

# Toppings & Dips Trend Guide

Dei Fratelli  
Innovation Kitchen

## HISTORY

Many of the condiments we know today originated or arrived in Europe in the 16th, 17th, and 18th centuries. The Italians, English, Chinese, and French have created some of the most ubiquitous sauces, including pesto, mustard, mayonnaise, and ketchup.

**\$25  
Billion**

**Condiment Market  
Value in 2019**

## CONDIMENTS BY THE NUMBERS

Ketchup

**#1**

Condiment in  
Sales

Fermented Food

**+149%**

in Sales in  
2018

Savory Jams

**#1**

Fastest Growing  
Condiment

## FLAVOR TRENDS IN CONDIMENTS

Thai Chili

Creole Spice

Spicy Peppers

Kimchi

Harissa



## Product Recommendations

Thai Chili Katsu

Harissa

Kimchi Kraut

Veggie Dip

Triple Onion Kraut

Wolf Peach Jam

Sticky Sweet Tomatoes

Bruschetta Starter

## Specific Trends In Ketchup

Chipotle Pepper

Spicy Chili

Sriracha

Sundried Tomato



## Recommended Ketchups

Spicy English Catsup

Romesco Spiced Catsup



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