



# Caramelized Pork Trends

About **3** out of **5** consumers say they enjoy pork served with **sweet/honey (65%)**, hickory (64%), and smoky (58%) **barbecue sauces, glazes, and marinades.**

—Technomic, June 2014.

Beyond vegetables, proteins like pork, salmon, and chicken are also caramelized to add a golden sweet flavor.

—Datassential, 2014

**“Caramelized items appear on one-quarter of restaurant menus.**

Caramelizing has grown rapidly across almost all segments (fine dining, casual, midscale, QSR).

—Datassential, 2014

## “Caramelized” Menu Mentions

**Grilled Lamb Chops, lightly caramelized and grilled** (Bonefish Grill, March 2015).

**Pork Carnitas Fajitas marinated in a citrus blend, slow-roasted and caramelized to perfection** (Chilis, April 2014).

**Caramelized Pork Shank with Cider Reduction** (Beatrix, 2014).

**Braised, Caramelized Pork Spare Ribs** (Hai Yen, 2014).

—Datassential, 2014

