

"Power of Food"

Healthy International Mac and Cheeses and Twisted International Desserts

Presented by John Noble Masi June 10, 2025



Today's Agenda

- How can we make Macaroni and Cheese Healthier and more International?
- How can you Identify Trends?
- What are we seeing in the retail world?
- How can you drive improvements in your offerings of these items on your menus?
- Recipe Review





Thomas Jefferson was so impressed by macaroni and cheese during a visit to Paris that he wrote down the recipe and instructions on pasta extrusion, imported a pasta maker, macaroni, Parmesan, and made it at his home. He served it at a state dinner in 1802.









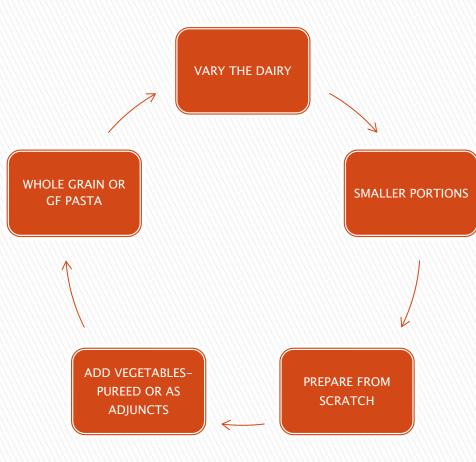


Improving Healthfulness



How can we make Macaroni and

Cheese healthier?







Look at your Dairy Choice

Milk Type	Calories	Fat	Protein	Sugars	Key Nutrients
Heavy Cream	~180	~18g	~1.7g	~1.5g	High in saturated fat, rich in conjugated linoleic acid (CLA)
Whole Milk	~75	~4g	~3.8g	~5.8g	Good source of calcium and vitamin D
Low-Fat Milk	~53	~1.25g	~4.3g	~6.1g	Moderate fat, good calcium content
Fairlife Filtered Milk	~75	~4g	~6.5g	~3g	Lactose-free, high in protein, fortified with calcium and vitamin D
Evaporated Milk	~85	~4.5g	~4.5g	~6g	Concentrated milk with higher nutrient density

4 oz serving



Look at your Dairy Choice

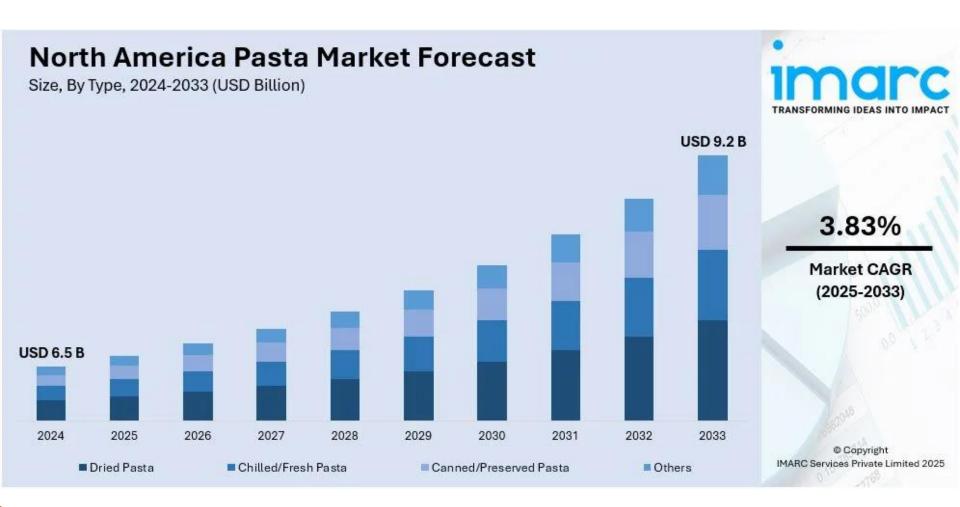
Milk Type	Calories	Fat	Protein	Sugars	Key Nutrients
Almond Milk	~15	~1.25g	~0.5g	Og	Low in protein, fortified with calcium and vitamin D
Coconut Milk	~23	~2.25g	0g	0g	High in saturated fat, fortified with calcium and vitamin D
Oat Milk	~60	~2.5g	~1.5g	~3.5g	Contains beta- glucans, good for heart health
Rice Milk	~60	~1g	0g	~5g	Naturally sweet, low in protein, fortified with calcium
Soy Milk	~40	~2g	~3.5g	~0.5g	High in protein, contains isoflavones, fortified with calcium and vitamin D



Consumption trends



Current Pasta Trends





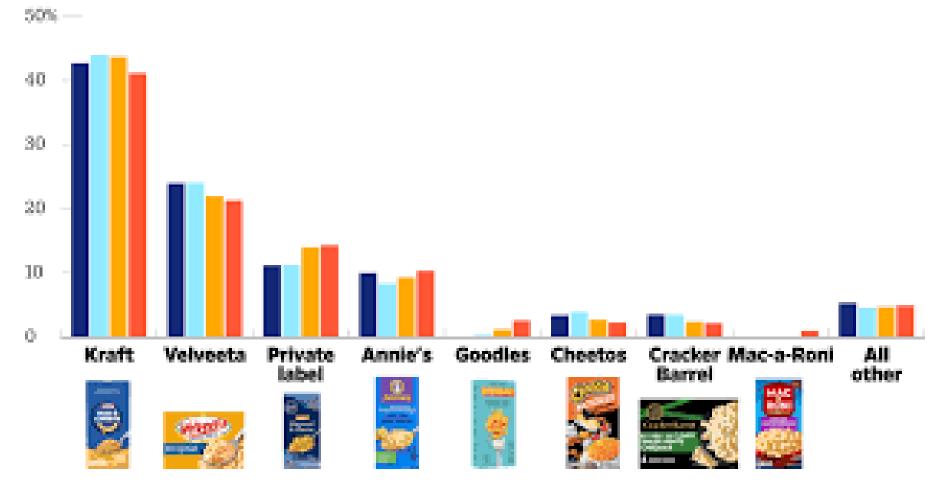
Current Pasta Trends

Pasta Variety	Growth Factors
Rotini	Versatile for pasta salads and baked dishes, holds sauces well
Penne	Popular in meal prep, works well with creamy and tomato-based sauces
Fusilli	Increased demand for textured pasta that enhances flavor absorption
Orecchiette	Gaining popularity in gourmet cooking, pairs well with hearty sauces
Cavatappi	Preferred for mac and cheese and baked pasta dishes, fun spiral shape

Percentage growth of these estimated at 10-20% over past 5 years



Current Boxed Mac and Cheese Trends



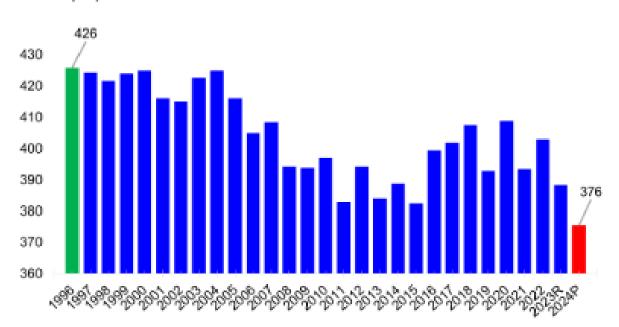
Kraft's dominance is being challenged by.....



Current Trends-Vegetables

U.S. per capita vegetable and pulse availability slips again in 2024, hitting lowest point in over 35 years/1

Pounds per person



R = revised, P = preliminary

1/ Annual per capita availability based on calendar year totals for fresh and processing vegetables (excluding melons), pulses, and mushrooms.

Source: Computed by USDA, Economic Research Service.



Current Trends-Vegetables

VEGETABLES WITH THE MOST GROWTH IN US CONSUMPTION

(PAST 5 YEARS)



CAULIFLOWER

+38% Popular in low-carb diets, used as a rice and flour subst-



BRUSSELS SPROUTS

+24% Increased demand for nutrient-dense foods, trendy in restau-



KALE

+19% Superfood status, high in vitamins and antioxidants



SWEET POTATOES

+15% Seen as a healthier alternative to regular potatoes, rich in fiber

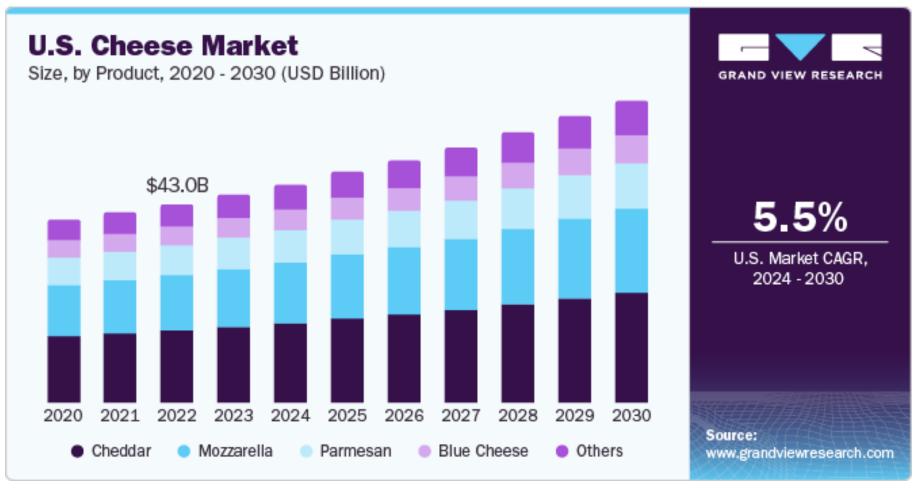


ZUCCHINI

Used in plant-based diets, popular for making 'zoodles" (zucchini noodles)



Current Cheese Trends



Cheeses used in global cuisines, such as paneer, burrata and queso quesadilla, jumped in sales 34%, 32.1%, and 22.8%, respectively.



Identifying Trends

- Ways to identify trends
 - Secondary Research
 - Annual Reports-NACUFS, NRA
 - Food Industry Consultants and Research Companies
 - Trade Magazines-FoodService Director, Food Management, Flavor
 - Social Media-Instagram, Thrillist, Tasting Table, Eater
 - Advocacy Boards
 - Websites-Trendwatcher, Huffington Post, Menu Matters, Datassential, & Technomic
 - Suppliers' sales data
 - Tracking your own sales/production
 - Primary Research
 - Focus Groups
 - Guest Surveys
 - Competition
 - Artificial Intelligence and Google
 - ATTENDING THE CHEF CULINARY CONFERENCE



What is happening in the retail market?



Better for You



GLUTEN FREE MAC & CHEESE

SERVES ONE





Gluten Free

Gluten Free



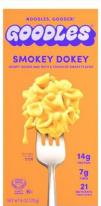
Better for You

















Clean Label



Better for You



Vegan

Vegan



How can you improve your current Mac and Cheese offerings?

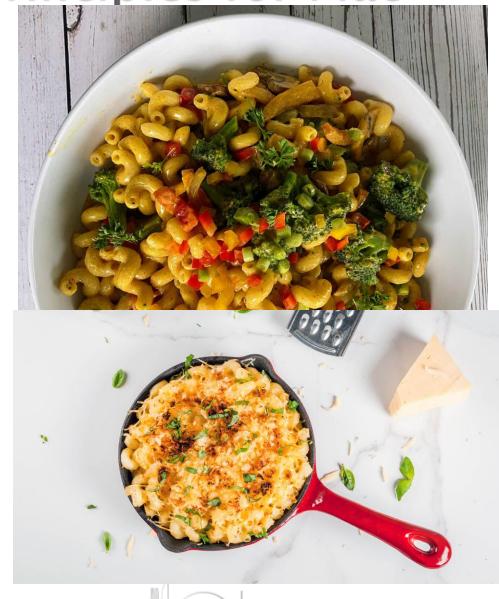


Suggested Core Principles for Mac

and Cheese

Focus

- Differentiate your packaging/plating presentation
- Prepare from scratch
- International Theme
- Don't forget about garnishing
- Colors/Textures/More adjuncts-rainbow
- Experiment with plantbased dairy and cheeses
- Offer gluten–free options





Whats on our Core Menu?

Group 1
Mac and Cheese

Italian

Dessert

Tiramisu

Group 2 Mac and Cheese

French

Dessert

Tres Leches



Whats on our Core Menu?

Group 1
Mac and Cheese

- Tex Mex Dessert
- Tiramisu

Group 2 Mac and Cheese

- Traditional American
 Dessert
- Tres Leches



Any Questions?

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1/16/09









"Any questions?"

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Thank you!

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