

Savor the Seasons

A Guide to *Fresh* and *Festive*
Retail Deli Dishes



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#Prepped for tomorrow

Seasonal dishes are critical to keeping consumers interested in retail deli foods.¹

With Unilever Food Solutions, inspiration is at your fingertips, here to help you easily make the most of the special occasions and profitable pulse periods. With a few simple ingredients and our chef-driven insights and inspiration, you can keep your offerings fresh and drive traffic all year long.



67%

of consumers say *summer entertaining* plans include a cookout or BBQ.²

70%

of consumers plan to entertain during the *summer months*.³

Consumers opt for
retail deli

foodservice for *convenience* and less time prepping.⁴

67%

of consumers associate the *winter season* with unique, limited-time flavors from restaurants.⁵



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Chef-Driven Flavor for Your Deli Counters

The chefs at Unilever Food Solutions have years of experience and insights to the hottest market trends. This year, they're putting their creative minds to crafting dishes that drive orders across seasons and dayparts.



Sebastian Rivera has food and beverage in his heart and soul, and it shows in all of his creations. Born in Bogota, Colombia, he immigrated to Union City, NJ, with his mother in 1992. After graduating from Johnson & Wales University, Sebastian recognized his budding appetite for hospitality and worked his way up from Salad Station Attendant to Executive Chef and has never looked back. Sebastian worked with renowned restaurateurs Daniel Boulud in New York and Mike Isabella and Jenn Carroll in Washington, D.C. before transitioning to corporate dining with Sodexo at Unilever North American Headquarters in Englewood Cliffs, NJ.



Both a graduate and instructor of the Culinary Institute of America, Chef Rudy Smith boasts a 40+-year career that includes executive chef positions in several independent, fine dining restaurants as well as club and resort properties. Chef Rudy loves working with operators to create easy signature dishes that set their menus apart.

Let's Create Your Ideal Retail Deli Menu *Together*

Elevate your menu with customized, one-on-one ideation sessions with our culinary team. Schedule one today through your Customer Development Manager.

[Learn More](#)

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Summer *Gathering*

Give customers a cookout season to remember with dishes and sides that are sure to be the star of any summer gathering.



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Potato Salad

Potato Salad is an iconic summer cookout side for a reason. Create excitement with a variety of unexpected flavors and bold mix-ins.



Smoky Dijon Potato Salad

- Red Bliss Potatoes
- Green Onions
- Celery
- Hard-Boiled Eggs
- Sliced Smoked Sausage
- Hellmann's® Real Mayonnaise
- Maille® Dijon Originale Mustard



Italian Roasted Garlic Potato Salad

- Fingerling Potatoes
- Onions
- Hard-Boiled Eggs
- Roasted Red Peppers
- Black Olives
- Hellmann's® Real Mayonnaise
- Hellmann's® Garlic Aioli



Mediterranean Herb & Feta Potato Salad

- Za'atar Vinaigrette
- Baby Potatoes
- Crumbled Feta
- Cherry Tomatoes
- Kalamata Olives
- Sumac
- Fresh Dill
- Hellmann's® Garlic Aioli
- Hellmann's® Lemon



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Sandwiches

Make your retail deli counter the go-to for catering and on-the-go eats with elevated sandwiches featuring trending flavors.



Caribbean Jerk Chicken With Grilled Pineapple

- Pulled Rotisserie Chicken
- Shaved Red Cabbage Slaw
- Grilled Pineapple Ring
- Avocado Slices
- Sub Roll
- Knorr® Professional Caribbean Jerk Sauce



Classic Roast Beef

- Roast Beef
- Gouda Cheese
- Fried Onions
- Brioche
- Hellmann's® Garlic Aioli



Vietnamese Banh Mi With Lemongrass Pork

- Marinated Lemongrass Pork
- Pickled Carrots and Daikon
- Jalapeño
- Fresh Cilantro
- Crispy Baguette
- Hellmann's® Spicy Mayo
- Knorr® Professional Vegetable Liquid Concentrated Base



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Dips

Expand your dip selection with new variations of shareable party-time favorites.



“

All the flavors of Mexican street food, made simple to warm and serve. Hellmann's® Real Mayo holds up to the heat, keeping this dip creamy and decadent.

”

Jalapeño Elote Dip

- Charred Corn and Jalapeño
- Cream Cheese
- Cotija Cheese
- Cilantro
- Chili Powder
- Hellmann's® Real Mayonnaise



Crab Rangoon Dip

- Lump Crabmeat
- Sweet Chili Sauce
- Cream Cheese
- Monterey Jack
- Hellmann's® Real Mayonnaise



Ranch Buffalo Chicken Dip

- Rotisserie Chicken
- Buffalo Sauce
- Cream Cheese
- Cheddar
- Hellmann's® Real Mayonnaise
- Hellmann's® Creamy Country Buttermilk Ranch Dry Mix



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Kebabs

Give customers easy-to-make mains for their summer gatherings with bold flavors that drive profits.



Miso-Glazed Salmon & Pineapple Skewers

- Miso-Marinated Salmon
- Pineapple
- Red Bell Peppers
- Hellmann's® Mango Pineapple Vinaigrette



Ancho Chipotle Pork Kebabs

- Pork Tenderloin
- Fresh Jalapeños
- Green Onions
- Red Bell Peppers
- Hellmann's® Ancho Chipotle Sauce



Caribbean Jerk Chicken Kebabs

- Chicken Breast
- Pineapple Chunks
- Red Bell Peppers
- Onions
- Knorr® Professional Caribbean Jerk Sauce



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Coleslaw

Slaws are a staple at summer gatherings. These fresh takes bring a classic side to center table.



“
The broccoli slaw not only gives a great texture and flavor, but with the vinaigrette dressing, gives a wonderful ‘Health Halo’ to this salad.
”

Zesty Lemon Broccoli Slaw

- Broccoli Slaw Mix
- Sliced Green Onions
- Golden Raisins
- Shelled Sunflower Seeds
- Hellmann’s® Lemon Za’atar Vinaigrette



Southwest Coleslaw

- Coleslaw Mix
- Red Peppers
- Corn Kernels
- Black Beans
- Tortilla Strips
- Hellmann’s® Ancho Chipotle



Spicy Mango & Jalapeño Coleslaw

- Shredded Cabbage
- Ripe Mango
- Jalapeño
- Lime Juice
- Cilantro
- Hellmann’s® Mango Pineapple Vinaigrette



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Summer Salads

Upgrade green salads with recipes that stand out as individual grab-and-go servings or large-format catering sides.



“This slaw-like salad combines Caesar Salad and crunchy shaved Brussels sprouts, which holds up without getting soggy and tastes better after soaking up the dressing.”

Shaved Brussels Sprouts & Parmesan Caesar Salad

- Thinly Sliced Brussels Sprouts
- Kale
- Crispy Chickpeas
- Shaved Parmesan
- Lemon Zest
- Hellmann's® Caesar Dressing



Tropical Salad With Grilled Chicken

- Spring Mix and Romaine Lettuces
- Grilled Chicken Breast
- Sliced Avocado
- Red Peppers
- Red Onion
- Cilantro
- Hellmann's® Mango Pineapple Vinaigrette



Peach Salad With Toasted Pecans

- Mixed Greens and Arugula
- Fresh Peaches
- Toasted Pecans
- Red Onions
- Hellmann's® Balsamic Vinaigrette



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Holiday *Comfort*

Warm up winter sales with top-selling dishes
reimagined with seasonal ingredients.



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Stuffing

A cozy favorite, stuffing is a classic fall and winter dish that can be dressed up to elevate a tradition or infused with seasonal flavors to target holidays across the winter season.



Savory Chorizo & Cornbread Stuffing

- Spicy Chorizo
- Cornbread
- Roasted Poblanos
- Caramelized Onions
- Fresh Cilantro
- Knorr® Professional Caldo de Vegetales



Rye Bread Stuffing With Corned Beef and Red Onion

- Diced Dark & Light Rye Bread
- Shredded Corned Beef
- Red Onions
- Celery
- Butter
- Thyme
- Knorr® Professional Chicken & Beef Liquid Concentrated Base



Wild Rice & Mushroom Stuffing

- Wild Rice
- Cremini & Shiitake Mushrooms
- Toasted Pecans
- Dried Cranberries
- Fresh Sage
- Knorr® Professional Vegetable Liquid Concentrated Base
- LeGoût® Cream Soup Base



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Green Bean Casserole

Give a nostalgic favorite new life with specialty ingredients that lean into regionality and seasonality.



“
Bacon and blue cheese pack a punch, giving this nostalgic classic an elegant upgrade.
”

Bacon, Blue Cheese & Walnut Green Bean Casserole

- Green Beans
- Crispy Bacon
- Crumbled Blue Cheese
- Toasted Walnuts
- Maille® Dijon Originale Mustard
- LeGoût® Cream Soup Base



Mushroom Alfredo Green Bean Casserole

- Green Beans
- Cream of Mushroom Soup
- Crispy Fried Onions
- Sauteed Mushrooms
- Grated Parmesan Cheese
- Hellmann's® Garlic Aioli



Southwest Green Bean Casserole

- Green Beans
- Onions
- Roasted Red Peppers
- Crispy Fried Jalapeño Chips
- Hellmann's® Ancho Chipotle Sauce
- LeGoût® Cream Soup Base



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Quiche



Tap into brunch sales with a classic quiche that can be easily elevated with seasonal ingredients.

Classic Quiche

- Eggs
- Half and Half
- Shredded Cheese
- Unbaked Pie Shell
- Salt
- Hellmann's® Real Mayonnaise



Add even more seasonal flavors to savor.

- Butternut squash or pumpkin & sage
- Roasted garlic & pancetta
- Rotisserie chicken, bacon & sage



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Mac and Cheese



Make a craveable mac and cheese with rich, creamy flavor and nostalgic appeal.

Meaty Mac and Cheese

- American Cheese
- Cheddar Cheese, Shredded
- Garlic Powder
- Elbow Macaroni
- Salt and Pepper
- LeGoût® Cream Soup Base



Create grown-up versions of a family favorite with sophisticated add-ins.

- Garlic & wild mushrooms
- Gruyere & greens
- Cranberry & sage



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A Portfolio of Ingredients to *Enhance Every Recipe*

Unilever Food Solutions' portfolio of products delivers the quality, consistency and convenience you depend on to create in-demand dishes for every season.



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Mayonnaise



Hellmann's® Real Mayonnaise



The trusted brand that consistently delivers high performance across a variety of hot and cold applications.

- Made with 100% cage-free eggs
- Committed to responsibly sourced soybean oil
- Gluten free

Hellmann's® Simple Mayonnaise



The quality, taste, performance and versatility of Hellmann's® Real with no EDTA.

- Clean, balanced flavor with no artificial preservatives
- Made with 100% cage-free eggs
- Great for hot and cold dishes

Flavored Mayo & Sauce

Hellmann's® Spicy Mayo



It brings the heat and packs a punch your customers will love.

- Made with real cayenne and red jalapeño peppers
- Gluten free
- No added MSG, high-fructose corn syrup or artificial flavors

Hellmann's® Ancho Chipotle Sauce



Made with real ingredients for authentic, savory flavor.

- Ready-to-use formula ensures quick and effortless meal prep
- Great for hot and cold dishes
- Free from artificial flavors and colors

Hellmann's® Flavored Mayo

Adds irresistible flavor to almost anything.



- 0 grams trans fat; cholesterol free
- No added artificial flavors
- Kosher certified

Tap below to see our portfolio of products crafted to make your service quick and delicious.

Commissary Solutions

Deli Solutions



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Dressings & Vinaigrettes



Hellmann's® Classics Caesar Salad Dressing



Delivers a delicious acidity and a rich mouth feel to a variety of menu items.

- **Balanced, complex notes, including garlic, Parmesan, pepper and anchovies**
- **Ideal as a dressing or in marinades, spreads and more**
- **Shelf stable, convenient long-term storage**
- **No high-fructose corn syrup, artificial colors or flavors; gluten free**

Hellmann's® Creamy Country Buttermilk Ranch Dry Mix



Easily craft thick, creamy ranch-style dressing, highlighted by onion, garlic and parsley.

- **Rich and creamy**
- **Ideal as a dressing, dip or condiment**
- **No artificial colors or flavors; gluten free**

Hellmann's® Lemon Za'atar Vinaigrette



Ideal for adding a flavorful twist to green salads and grain bowls.

- **Made with authentic za'atar seasoning and real lemons**
- **Excels as an ingredient in marinades, dips and more**
- **0 g trans fat, 0 mg cholesterol**
- **No added MSG or high-fructose corn syrup; gluten free**

Hellmann's® Mango Pineapple Vinaigrette



A unique sweet and savory dressing made with real fruit juice.

- **Made with real pineapples and mangoes**
- **Great for fruit salads, kebabs or grilled fish**
- **Offers premium quality with shelf-stable convenience**
- **No artificial flavors or colors; gluten free**

Hellmann's® Balsamic Vinaigrette



Balanced sweet and acidic flavor with subtle onion and herb notes.

- **Made with extra virgin olive oil**
- **0 g trans fat, 0 mg cholesterol**
- **No high-fructose corn syrup or artificial flavors; gluten free**

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Knorr® Professional Liquid Concentrated Bases



Delivers rich, scratch-like flavor at any stage of the cooking process.

- Liquid ready-to-use format saves time and labor
- Chicken, Beef and Vegetable flavors available
- No artificial flavors, colors or preservatives
- Gluten free, no MSG added

Knorr® Professional Caldo de Vegetales



A staple in Latin kitchens since 1961.

- Made with real vegetables and traditional spices
- Delivers authentic savory flavor to vegetarian dishes
- Granulated format easily dissolves in water for a quick, savory broth
- No artificial flavors

Knorr® Professional Caribbean Jerk Sauce



A ready-to-use sauce featuring traditional Caribbean flavors.

- Made with papaya
- Great as a marinade or over meat and vegetables
- 0 g trans fat, no added MSG

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Maille® Dijon Originale Mustard



Premium Dijon offers refined, well-balanced acidity and smooth texture.

- Perfect for marinades, salad dressings, sauces and more
- Ready to use; keep refrigerated for later use
- No artificial colors or flavors; gluten free and kosher certified; Non-GMO Project Verified



LeGoût® Cream Soup Base



Easy prep, thickens in one minute.

- Consistently delivers smooth, creamy texture and rich flavor to soups, sauces and casseroles
- Add to cold or warm water
- Reusable sauce mix can be frozen and thawed
- Contains no artificial flavors, colors or preservatives

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Get *#PreppedForTomorrow* With Support From Us

Partnership

Culinary

Our **team** can help ideate recipes and ways to reduce food waste.

Research & Development

Item development and reformulation support.

Nutritionists

Allergen, labeling and recipe support.

Operations

Merchandise

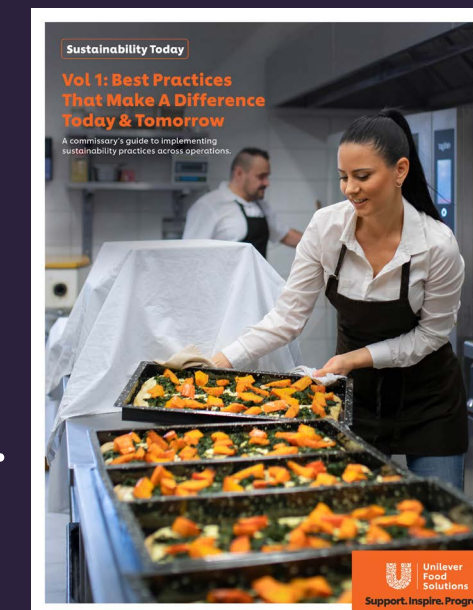
Custom marketing programs, insights and merchandise.

#FairKitchens

Helping teams thrive through support for positive physical and mental well-being.

Sustainability

We can help drive and **promote your sustainability initiatives.**



Marketing

Insights

We provide market and consumer insights —like **our Future Menus report**—to help drive innovation and sales in your operation.



Digital Media

Help boosting awareness, reach, traffic and sales.

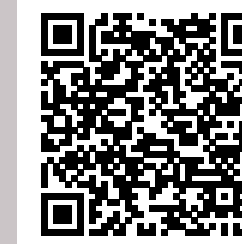


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Want even more enticing *seasonal recipe inspiration?*

We can help you create easy, custom menus to drive retail deli sales in every season.

Tap here to set up an ideation session with our customer development team!



For More Inspiration, Check Out
the 2024 Retail Deli Holiday Guide



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1. Loria, Keith, "Activity Cranks Up at Deli During the Holidays," Supermarket News, December 14, 2023
2. Supermarket Trends Preview | Report Pro, Datassential, 2023
3. Supermarket Prepared | Report Pro, Datassential, 2023
4. SNAP! Keynote, Supermarket Prepared, Datassential, 2023
5. Consumer Survey, Datassential, March 2024