

10 Things You SHOULD KNOW

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Team with FONA for complete taste solutions!

FONA's consumer and market insights experts translate trends into product ideas and connect the dots from research to concepts to market opportunities. Our flavor and product development experts are at your service to help meet the labeling and flavor profile needs to capitalize on market and consumer trends. From concept to manufacturing, we're here every step of the way!



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1. Summer Melon & Ham
An unusual pairing that surprisingly goes so well together. This is an obvious play on melon wedges wrapped in prosciutto. Here the melon is sliced to the same thickness as the ham. Instead of “making melon taste good,” it puts two beautiful things in balance. | *Cooking Light*

3. Sweet on Greens
Here's more great news about eating greens. Researchers have discovered that the sugar sulfoquinovose, found in leafy greens promotes digestive health. The sugar fuels healthy gut bacteria, which crowd out the bad bacteria. Use leafy greens for pesto like the pesto made with kale in the July issue of *Food Network* magazine.

5. Yes to Coconut
 Coconut is great for so much more than macaroons and Pina colodas. We are spotting coconut in a variety of bath and body products touting benefits like “ultra-hydrating” and “deep moisture.” | *Cooking Light*


7. The Canned Revolution
The best new canned rosé wines are easily as good as bottled—and will go places (beaches, pools) where glass shouldn't. Look for Alloy Wine Works Grenache Rosé or the 2015 Lila Aix-en-Provence Rosé, the first canned Provençal rosé in America. | *Food & Wine*

9. Sniff & Heal
Whether you're sleepy, nervous or just longing for cookies—there's an essential oil for that. People have been breathing in essential oils for nearly 6,000 years and now science is starting to recognize the benefits. Some use lavender for getting shut-eye, or lemon to raise spirits—the options are endless. | *Health*

2. Puttin' on the Spritz
Add some variety to your lemonade-and-iced tea routine with a cool, fruit filled sparkler. They're deft as thirst-quenchers and delightful spiked to make fun cocktails for an evening gettogether. Recipes include: pineapple-cucumber spritz, hibiscus-ginger spritz and a spicy grapefruit spritz. | *Martha Stewart Living*

4. Out of the Blue
 Blueberries are being spotted in all sorts of recipes and are featured in the July issue *Bon Appetit* magazine. From jammy turnovers to silky chess pie, with smoothies to start every morning and ice cream to end every meal, let's go wild with summer's sweet, tart and bold blueberries.

6. The Kitchen Crashers
What happens when star chefs invite their pals to tinker with their menus? The answer: all kinds of deliciousness. From pulled-pork sandwiches flavored with curry and coconut milk at Toro in New York to crab and crispy cheese tacos at Galaxy Taco in San Diego the newly brainstormed menu offerings are leaving patrons clamoring for more! | *Food & Wine*

8. Flour Power
 Some pastry chefs are buzzing about CoffeeFlour, a naturally caffeinated flour made from coffee cherries. When baked into pastries, the caffeine delivers antioxidants (just like a cup of joe) and a gradual boost of energy without the crash. | *Food Network*

10. Return of the Sundae Bar
The best new restaurant sundaes take all-American desserts in an international direction. In Somerville, Massachusetts, Sarma tops frozen Greek yogurt with halvah caramel sauce and the Middle Eastern pastry katayif; Juhu Beach Club in Oakland, California, explores Indian flavors with curried peanuts and chai spiced over soft serve. | *Food & Wine*