

IDEAS & INSPIRATION for Convenience Store Foodservice

A Hot Case Full of Eat and Run Options

Snack consumption increased by 8% in the past year, with most people saying that snacking helps them get through the day. Many consumers started eating frequent small snacks, rather than full meals. With that trend expected to continue, c-stores have more opportunities to sell foodservice items to people seeking quick, craveable foods.

People use snacking as a personal reward. Satisfy their craving for snacks that are comforting, fun to eat, and indulgent by using the products and tips below.

Bite-Sized Recipes for All-Day Snacking



Buffalo Chicken Wonton Cups

<u>Diced chicken (5223)</u> wonton cups with three cheeses, buffalo sauce, and garlic powder. These snacks are easily prepared in a muffin pan, and they're sure to attract customers looking for fun, bold flavors.

Get the Recipe



BBQ Chicken Stuffed Cornbread

Cornbread muffins filled with <u>pulled and shredded</u> <u>chicken (5257)</u>, BBQ sauce, and candied jalapenos. Sell these muffins for a savory breakfast or an afternoon snack. Turn up the heat by using spicy BBQ sauce.

Get the Recipe

Snack Selling Tips

- 1. Have snacks with varied flavor profiles available to appeal to different cravings.
- 2. Only serve high quality foodservice snacks. 86% of consumers consider product quality when deciding which c-store to shop from.³
- 3. Promote snacks with in-store signage, loyalty programs, and buy-one-get-one deals. If you can get your customers to try new items one time, they'll keep coming back for more.

Source 1: Mondelez State of Snacking 2020; Source 2: Technomic's Flavor Consumer Trend Report; Source 3: Technomic's Q4 2020 Marketbrief