

Stack Up Profits with Sandwiches

TURKEY IS A POPULAR SANDWICH PROTEIN FOR ALL DAYPARTS*

(3-year growth)



BREAKFAST SANDWICHES







LUNCH/DINNER SANDWICHES





increase of **build-your-own** sandwich options

Turkey also holds appeal as a SUBSTITUTE for other sandwich meats

It can take the place of corned beef on a Reuben or used in place of ham on a Monte Cristo

Sandwiches are one of the MOST COMMONLY
CONSUMED FOODS

2 out of 5 consumers eat at least four sandwiches a week



The same amount (40%) would like restaurants to offer a **wider variety of turkey** in sandwiches

Turkey's **ADAPTABILITY**to different preparations
and flavors gives it **BROAD APPEAL** as a
sandwich protein



Most Preferred Turkey Sandwich Types

69%

67%

Warm/toasted sandwich
Cold deli-style sandwich

Wrap 49
Panini 41%



Most Preferred Styles of Sliced Turkey on Sandwiches

Oven-roasted 56% Smoked 47%

Honey-cured 31%



Grilled

Most Preferred Sauces and Condiments for Turkey Sandwiches

40%

Gravy 39%

Barbecue 31%

Honey mustard 28%

Cranberry 24%





SERVE WITH CONFIDENCE.

*Three-year growth (Q1 2014-Q1 2017)
Source: 2017 Technomic Center of the Plate: Poultry Consumer
Trend Report; 2016 Technomic Sandwich Consumer Trend Reports;
Technomic MenuMonitor