Demand for Blueberries: CASUAL Restaurants **USHBC 2021 Patron Study**

BLUEBERRY PERCEPTIONS

believe it is appealing when blueberries are added to a dish as an add on or ingredient

believe blueberries make a dish taste better

of patrons say 76% blueberries add a pop of color to dishes

agree blueberries 64% brighten up the flavor of sauces and dressings

agree blueberries 61% make menu items fresher

Casual restaurant patrons want to see blueberries in:

50% fruit desserts

48% pancakes and waffles

52% baked goods

54% yogurt and parfaits

42% juices and smoothies

MENUING BLUEBERRIES

INDICATE A WILLINGNESS TO PAY MORE FOR A DISH WITH BLUEBERRIES

agree blueberries are an agree blueberries are an easy way to get vitamins and antioxidants

of casual dining patrons believe blueberries are very healthy

72% agree blueberries in baked goods or pastries make them seem healthier

68% say blueberries make a dish healthier

Patrons are willing to pay more to include blueberries in:















BARRIERS TO MENUING

- **59%** wish there were more exciting and adventurous applications for blueberries
- 57% wish blueberries were included more on lunch and dinner menus



For full study results and blueberry inspiration: blueberry.org/foodservice