Omega-rich ingredients • Antioxidant-inspired
fruit/vegetable blends
Energy-oriented beverage/food applications



6. LIGHTER & CONSCIOUS MENU SOLUTIONS

Reduced-fat applications • Plant-forward alternatives
Oil-conscious systems • Clean-tasting dressings
Flavor-forward vegetable applications

**PLANT-FORWARD.
FLAVOR-FIRST.**

FROM INGREDIENT TO EXPERIENCE.

VEGETABLE



ROAST
Depth

FLAVOR



BLEND
Body

TEXTURE



SEASON
Character

APPLICATION



FINISH
Craveability

BUILT FOR MORE THAN ONE MENU.

BOWLS • SANDWICHES • SALADS • DIPS
PASTA • BREAKFAST • SIDES • READY MEALS



PLANT-FORWARD
More ingredients
from plants.



FLAVOR-FIRST
No compromise on
craveability.



VERSATILE
Built across menu
applications.



MENU-READY
Designed for
real operations.



BETTER FOR THE MENU. BETTER FOR THE MOMENT.



Create a plant-forward solution people choose because it tastes good — not simply because it is plant-based.



plantbasedsolutions@chefseasons.com

14 | CHEF'S ATELIER

Tools for distinctive cooking.

Distinctive ingredients, concentrated preparations and contemporary formats created for chefs who work with origin, technique, texture and finish.



1. FIELD BLEND

Recipe-grown agriculture • Origin • Seasonality • Harvest • Traceability



2. CRYO-CRAFTED & PRESERVED FRESHNESS

Cryo-crafted spices • Fresh frozen herbs • Freeze-dried herbs



3. TRADITIONALLY SMOKED

Smoked paprika • Smoked rosemary • Smoked chili • Smoked garlic • Smoked blends



4. FLAKES, CRYSTALS & FINISHING

Flake salt • Aged soy flakes • Balsamic flakes • Truffle salt • Porcini salt • Garlic lemon zest salt



5. ZEST POUCH & AROMATIC FINISHING

Citrus expression • Fresh top notes • Precise finishing



6. MISE EN PLACE, REFINED

Pesto rosso • Tapenade • Roasted tomato concentrate • Porcini & mushroom • Truffle mushroom • Mustard butter • Smoky tomato butter • Lemon caper butter



7. CONTEMPORARY FORMATS

Soy cloud • Balsamic cloud

ORIGIN.
TECHNIQUE.
TIME.
TEXTURE.
FINISH.

Five ways to bring greater depth, character and distinction to the plate.



MORE POSSIBILITIES FOR THE CHEF'S PALETTE.



Use. Adapt. Layer. Finish. Make it yours.



culinarysolutions@chefseasons.com



tastier together

THE FUTURE IS TASTIER TOGETHER.

From a single flavor to a complete
menu system, we build what's next together.

LET'S BUILD WHAT'S NEXT ON YOUR MENU.



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