



National Processed Raspberry Council

TAP INTO THE CONDIMENT TREND WITH RED RASPBERRIES

Lynden, WA—Delight your patrons with the fresh burst of flavors that red raspberries provide in a form they won't expect: condiments. The National Processed Raspberry Council recently launched a new guide, [Create New Condiments with Red Raspberries](#), that provides guidance to foodservice operators about how they can tap into the condiment trends that customers currently seek, all while using bright, ruby-hued frozen red raspberries in all its forms, from juice concentrate to IQF Whole Red Raspberries.

The condiment and sauce industry exploded to reach \$24 billion in 2016, and research shows that 75% of consumers are interested in finding more items made with raspberries. The Council's guide reinvents condiments and sauces, from Razy Ranch, which gets a flavor boost and rosy hue from sweet 'n tangy red raspberries, to Raspberry Kung Pao sauce, a combination of spicy dried red chilis and raspberry puree with peanuts.

The National Processed Raspberry Council invites chefs and foodservice operators to try out all that raspberries have to offer for condiments and sauces. Visit redrazz.org for the [Create New Condiments with Red Raspberries](#) and other downloadable resources that optimize frozen red raspberry usage on menus.

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The National Processed Raspberry Council (NPRC) was created in 2013 under the Commodity Promotion, Research and Information Act and administered by USDA/AMS. NPRC is responsible for marketing processed raspberries in the United States and is committed to promoting the growth of the entire processed raspberry industry. The NPRC represents raspberry growers and importers from North America, South America, Europe, and Asia, who are represented on the Council by seven domestic producers, two foreign producers, and three importers.