EATING HEALTHIER AT BREAKFAST

Better-for-you options are becoming more appealing to those buying breakfast away from home.

HEALTHY
OPTIONS ARE
THE NUMBER
ONE OPERATOR
INITIATIVE FOR
BREAKFAST
RIGHT NOW

91% say offering them has a positive impact on sales

AT BREAKFAST, TRADITIONAL HEALTH CLAIMS REIGN SUPREME

"I'm more likely to purchase breakfast items that are _____"

High in protein 56%

Whole-grain 52%

Low in sodium 48%

Low in sugar/sugar-free 47%

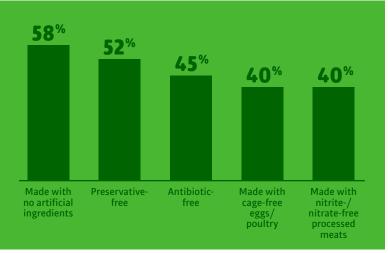
46%

BUT THE **DEFINITION OF HEALTH** IS CHANGING

The fastest-growing health claims on Top 500 menus include gluten-free, no sugar & natural



DINERS SAY THEY'RE MORE LIKELY TO PURCHASE "BETTER-FOR-YOU" BREAKFAST ITEMS THAT ARE:



Low-calorie

AND CONSUMERS
ARE LOOKING
FOR LIGHTER
OPTIONS TO FIT
WITH THESE
BETTER-FOR-YOU
PREFERENCES

1 in 4 consumers say they'd like restaurants to offer turkey for breakfast





OPERATOR TIP:UPDATE CLASSIC OFFERINGS TO MAKE THEM HEALTHIER

- Swap in savory smoked turkey in Eggs Benedict
- Top chilaquiles with turkey sausage crumbles (or turkey chorizo for an extra kick)
- Serve Belgian waffles with a side of turkey bacon