

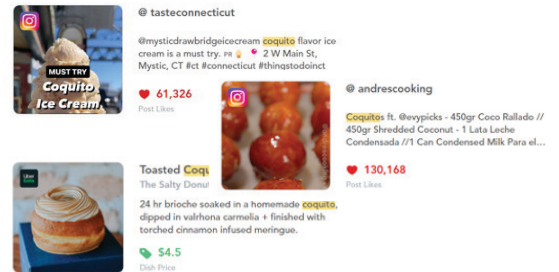
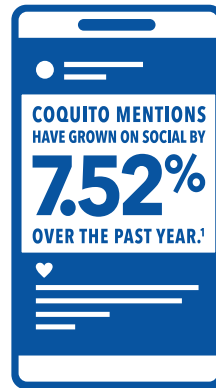
THE DASH

Flavor that's ready to blow up, from **NuSpice**

Is Coquito Flavoring Poised To Be a Year-Round Pumpkin Spice?

Coquito means *little coconut* in Spanish because this delicious Puerto Rican holiday drink evokes the spirit of the Caribbean with a creamy coconut base. Its nutmeg, vanilla, cinnamon, clove and sweetened condensed milk remind many of eggnog or horchata, while the Puerto Rican rum in the recipe no doubt has helped make it a favorite to those in the know.

The popularity of pumpkin spice has brought it beyond beverages, and it's no longer relegated to just the fall. Savory applications like nuts and popcorn are enjoyed year-round—and based on the data we've seen, coquito could be the next craveable sensation.



MENU

WHILE AT THE SAME TIME
IT IS AN EMERGING
FLAVOR CURRENTLY
APPEARING ON
ONLY 0.15%
OF RESTAURANT
MENUS.²

MEANING THERE'S
TIME TO GET AHEAD
OF THE TREND.

Coquito leverages the growing booze-forward, ethnic and indulgent trends.



Alcohol-flavored snacks are becoming popular for retailers.³



Ethnic-inspired appetizers (tempura, taquitos, kabobs, hummus) and **breakfast items** (chorizo sausage and eggs, coconut milk pancakes) are trendy items this year.⁴



34% of consumers say they **treat themselves** to an indulgent food treat a few times a week.⁵

With 90% of U. S. counties experiencing Hispanic population growth, Hispanic food markets will only continue to grow (by \$518.91 million from 2021-2026).⁶

REQUEST A SAMPLE

We've seasoned a few batches of cashews with coquito. We would love to send you a sample so you can taste for yourself. Give us a call or drop us an email. You'd be nuts not to try it.

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