



MANGO OVERVIEW

fruit/mango apps, entrées, & sides | mango desserts | mango beverages

FEB 2017

2 TERMS TO KNOW

PENETRATION

% of RESTAURANTS that serve that food, flavor, or ingredient.

This is a measure of adoption. Increases in penetration indicate that more restaurants are adding the item to their menu. Penetration is the most important statistic and the best indicator of trend movement.

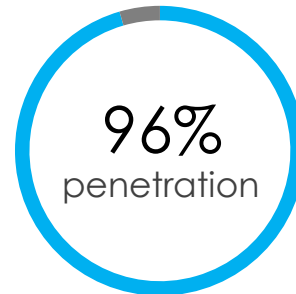
INCIDENCE

% of MENU ITEMS that feature that food, flavor, or ingredient.

This is a measure of versatility. A restaurant adding yet another chicken dish to its menu will result in an increase in incidence. Incidence is a supporting statistic, to be used as a complement to penetration.



EXAMPLE:
CHICKEN



chicken is found on **96% of all restaurant menus**, and is featured in **11% of those dishes**.

RESTAURANT SEGMENTS

Limited Service Restaurants (LSR)

Full Service Restaurants (FSR)

QSR

255,964 US units

counter service with no wait staff; focus on speed and food often served on disposables

Fast Casual (FC)

62,799 US units

counter service with focus on higher quality, fresh ingredients, and customization

Midscale (MDS)

117,590 US units

waiter service at a moderate price; often breakfast-focused, and generally no alcohol

Casual (CAS)

187,620 US units

waiter service at a higher price point than midscale, and often offering a full bar

Fine Dine

14,142 US units

high-end table service with chef-driven menu; most entrées priced \$25 or higher



Traditional Casual



Upper Casual



Le Bernardin



*unit counts include both chains and independents, Datassential Firefly 2016

MENU ADOPTION CYCLE (MAC)

Food trends follow a predictable life cycle. The MAC helps you determine a trend's current life stage, as well as its potential for future advancement.

2. ADOPTION

Adoption-stage trends grow their base via lower price points and simpler prep methods. Still differentiated, these trends often feature premium and/or generally authentic ingredients.

IN FOODSERVICE:

Fast-casual restaurants
Casual independents

AT RETAIL:

Specialty grocery stores
Gourmet food stores

1. INCEPTION

Trends start here. Inception-stage trends exemplify originality in flavor, preparation, and presentation.

IN FOODSERVICE:

Fine dining
Ethnic independents

AT RETAIL:

Ethnic markets

3. PROLIFERATION

Proliferation-stage trends are adjusted for mainstream appeal. Often combined with popular applications (on a burger, pasta, etc.),

IN FOODSERVICE:

Casual chain restaurants
Quick service restaurants

AT RETAIL:

Traditional supermarkets
Mass merchandisers

4. UBIQUITY

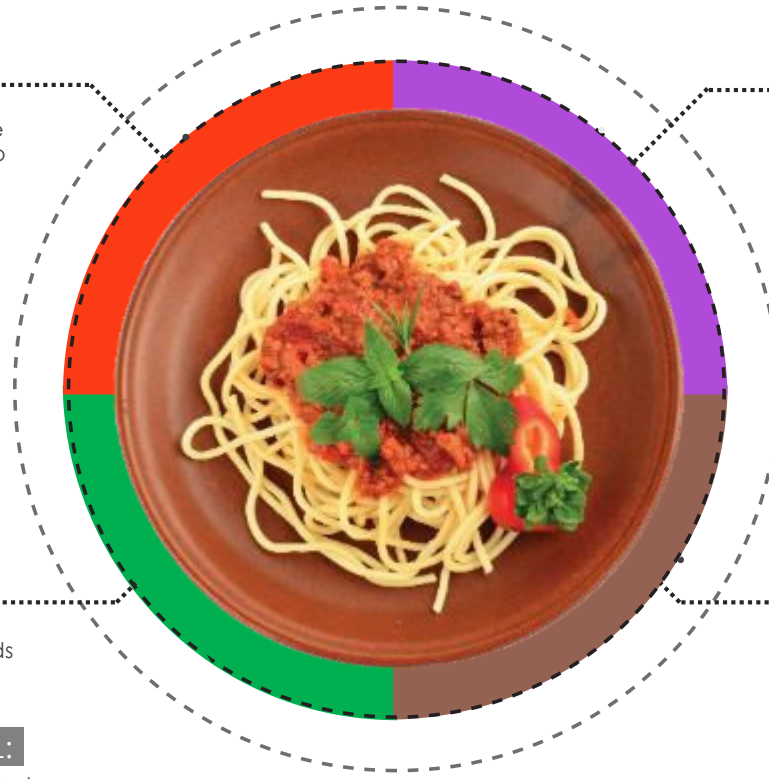
Ubiquity-stage trends have reached maturity, and can be found across all sectors of the food industry. Though often diluted by this point, their inception-stage roots are still recognizable.

IN FOODSERVICE:

Family restaurants
School cafeterias

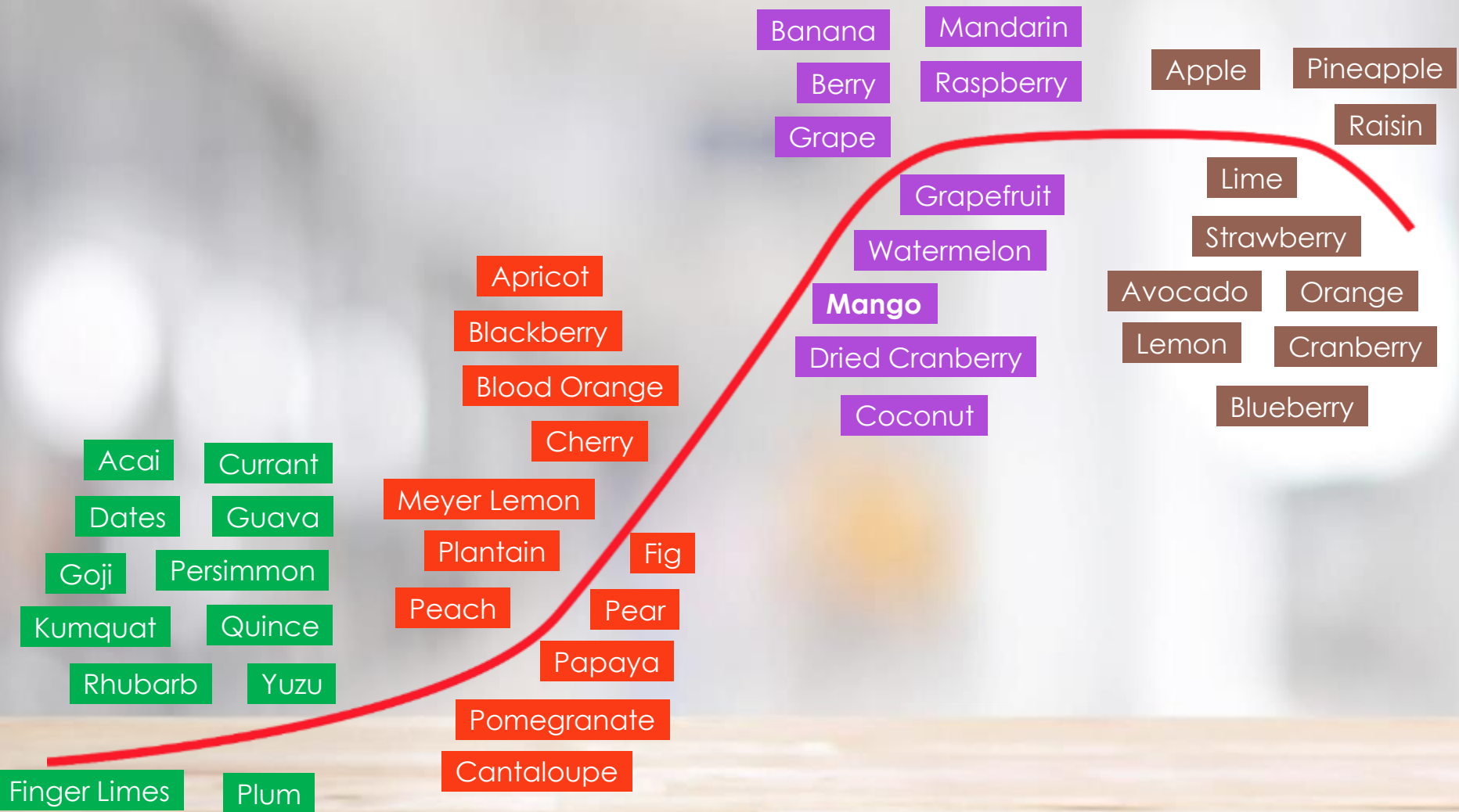
AT RETAIL:

Dollar stores
Drug stores



FRUIT* IN APPS, ENTRÉES & SIDES

* includes apple, apricot, avocado, banana, berries, cantaloupe, cherry, coconut, grape, honeydew, kiwi, lemon, lime, mandarin, mango, melons, nectarine, orange, papaya, peach, pear, pineapple, plantain, plum, pomegranate, raisin, tamarind, tangerine



inception

adoption

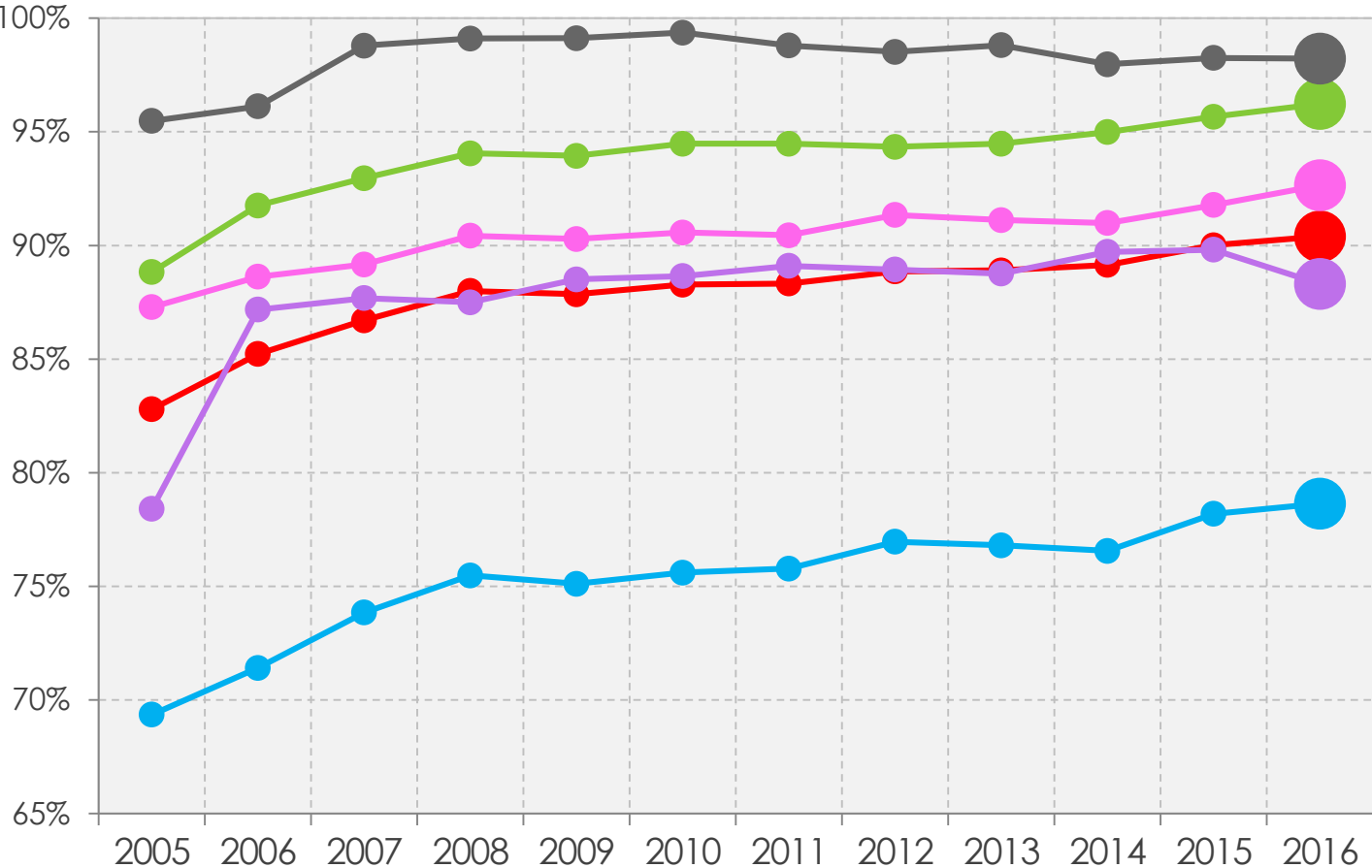
proliferation

ubiquity

90% of menus feature fruit in an appetizer, entrée, or side dish.
 Penetration of fruit is growing across segments.

FRUIT IN APPETIZERS, ENTRÉES, & SIDES

penetration time trend by segment



FINE DINE: 98.2%	+3%
CASUAL: 96.2%	+8%
MIDSCALE: 92.6%	+6%
TOTAL US: 90.4%	+9%
FAST CASUAL: 88.3%	+13%

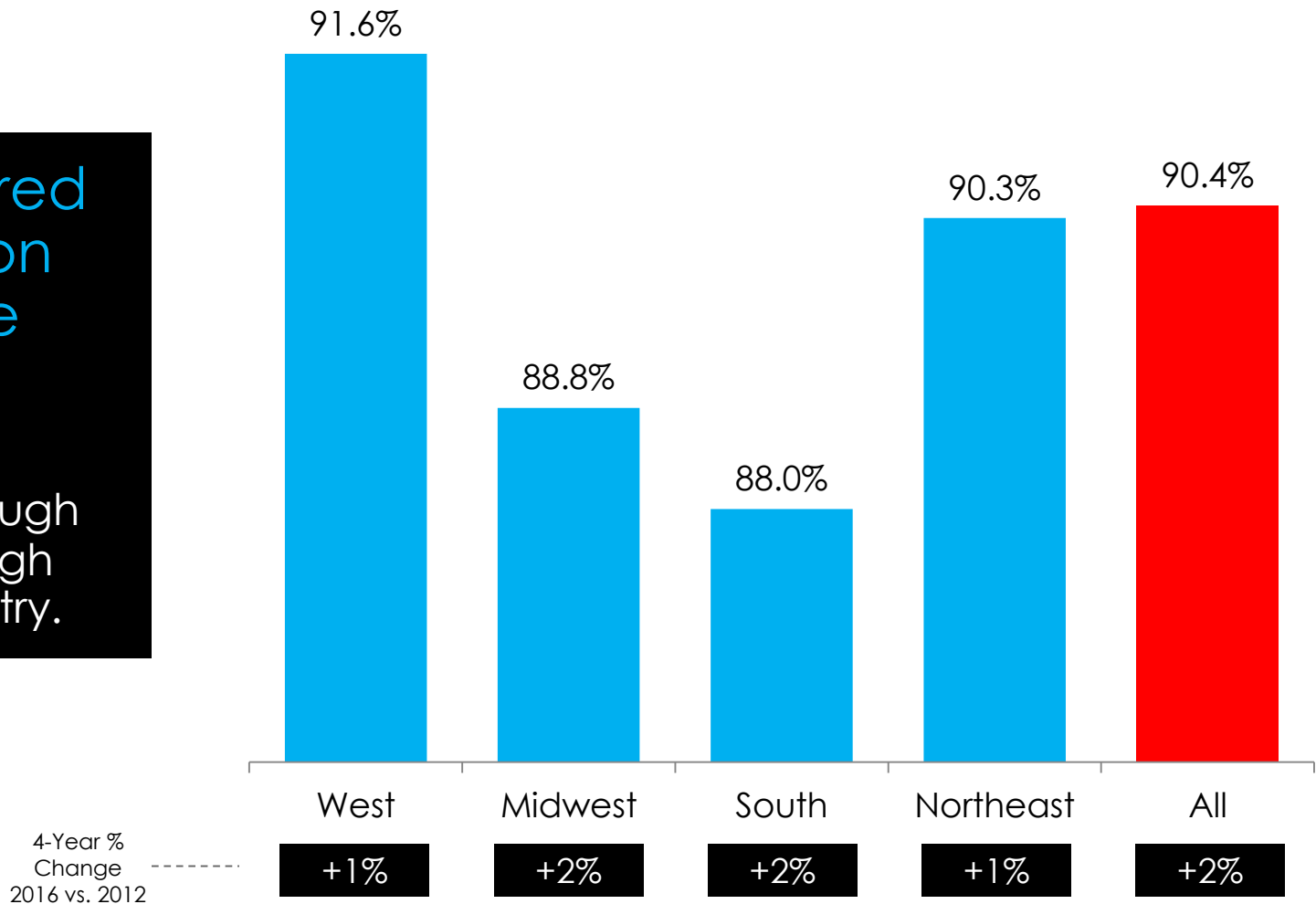
QSR: 78.6%	+13%
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Penetration 11-Year % Change

FRUIT IN APPETIZERS, ENTRÉES, & SIDES

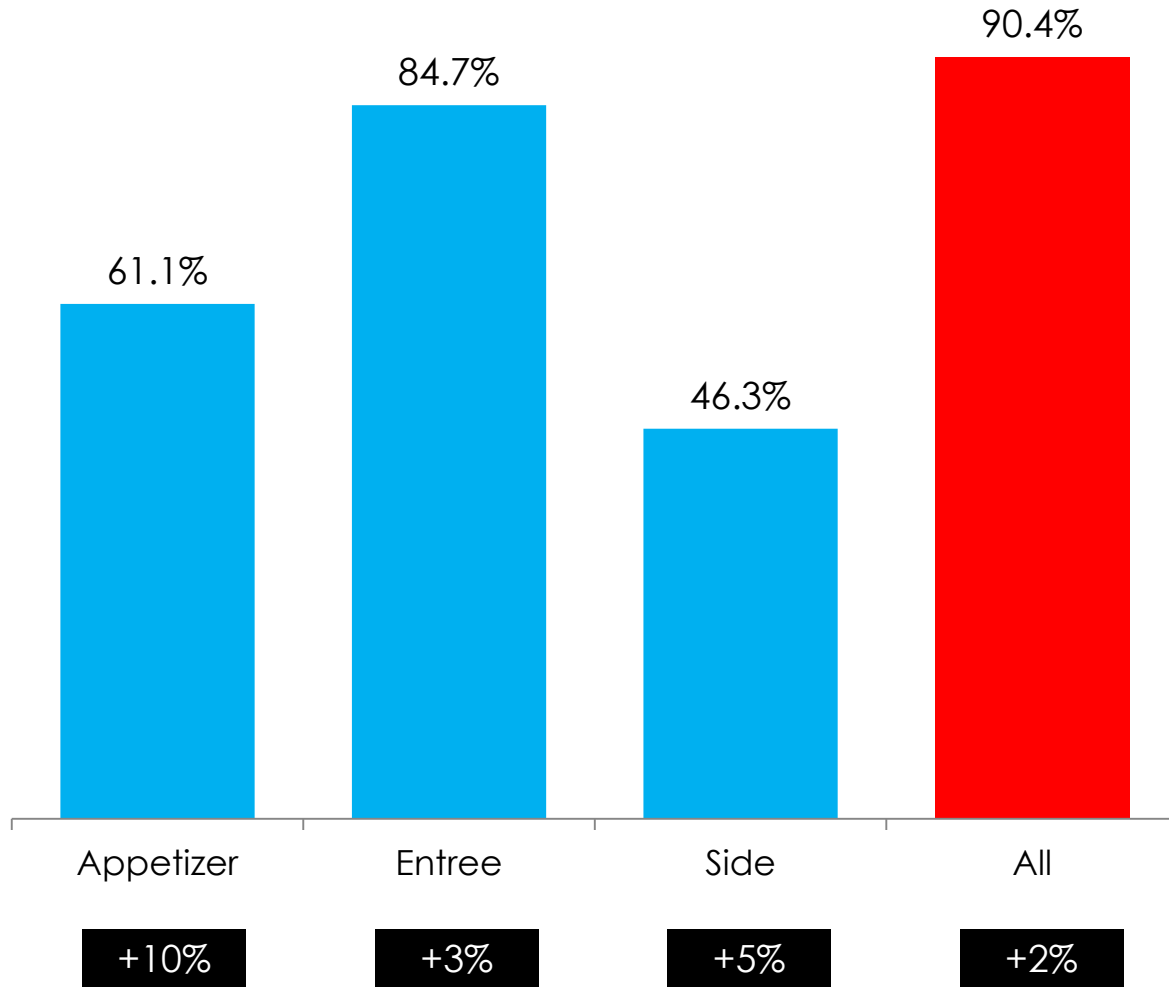
penetration by region

Fruit is featured most often on menus in the West and Northeast regions, although penetration is high across the country.



FRUIT IN APPETIZERS, ENTRÉES, & SIDES

penetration by menu part

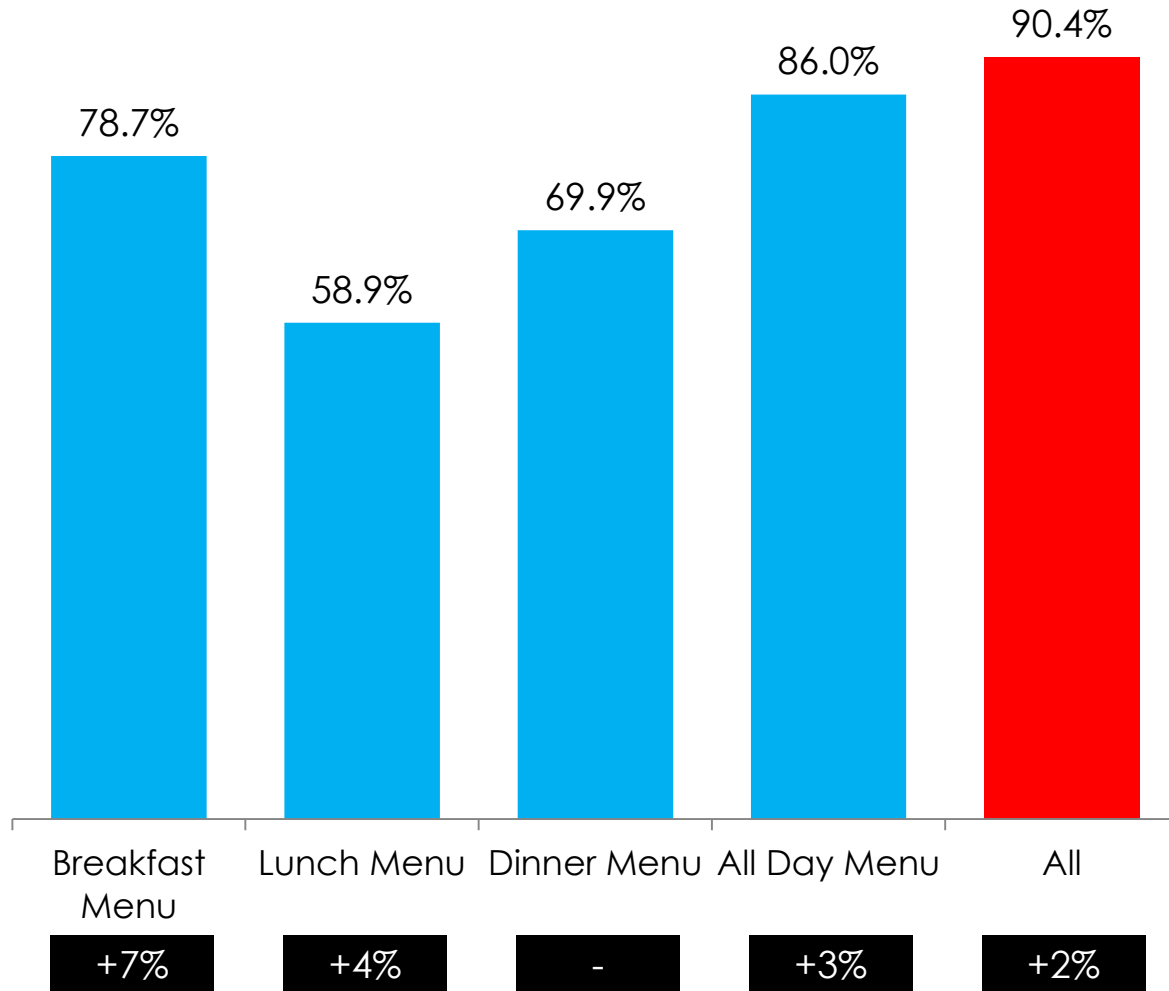


Fruit is featured on 85% of entrée menus. While fruit is being added across menu parts, fruit on appetizers is growing at the fastest rate.

4-Year %
Change
2016 vs. 2012

FRUIT IN APPETIZERS, ENTRÉES, & SIDES

penetration by day part



Fruit is most popular on all day and breakfast menus. The strongest growth is at breakfast where fruit is used to top pancakes and waffles as well as in parfaits and bowls.

4-Year %
Change
2016 vs. 2012

Citrus and tropical fruits like lemon, pineapple, orange, and mango are popular on appetizer, entrée, and side dish menus. Unique citrus fruits like yuzu, blood orange, and Meyer lemon and dried fruits like dates, figs, golden raisins, and dried cranberry are experiencing growth.

MOST POPULAR & FASTEST GROWING FRUITS IN APPS, ENTRÉES, & SIDES

ranked by penetration & 4-year growth

MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Lemon	52.3%	+4%
Avocado	43.1%	+21%
Pineapple	37.1%	-
Orange	30.5%	-3%
Apple	29.2%	+12%
Lime	23.3%	+23%
Cranberry	20.5%	+10%
Strawberry	17.2%	+12%
Mango	16.7%	+12%
Coconut	16.4%	+8%
Raisin	16.0%	+1%
Banana	13.9%	+8%
Raspberry	11.8%	+2%
Blueberry	11.3%	+12%
Grape	10.5%	+18%
Pear	9.8%	+9%

FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Yuzu	2.4%	+62%
Pomegranate	3.8%	+58%
Blood Orange	1.6%	+56%
Dates	2.5%	+52%
Fig	5.6%	+42%
Watermelon	3.7%	+38%
Golden Raisin	3.1%	+34%
Mixed Berry	1.6%	+34%
Toasted Coconut	1.1%	+32%
Dried Cranberry	12.3%	+31%
Asian Pear	1.3%	+28%
Meyer Lemon	1.7%	+26%
Green Papaya	2.1%	+23%
Lime	23.3%	+23%
Avocado	43.1%	+21%
Red Grape	1.8%	+19%

Avocado is by far the most frequently featured fruit in salads.

Mango is experiencing growth on salad menus, however, the fastest growing fruits are blueberries, pomegranates, and cherries.

MOST POPULAR & FASTEST GROWING FRUITS ON SALADS*

ranked by penetration & 4-year growth

MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Avocado	28.9%	+21%
Lemon	17.5%	+19%
Apple	15.1%	+21%
Cranberry	14.3%	+31%
Orange	14.2%	-6%
Strawberry	8.4%	+12%
Mandarin Orange	8.1%	-15%
Raspberry	7.4%	+5%
Pear	6.5%	-3%
Grape	6.4%	+16%
Lime	6.1%	+22%
Mango	5.7%	+6%
Pineapple	5.6%	-14%
Raisin	5.2%	+10%
Papaya	2.9%	+7%
Cherry	2.6%	+49%

FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Blueberry	2.2%	+++%
Pomegranate	2.0%	+78%
Cherry	2.6%	+49%
Golden Raisin	1.5%	+44%
Fig	1.2%	+41%
Craisins	2.0%	+40%
Watermelon	2.2%	+39%
Cranberry	14.3%	+31%
Green Papaya	1.8%	+25%
Lime	6.1%	+22%
Avocado	28.9%	+21%
Apple	15.1%	+21%
Dried Cherry	1.3%	+20%
Lemon	17.5%	+19%
Grape	6.4%	+16%
Green Apple	2.0%	+14%

*includes deli and green salads on app, entrée, and side menus

+++% indicates growth over 100%



MANGOS

overview

appetizers/entrées/sides

desserts

non-alcoholic beverages

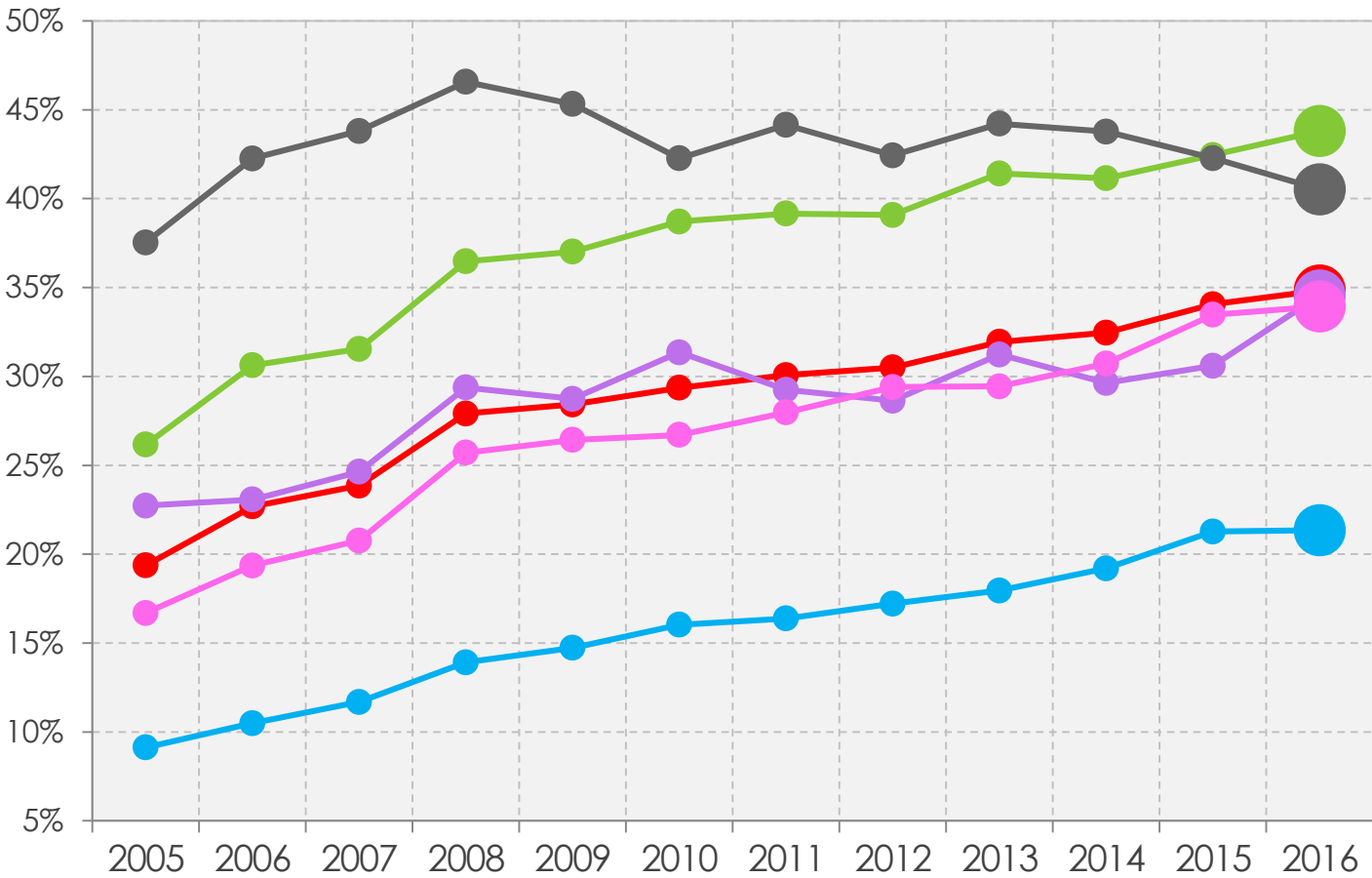
alcoholic beverages

More than one third of all restaurants feature mango on the menu.

Mango is growing across all segments, with the largest growth occurring at QSR and midscale operators.

MANGO

penetration time trend by segment



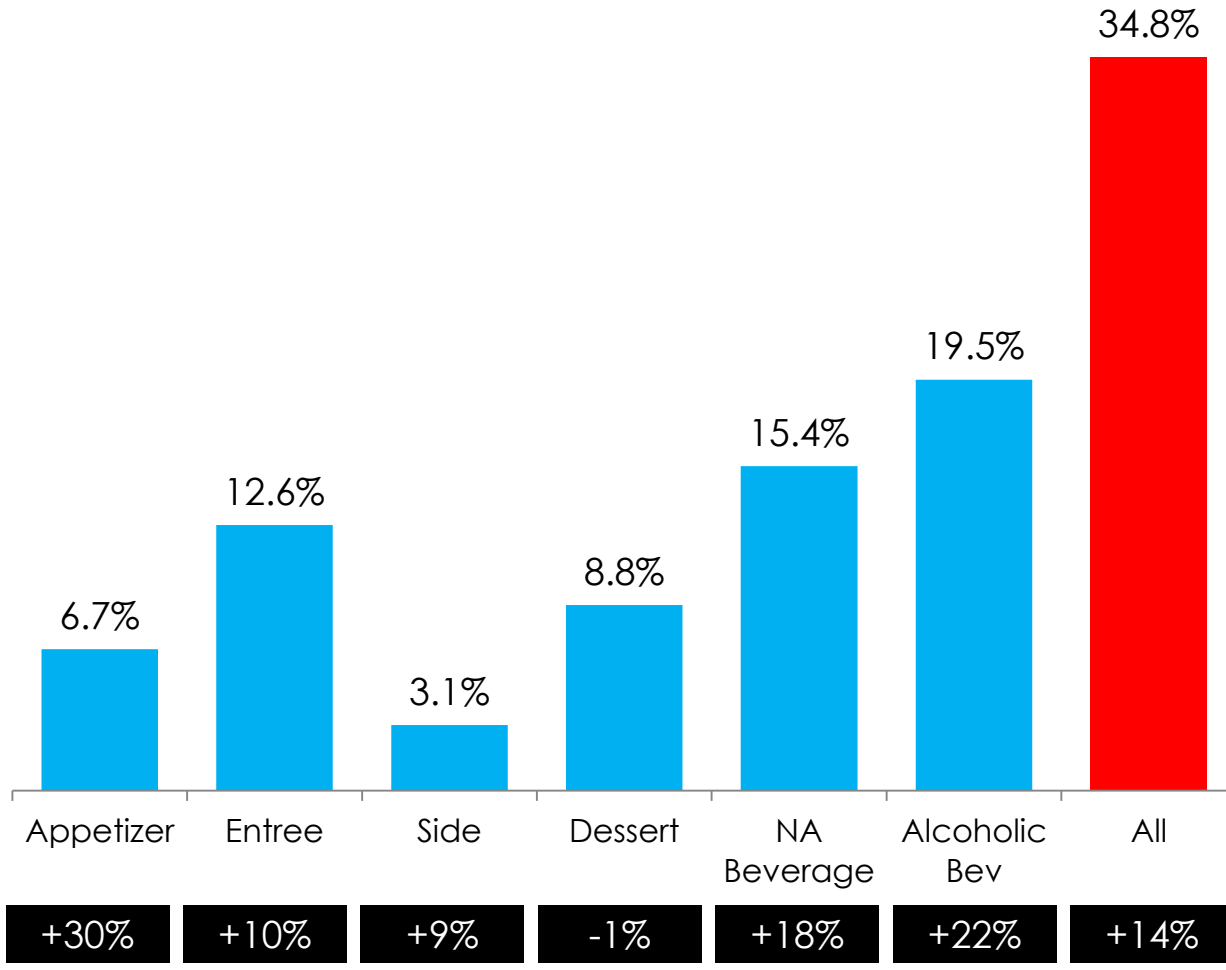
CASUAL: 43.8%	+67%
FINE DINE: 40.5%	+8%
TOTAL US: 34.8%	+80%
FAST CASUAL: 34.6%	+52%
MIDSCALE: 33.9%	+++%
QSR: 21.3%	+++%

Penetration 11-Year % Change

+++% indicates growth over 100%

MANGO

penetration by menu part



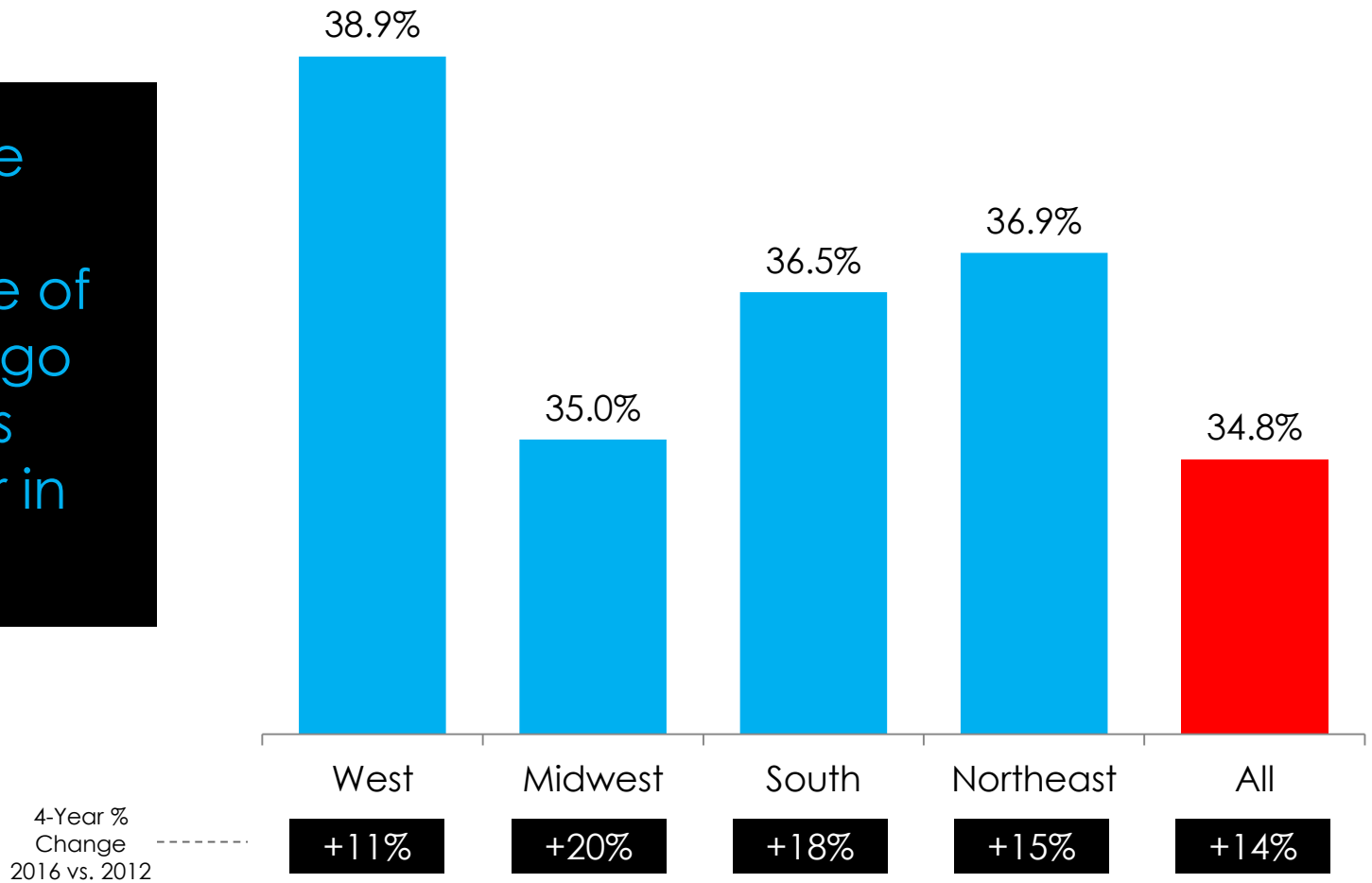
Mango is featured most often on alcoholic and non-alcoholic beverage menus. With the exception of desserts, mango use is expanding across the menu with appetizers experiencing the most rapid growth.

4-Year %
Change
2016 vs. 2012

MANGO

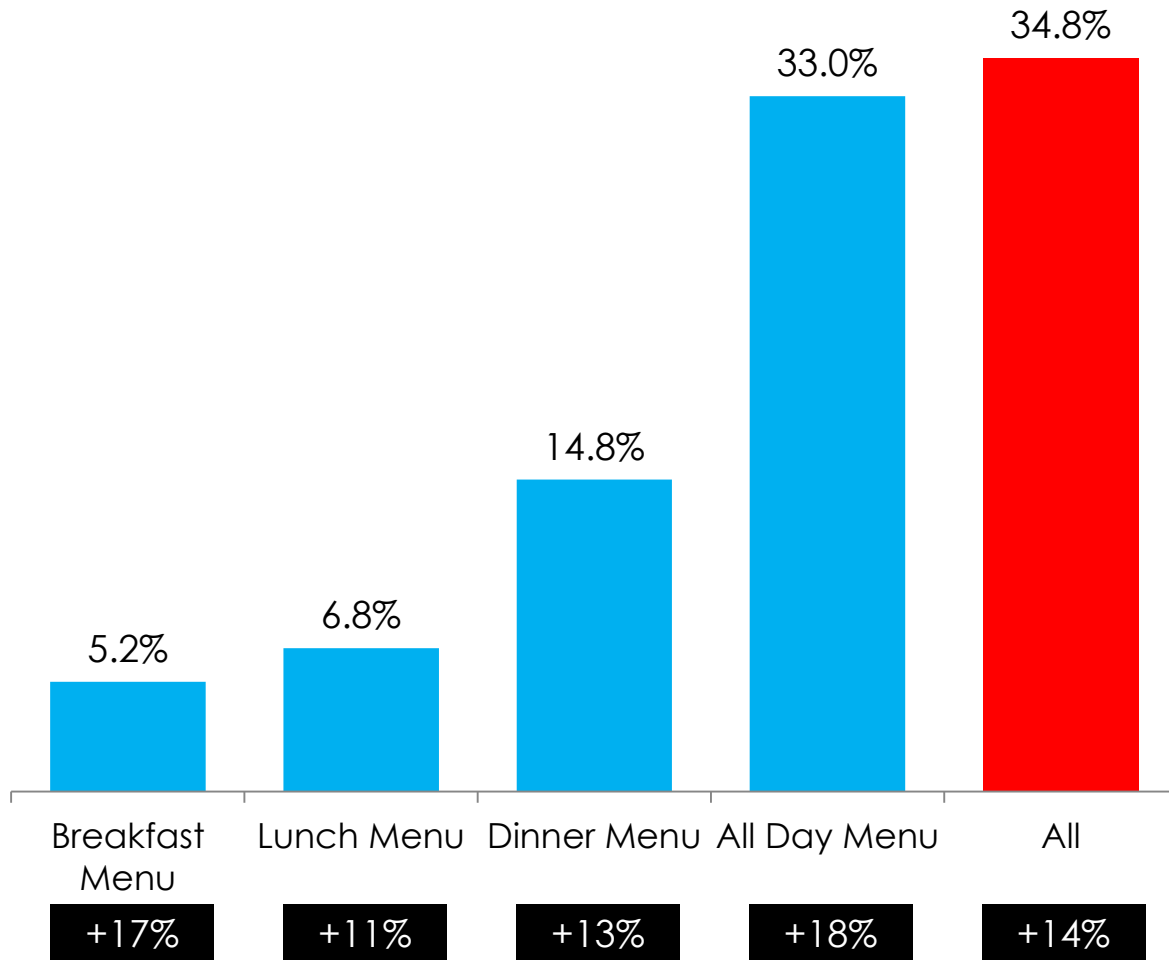
penetration by region

All regions are experiencing increased use of mango. Mango penetration is slightly higher in the West.



MANGO

penetration by day part



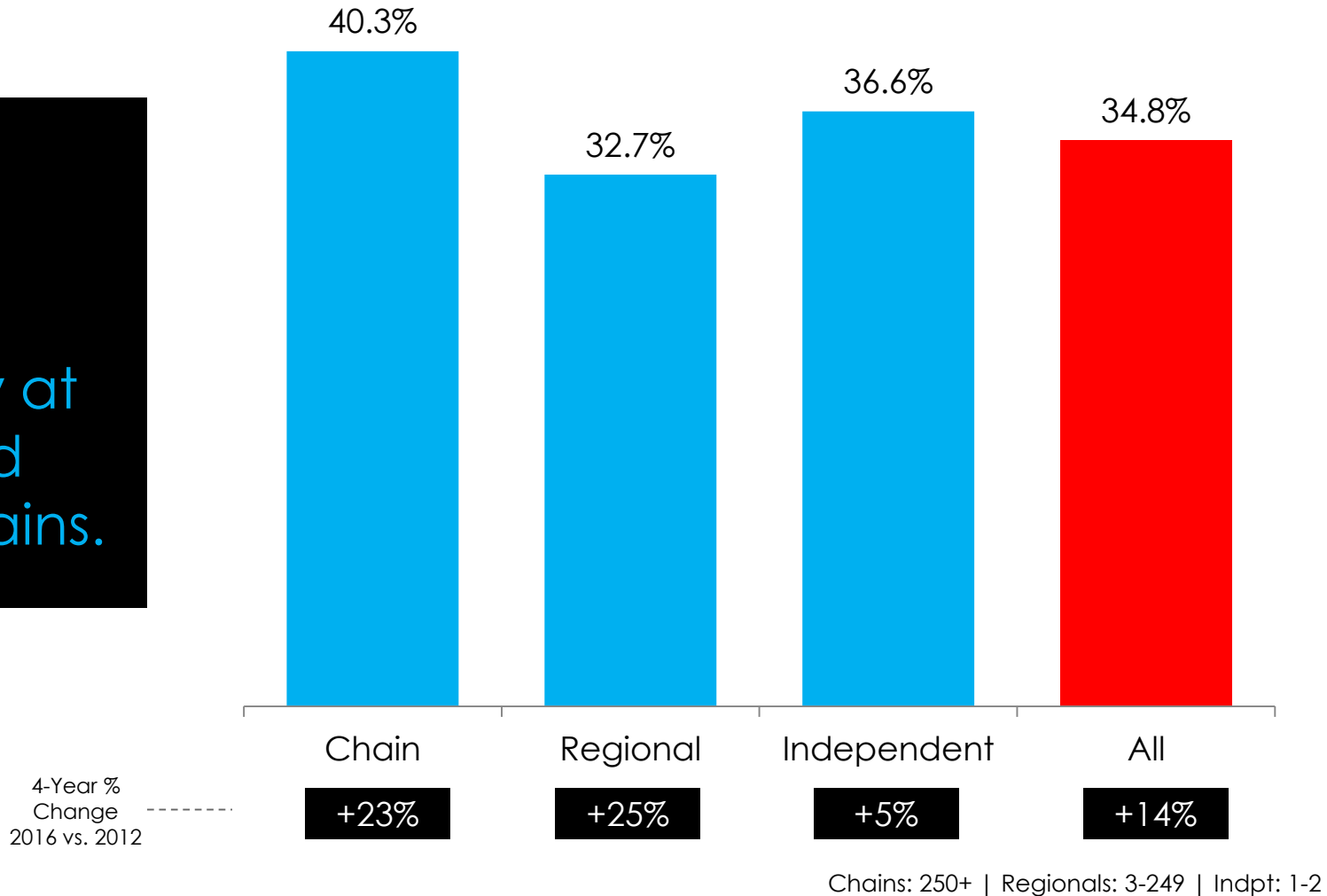
4-Year %
Change
2016 vs. 2012

Mango has grown 14% on menus since 2012. Mangos have experienced 17% on breakfast menus.

MANGO

penetration by restaurant type

Usage of mango is expanding most rapidly at regional and national chains.



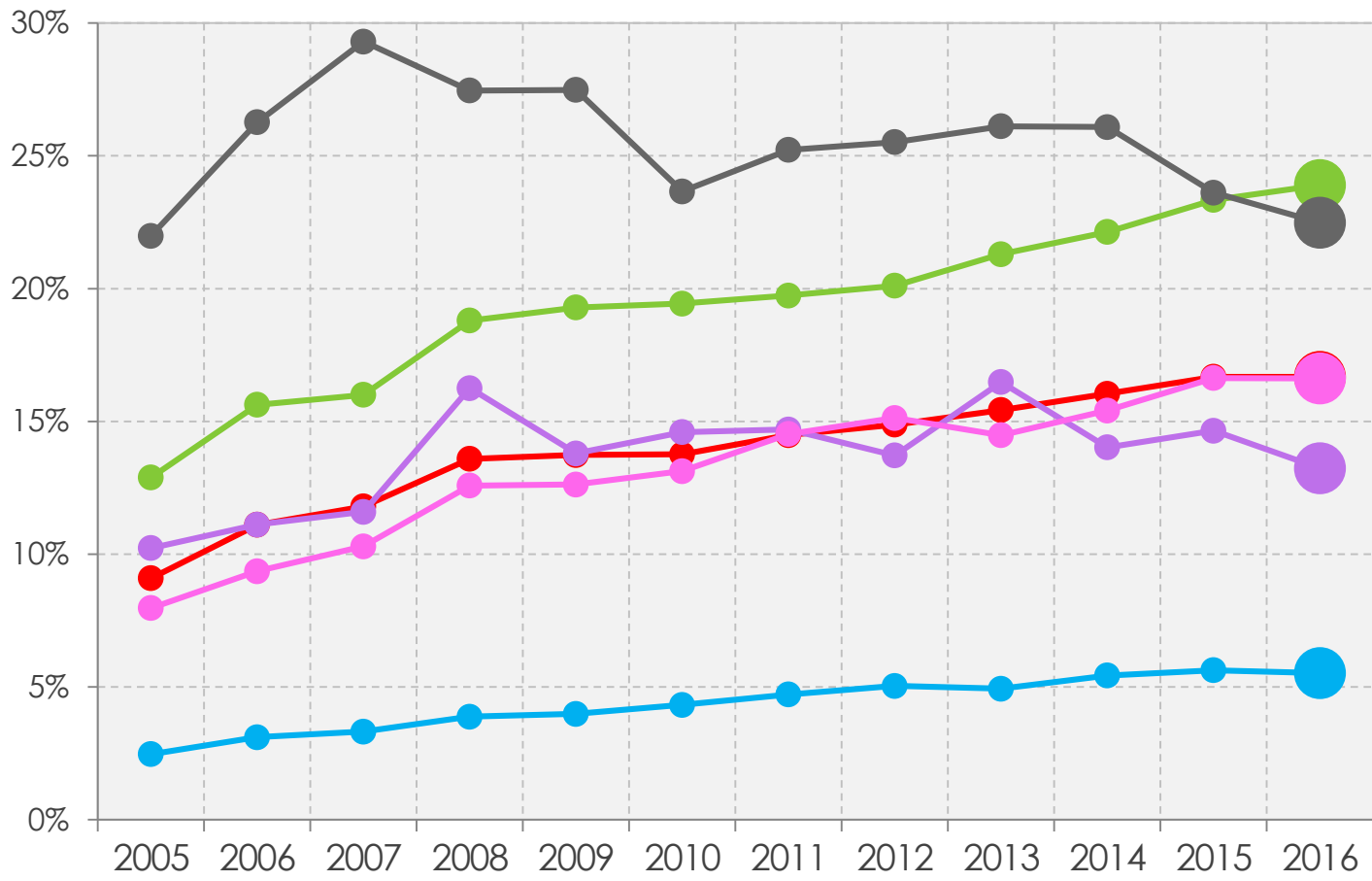
APPETIZERS/ ENTRÉES/ SIDES



Mango is growing on appetizer, entrée, and side dish menus across all segments. Double digit growth is occurring at quick service, midscale, and casual dining restaurants.

MANGO IN APPETIZERS, ENTRÉES, & SIDES

penetration time trend by segment



CASUAL: 23.9%	+85%
FINE DINE: 22.5%	+2%

TOTAL US: 16.7%	+83%
MIDSCALE: 16.6%	+++%

FAST CASUAL: 13.2%	+29%
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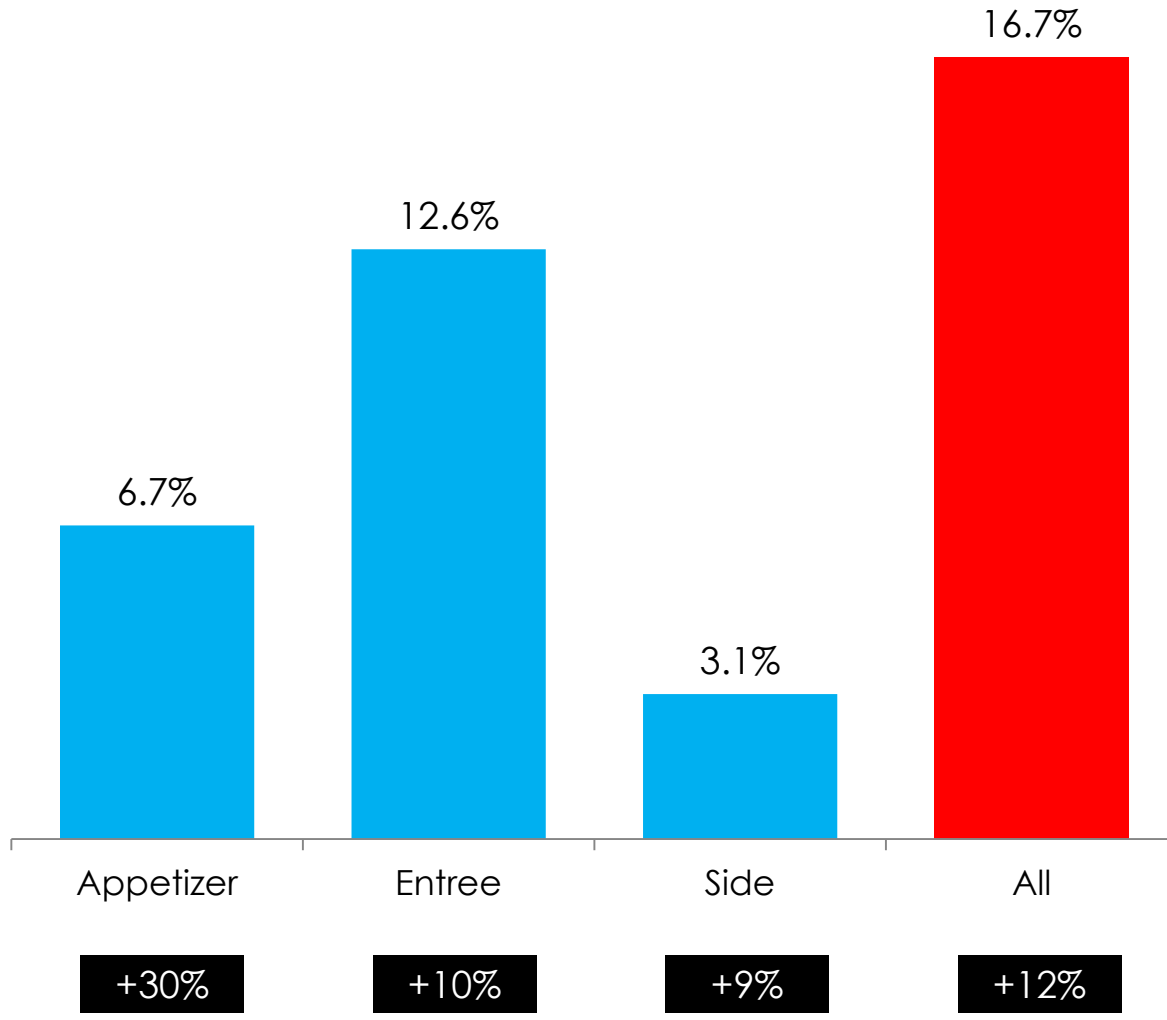
QSR: 5.5%	+++%
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Penetration 11-Year % Change

+++% indicates growth over 100%

MANGO IN APPETIZERS, ENTRÉES, & SIDES

penetration by menu part



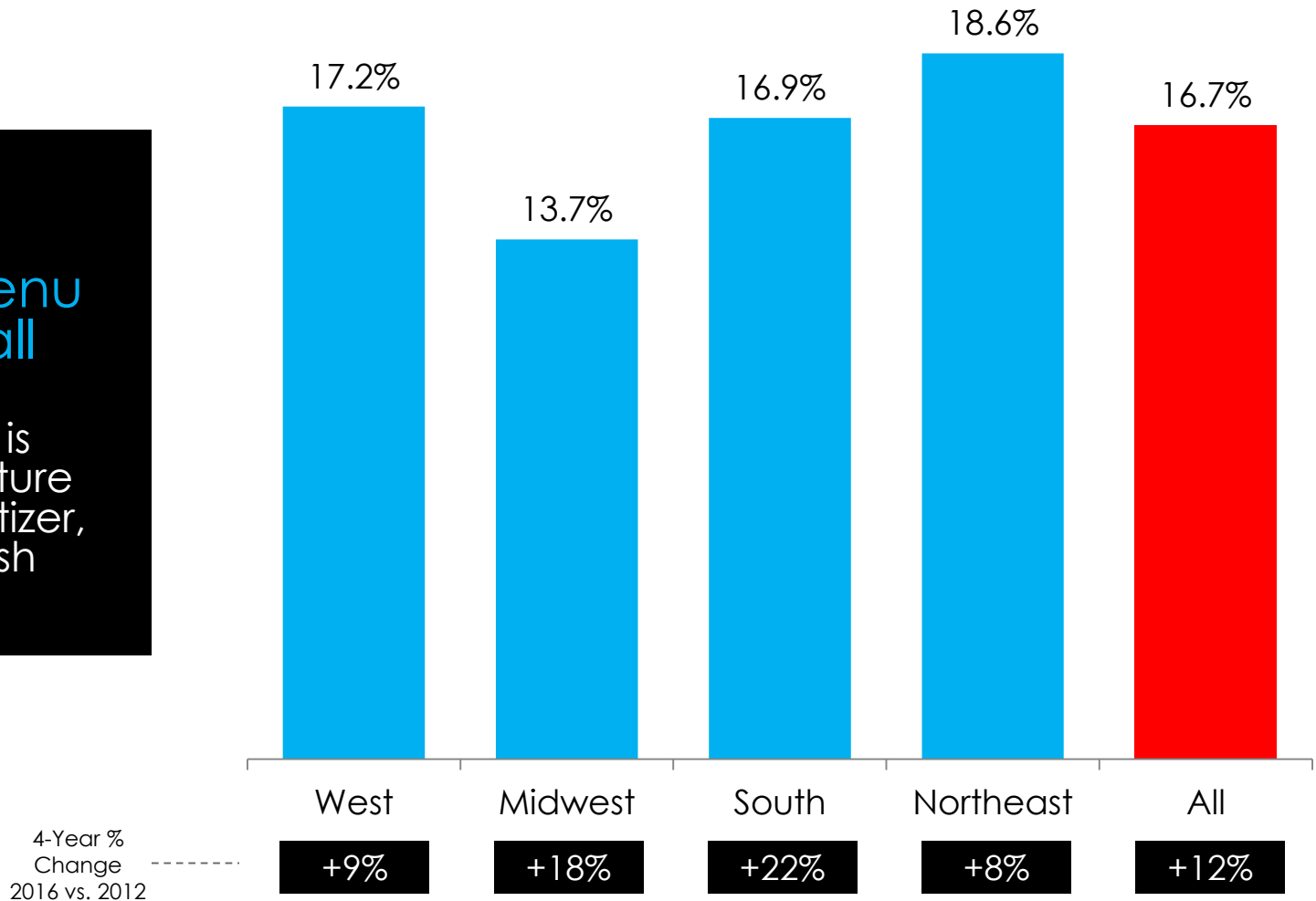
17% of restaurants feature mango in an appetizer, entrée, or side dish. While gaining usage across the menu, the strongest growth rate stems from appetizers.

4-Year %
Change
2016 vs. 2012

MANGO IN APPETIZERS, ENTRÉES, & SIDES

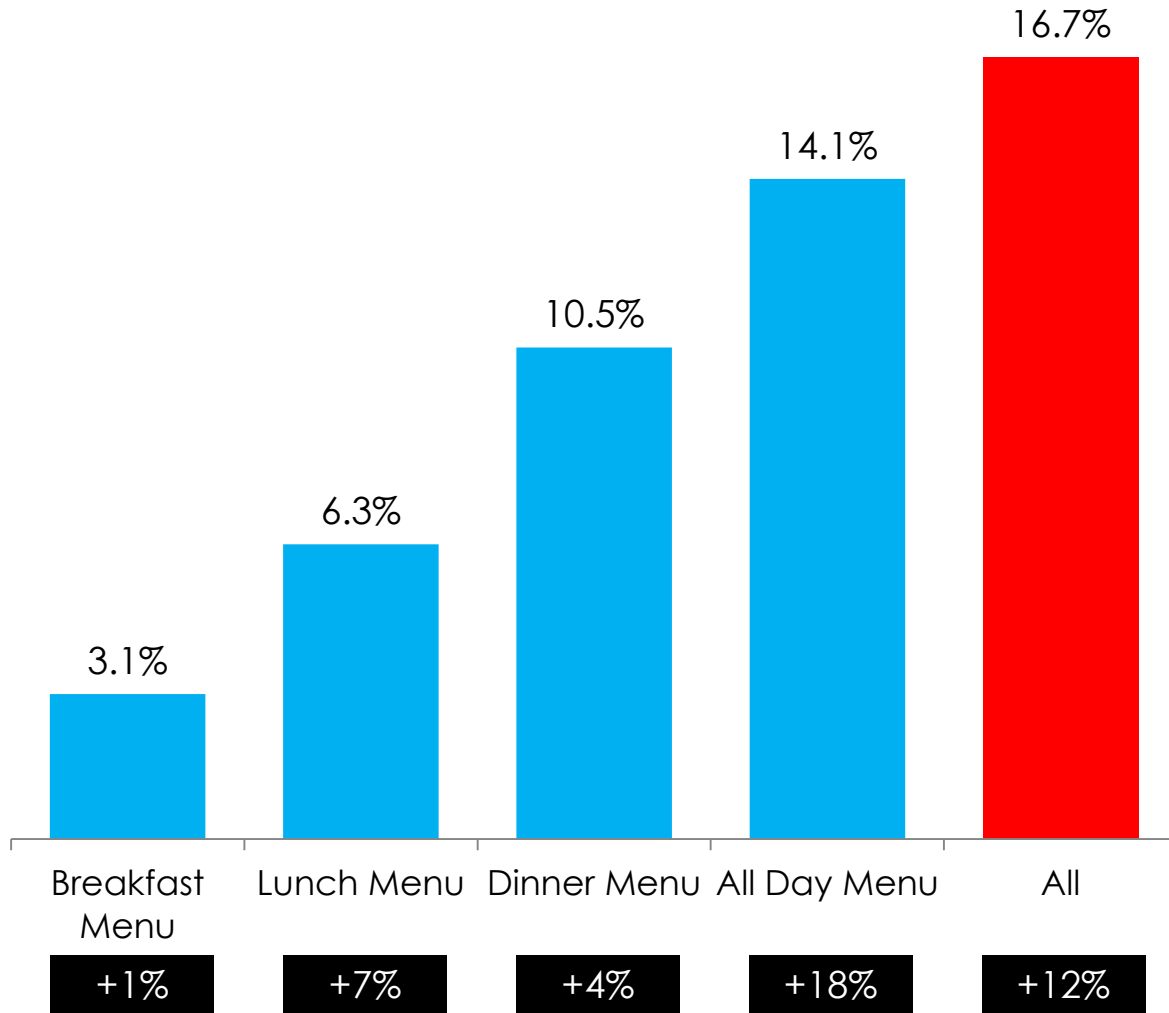
penetration by region

Mango is experiencing increased menu presence in all regions. The Northeast region is most likely to feature mango on appetizer, entrée, or side dish menus.



MANGO IN APPETIZERS, ENTRÉES, & SIDES

penetration by day part



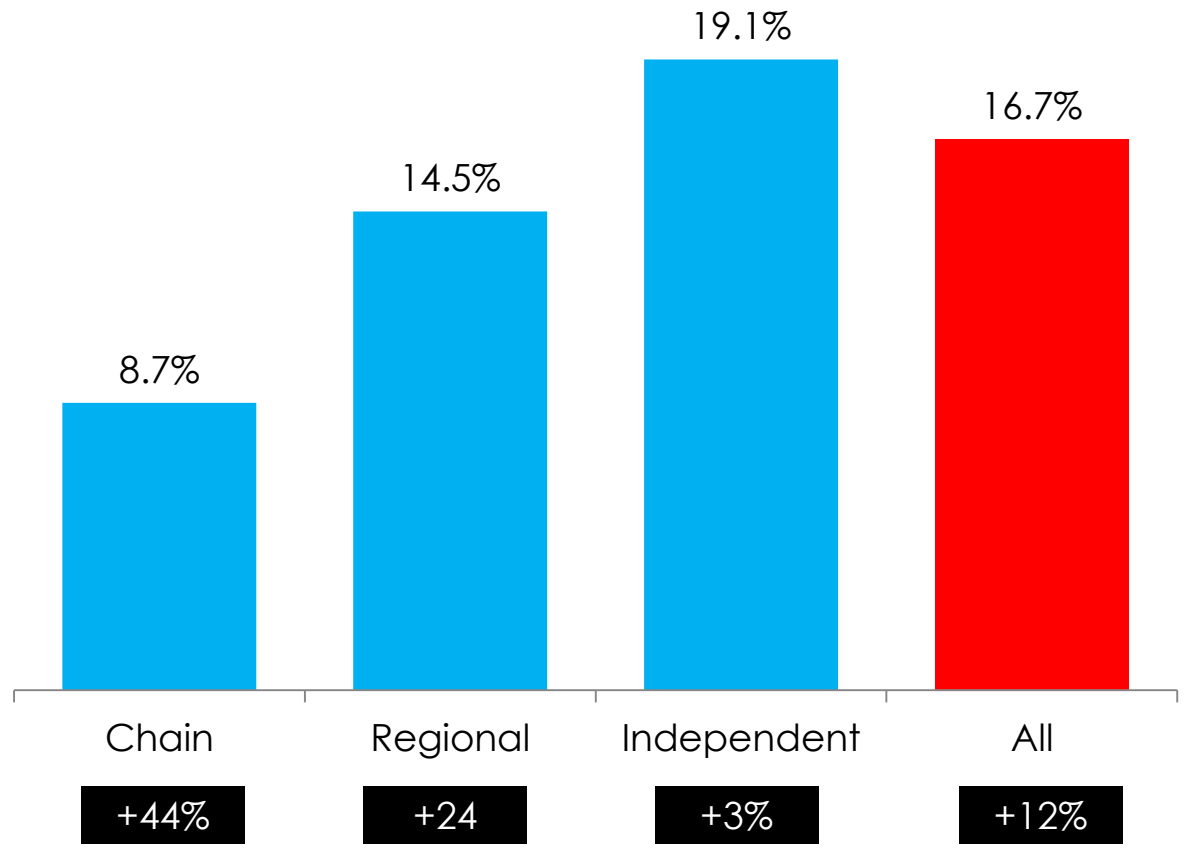
Since 2012, mango has grown 12% on app, entrée, and side dish menus. The strongest growth is occurring on all day menus where penetration is also highest.

4-Year %
Change
2016 vs. 2012

MANGO IN APPETIZERS, ENTRÉES, & SIDES

penetration by restaurant type

Apps, entrées, and sides featuring mango are menued most often at independents. However, usage is rapidly expanding at both national and regional chains.

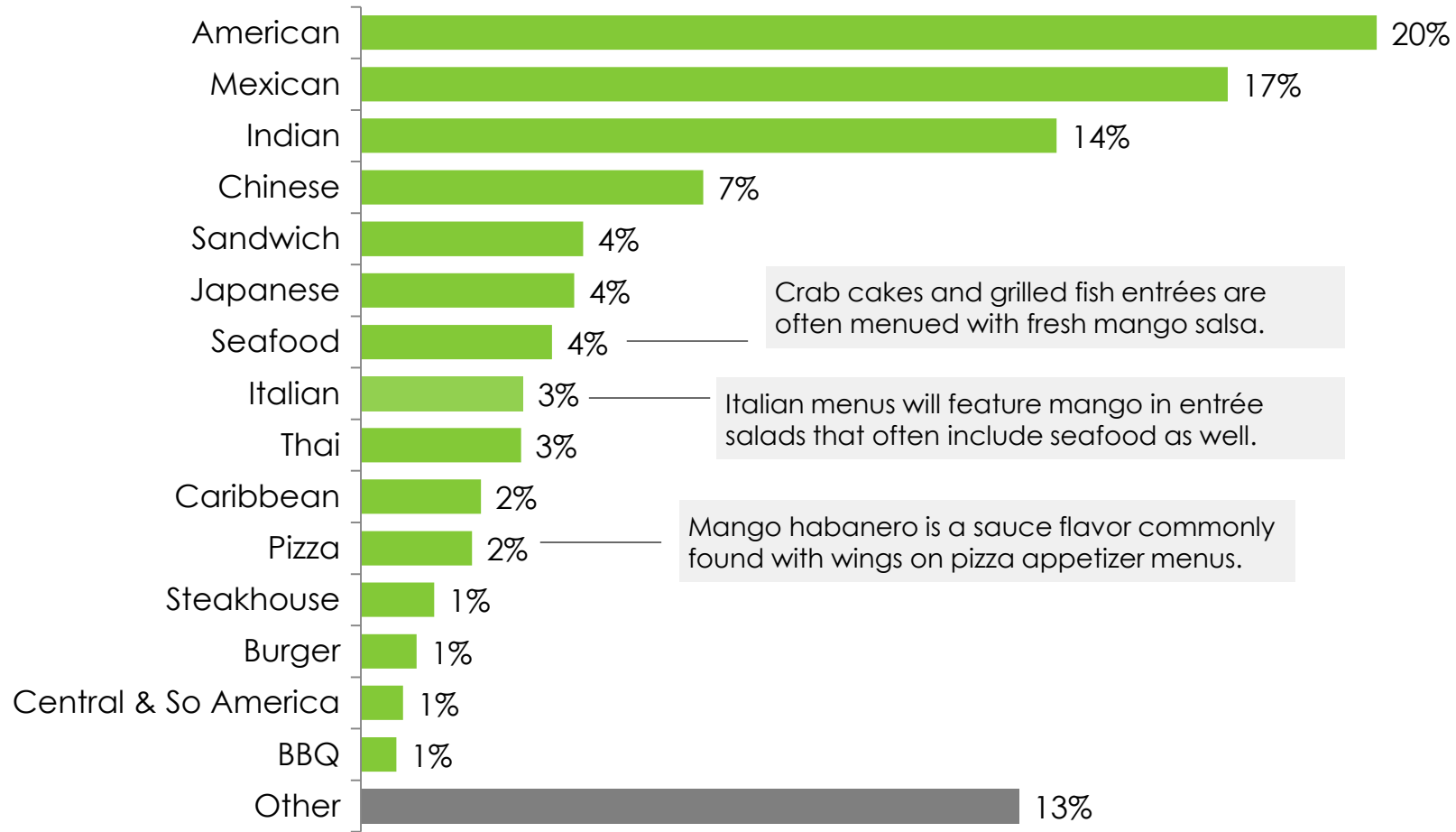


Chains: 250+ | Regionals: 3-249 | Indpt: 1-2

Mango has a strong presence on ethnic menus. Nearly one half of all mango dishes appear on Mexican cuisine menus or in Asian cuisines such as Indian, Chinese, Japanese, and Thai.

MANGO IN APPETIZERS, ENTRÉES, & SIDES

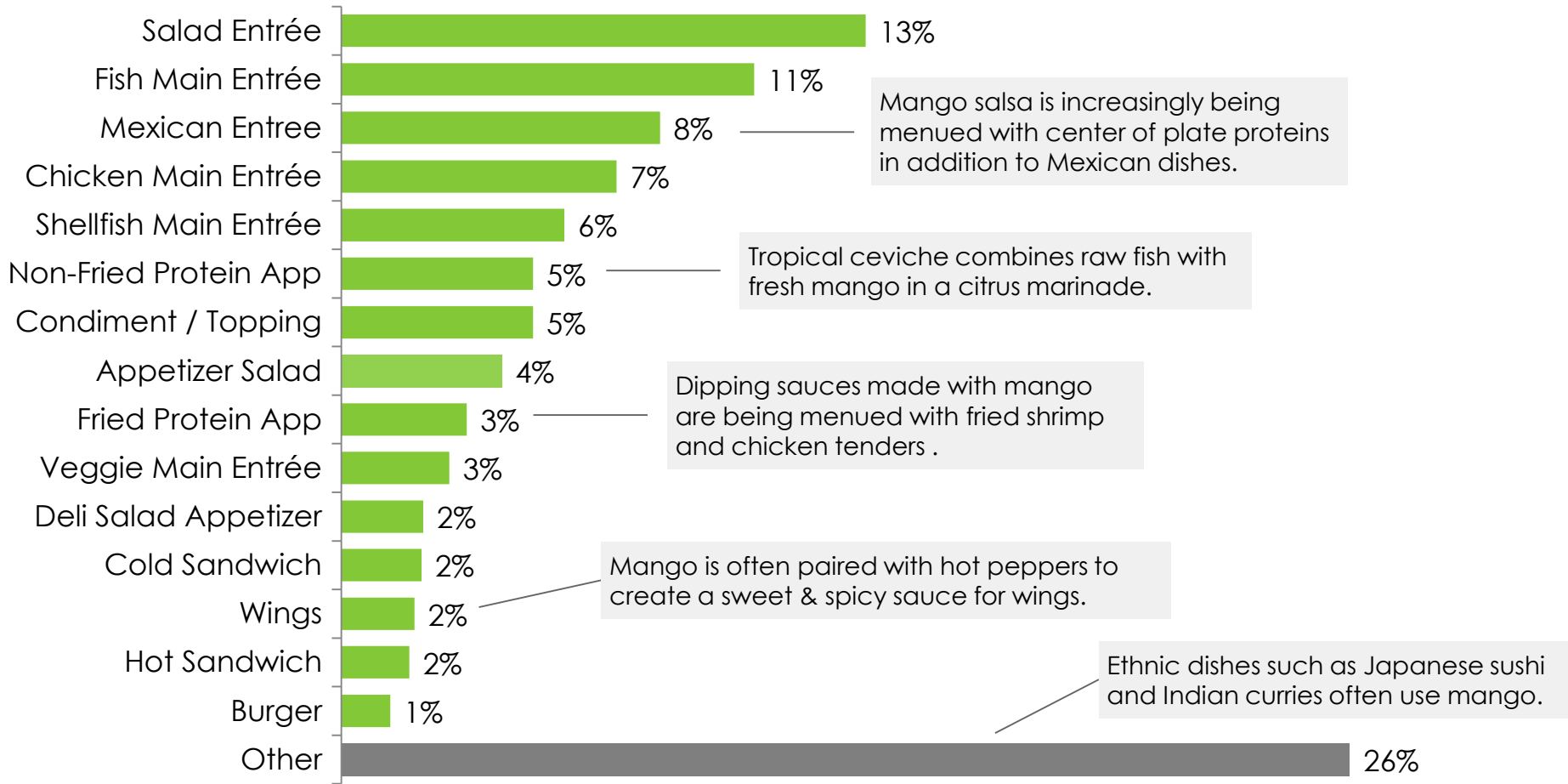
distribution by cuisine type



Mango is featured across the menu, but is most common in entrée salads and fish dishes.

MANGO IN APPETIZERS, ENTRÉES, & SIDES

distribution by item type



Mango is featured on salads far more than any other dish. The inclusion of mango in ethnic dishes such as ceviche, tacos, sushi, and tempura is growing.

**TOP MENU ITEMS
FEATURING MANGO**
ranked by penetration

The fresh taste of mango can balance the richness of protein dishes such as pulled pork, tartare, burgers, and fried shrimp

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Salad	37.7%	-4%	-4%
Taco	12.6%	+6%	+55%
Sandwich	7.1%	-14%	-12%
Fried Shrimp	7.0%	+6%	+6%
Curry	5.6%	-6%	-28%
Tempura	5.1%	+5%	+2%
Wrap	4.2%	+3%	+1%
Wing	4.0%	+10%	+50%
Fruit Salad	3.7%	-3%	+11%
Ceviche	3.6%	+26%	+72%
Crab Cake	3.6%	+3%	-19%
Burger	3.2%	+4%	+16%
Sushi	3.1%	+19%	+31%
Coconut Shrimp	3.0%	+9%	-14%
Jerk	2.9%	-26%	-38%
Bowl	2.6%	-5%	+++%
Quesadilla	2.6%	-13%	-22%
Tartare	2.4%	+27%	+41%
Pulled Pork	2.4%	+12%	+++%
Sweet And Sour	2.2%	-5%	-6%

+++% indicates growth over 100%

Light proteins like chicken and shrimp are the proteins most often paired with mango in apps, entrées, and sides. However, operators are increasingly menuing mango with bacon, fish, and pork.

Mango is a natural accompaniment to seafood and is often paired with shrimp, salmon, tuna, and other seafood varieties.

TOP PROTEINS PAIRED WITH MANGO IN APPETIZERS, ENTRÉES & SIDES

ranked by penetration

Breakfast egg dishes with an ethnic twist may be accompanied by mango salsa, chutney, or sauce.

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Chicken	35.7%	-	-7%
Shrimp	28.0%	+3%	+11%
Salmon	15.0%	-16%	-4%
Tuna	12.6%	+12%	+2%
Fish	11.1%	+2%	+22%
Crab	9.7%	+3%	-13%
Pork	9.0%	+1%	+21%
Bacon	6.5%	+11%	+45%
Beef	6.3%	-7%	-1%
Ahi Tuna	5.5%	-2%	+57%
Steak	5.5%	+2%	+6%
Egg	5.2%	-5%	+39%
Mahi Mahi	4.4%	-8%	+49%
Lobster	4.4%	-6%	-2%
Tilapia	4.0%	-18%	-8%

One quarter of apps, entrées, or sides with mango features a salsa. Mexican flavors such as cilantro, jalapeno, and pico de gallo are experiencing growth.

Vinaigrette made with fresh mango is popular in both appetizer and entrée salads.

TOP SAUCES & FLAVORS PAIRED WITH MANGO IN APPETIZERS, ENTRÉES & SIDES

ranked by penetration

Creamy ranch dressing is often paired with mango in salads or offered as a dip with mango sauced wings.

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Salsa	25.0%	-13%	-7%
Cilantro	20.1%	+11%	+43%
Vinaigrette	18.9%	+8%	+5%
Chutney	15.5%	-9%	-28%
Garlic	10.3%	+8%	+30%
Ginger	10.2%	-1%	-5%
Chipotle	9.5%	-9%	+9%
Honey	9.1%	+7%	+23%
Jalapeno Pepper	8.8%	+7%	+15%
BBQ	8.3%	+10%	+30%
Citrus	7.7%	-2%	+15%
Herb	6.5%	-2%	+13%
Pico De Gallo	6.1%	+11%	+46%
Soy Sauce	6.1%	-	+18%
Butter	6.0%	-14%	+22%
Aioli	5.7%	+28%	+52%
Curry	5.6%	-6%	-28%
Ranch	5.3%	+53%	+60%
Soy	5.3%	-7%	+16%
Guacamole	5.2%	-11%	+29%

Veggies and fruits popular in Mexican cuisine such as avocado, onion, tomato, beans, and chipotle are commonly paired with mango. The combination of sweet mango with spicy peppers like jalapeno and habanero is gaining popularity.

TOP VEGGIES & FRUITS PAIRED WITH MANGO IN APPETIZERS, ENTRÉES & SIDES

ranked by penetration

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Avocado	28.0%	+11%	+22%
Onion	27.0%	+5%	+15%
Tomato	20.6%	-2%	+3%
Pepper	18.9%	-5%	-2%
Bean	14.7%	-10%	+25%
Pineapple	14.7%	-4%	+1%
Cucumber	14.1%	+2%	+2%
Lime	13.2%	+16%	+26%
Coconut	11.9%	+4%	+8%
Lettuce	11.8%	-2%	+3%
Chipotle	9.5%	-9%	+9%
Potato	9.2%	+1%	+10%
Carrot	8.8%	+1%	+2%
Jalapeno Pepper	8.8%	+7%	+15%
Lemon	8.6%	-	+43%
Corn	8.3%	-4%	+33%
Spinach	8.2%	-2%	-2%
Mushroom	8.0%	+8%	+36%
Habanero Pepper	7.6%	+17%	+75%
Jicama	7.0%	+2%	+25%

Crunchy jicama is often paired with mango in slaws and salsas to provide a contrasting texture. _____

MANGO APPETIZERS/ENTRÉES/SIDES: INTRODUCTIONS



Kona Grill | Dec 2016

Thai Beef Noodle Salad

Soba noodles, avocado, red peppers, carrots, tomatoes, **mangos**, toasted peanuts, green onions, napa cabbage, spinach, mint, basil, cilantro, spicy Thai dressing.

SCORES™*: Purchase Intent: 44 | Uniqueness: 88 | Frequency: 82 | Draw: 76



El Pollo Loco | Jun 2016

Double Chicken **Mango** Grilled Tostada

We fill a grilled whole-wheat tortilla with a double portion of our citrus-marinated, fire-grilled chicken breast, **fresh mango salsa** and slow-simmered black beans. It's loaded with flavor, not calories.

SCORES™*: Purchase Intent: 87 | Uniqueness: 84 | Frequency: 87 | Draw: 90



Zpizza | Jun 2016

Mango Pig Pizza

Sweet and spicy Thai chili sauce, mozzarella, grilled chicken breast, smoked bacon, **fresh mango**, green onions, chili flakes and fresh cilantro. All natural nitrate free bacon!

SCORES™*: Purchase Intent: 38 | Uniqueness: 98 | Frequency: 71 | Draw: 91

* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO APPETIZERS/ENTRÉES/SIDES: INTRODUCTIONS (cont'd.)



Pei Wei | May 2016

Ahi Tuna Nachos

Ahi tuna, **mango**, tomato, cucumber, onion and cilantro topped with wasabi aioli and served with wonton chips.

SCORES™*: Purchase Intent: 17 | Uniqueness: 91 | Frequency: 80 | Draw: 68



Hard Rock Cafe | May 2016

Jamaican Jerk Burger

A Certified Angus Beef patty topped with banana pepper rings, **mango jalapeno cream cheese** and jerk mayo. Inspired by Montego Bay, Jamaica.

SCORES™*: Purchase Intent: 53 | Uniqueness: 89 | Frequency: 82 | Draw: 79



Marie Callender's | Apr 2016

Mango Pulled Pork Tacos

Braised pulled pork in corn tortillas with **fresh mango slaw**, avocado salsa and crumbled cheese. Served with black beans.

SCORES™*: Purchase Intent: 33 | Uniqueness: 66 | Frequency: 26 | Draw: 69

* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO APPETIZERS: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Abuelo's Mexican Food Embassy	Firecracker Shrimp	flash-fried shrimp, tossed in spicy chile aioli, with spicy peanut dressing and served on a bed of napa cabbage with fresh mango relish. spicy.
Bahama Breeze	Jumbo Lump Crab Stack	premium jumbo lump crabmeat stacked high with chilled shrimp, avocado and fresh mango .
Casa Chapala	Shrimp And Mango Ceviche	small shrimp, fresh mango , jicama, serrano peppers and pico de gallo marinated in lime juice, topped with diced avocado.
Crest Cafe	Fresh Mangoes And Brie Quesadilla	served with salsa fresca.
Escalante's Mexican Grill	Escaviche Salad	crisp romaine lettuce tossed in mango chipotle dressing topped with fresh ceviche, fresh mango and a medallion of goat cheese.
Freefoods Nyc	Fresh Mango Salad	with mint and agave.
Indika	Seared Foie Gras	with black pepper and garam masala, caramelized onions, mushroom, corn semolina bread, fresh mango chutney.
La Paloma Mexican Restaurant	San Felipe Tacos	two soft corn tortillas stuffed with lightly battered fish fillet. shredded cabbage, cilantro, green onions and tomatoes. served with fresh mango salsa and jalapeno tartar sauce.
Le Pain Quotidien	Chilled Gazpacho Soup	another summer time classic chilled gazpacho, topped with fresh mango , cucumber and radish. make it a meal by ordering with a side of avocado mash, which adds an extra dose of satiating, healthy fat!
Royal Myanmar Restaurant	Green Mango Salad	seasonal. shredded fresh mango , thin slice onion, cabbage, cilantro, roasted bean powder, dried shrimp powder and toasted garlic flavor dressing.

MANGO ENTRÉES: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Banzai	Spicy Mango Lobster Roll	lobster salad, fresh mango and black tobiko with spicy mango sauce. spicy.
Blue Lemon	Mango Shrimp Tacos	honey soy glazed shrimp topped with house cabbage slaw and fresh mango salsa. served with chips, salsa, and fresh guacamole.
Bobby Salazar's	Mango Chicken Salad	grilled chicken, fresh mango , avocado, tomatoes, lettuce and mango vinaigrette dressing.
Cha Cha Cha	Chicken Carioca	boneless breast of chicken served with Brazilian spices and fresh mango .
Crab House Seafood Restaurant	Island Shrimp Roll Up	spicy shrimp, fresh mango , ripe avocado and diced tomato, tossed with mixed greens, ranch dressing and rolled in a spinach tortilla.
Jani	Mango Crispy Delight	crispy chicken and shrimp sautéed with fresh mango in brown sauce.
M. Henry	Jerk Spiced Chicken Sandwich	a fire grilled jerk spiced chicken breast, with grilled red onion, tomato, and leaf lettuce, served on a crusty baguette with fresh mango salsa.
Marie Callender's	California Burger	wheat bun with mayonnaise, habanero jack cheese, avocado salsa, fresh mango slaw and your choice of grilled chicken breast, turkey burger or beef patty. served with fries.
Nakama Japanese Steakhouse & Sushi Bar	Tuna Tartare	tuna tartare and fresh mango served with wonton chips.
Panda Inn Restaurant	Mango Duck Salad	spring salad mix, fresh mango , honey walnuts, and tea-smoked duck tossed in a flavorful dressing.

MANGO SIDES: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Cafe Metro	Brazilian Chicken Salad	grilled chicken breast, toasted coconut, fresh mango , raisins, and red peppers.
Dark Horse Bar And Eatery	Mango Jicama Slaw	is or can be prepared vegan. is or can be prepared gluten free.
Fresh Fish Co	Mango Salsa	diced fresh mango , pineapple, red onions, avocado and red peppers. gluten free. milk or milk products.
Indika	Lentil Masala Naan	fresh mango chutney.
Masala Of India Cuisine	Mango Chutney	made with fresh mango . vegan.
Mesero Miguel	Brussel Sprouts	serrano mango salsa.
My Belly's Playlist	Fruit Salad	medium diced pineapple, mango , grapes and seasonal fruits. all organic, all ripened.
Rumbi Island Grill	Island Mac Salad	cavatappi noodles, red and green onions infused with a sweet island mango dressing.
Tin Drum Asia Café	Side Kang Yum Mango Salad	spinach, mango slaw , carrot, mango dressing.
Walter's Cafe	Crispy Oysters	sriracha mango tartare.

DESSERTS





inception



adoption



proliferation



ubiquity

Mango is one of the top 10 dessert fruits menued along with traditional offerings like strawberry, apple, and banana. More unique fruits like blood orange, pomegranate, rhubarb, and fig are experiencing growth on dessert menus.

MOST POPULAR & FASTEST GROWING FRUITS/FRUIT FLAVORS ON DESSERT

ranked by penetration & 4-year growth

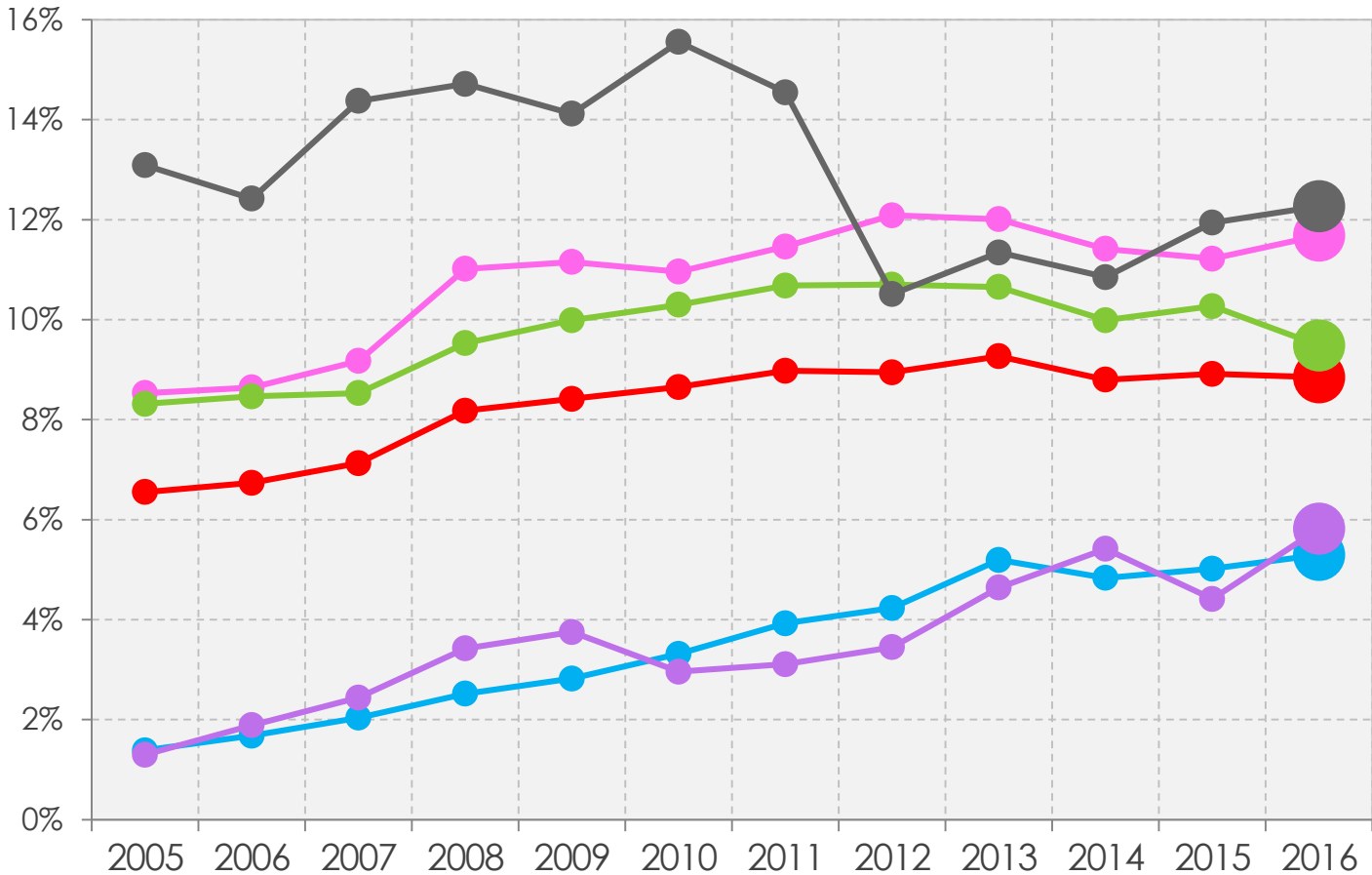
MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Strawberry	24.7%	-5%
Apple	23.3%	-12%
Banana	20.1%	-3%
Coconut	16.2%	+10%
Lemon	15.1%	+9%
Cherry	14.4%	-2%
Raspberry	14.0%	-4%
Raisin	9.9%	+1%
Lime	9.9%	-1%
Mango	8.8%	-1%
Blueberry	7.9%	+6%
Orange	7.6%	+10%
Pineapple	7.1%	-9%
Peach	7.1%	-5%
Cranberry	3.7%	+20%
Blackberry	3.2%	+8%

FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Blood Orange	1.2%	+66%
Pomegranate	1.2%	+65%
Mixed Berry	1.8%	+50%
Toasted Coconut	2.1%	+44%
Rhubarb	1.4%	+38%
Fig	1.1%	+36%
Watermelon	1.2%	+34%
Cranberry	3.7%	+20%
Passion Fruit	1.9%	+17%
Apricot	2.2%	+16%
Coconut	16.2%	+10%
Orange	7.6%	+10%
Lemon	15.1%	+9%
Blackberry	3.2%	+8%
Blueberry	7.9%	+6%
Raisin	9.9%	+1%

9% of restaurants feature mango on dessert menus. Menuing of mango in desserts has been growing most rapidly at fast casual and QSR operators.

DESSERTS FEATURING MANGO

penetration time trend by segment



FINE DINE: 12.3%	-6%
MIDSCALE: 11.7%	+37%
CASUAL: 9.5%	+14%
TOTAL US: 8.8%	+35%
FAST CASUAL: 5.8%	+++%
QSR: 5.3%	+++%

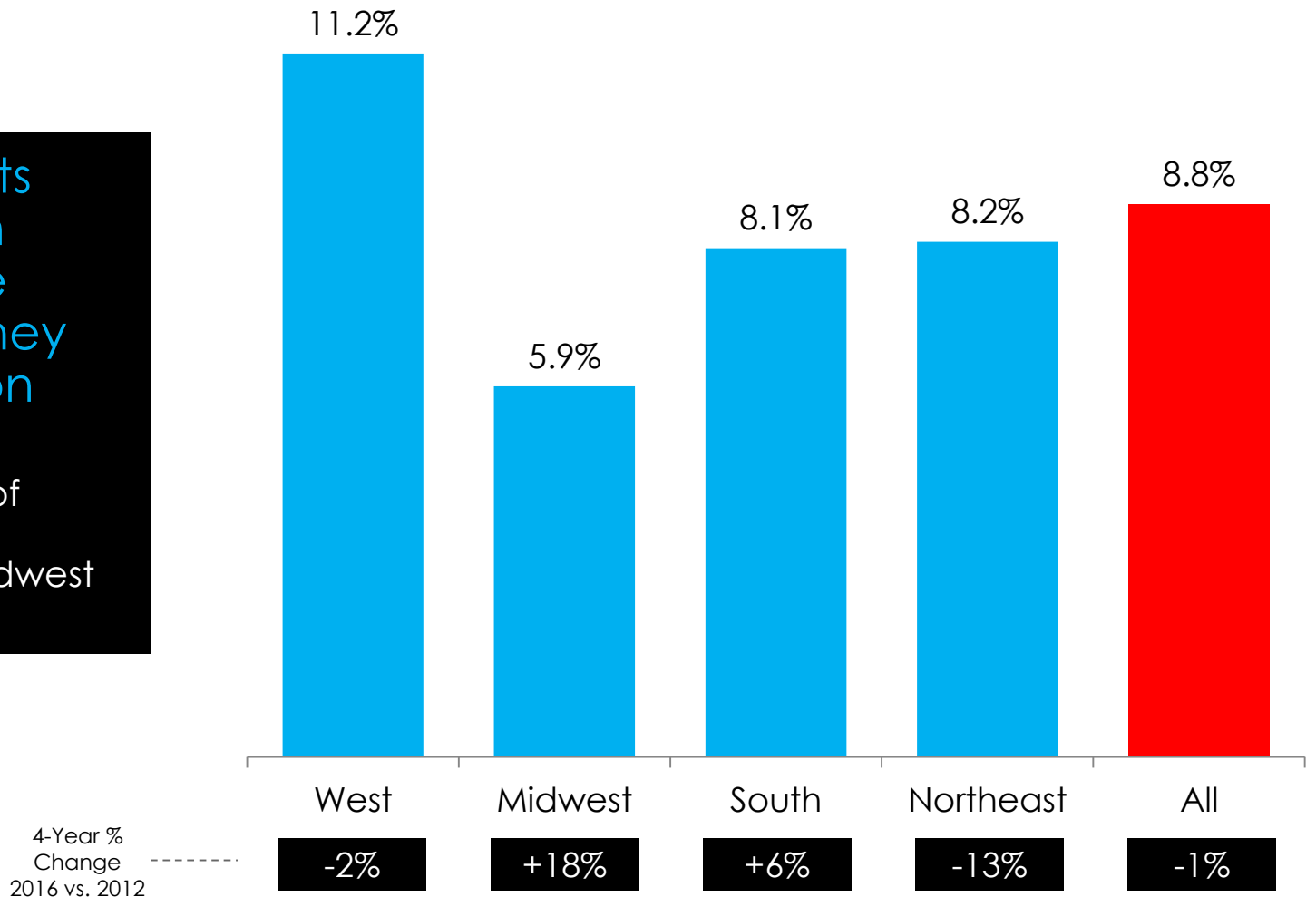
Penetration 11-Year % Change

+++% indicates growth over 100%

DESSERTS FEATURING MANGO

penetration by region

Mango desserts are most often menued in the West, where they are featured on 11% of dessert menus. Growth of mango desserts is occurring in the Midwest and South regions.

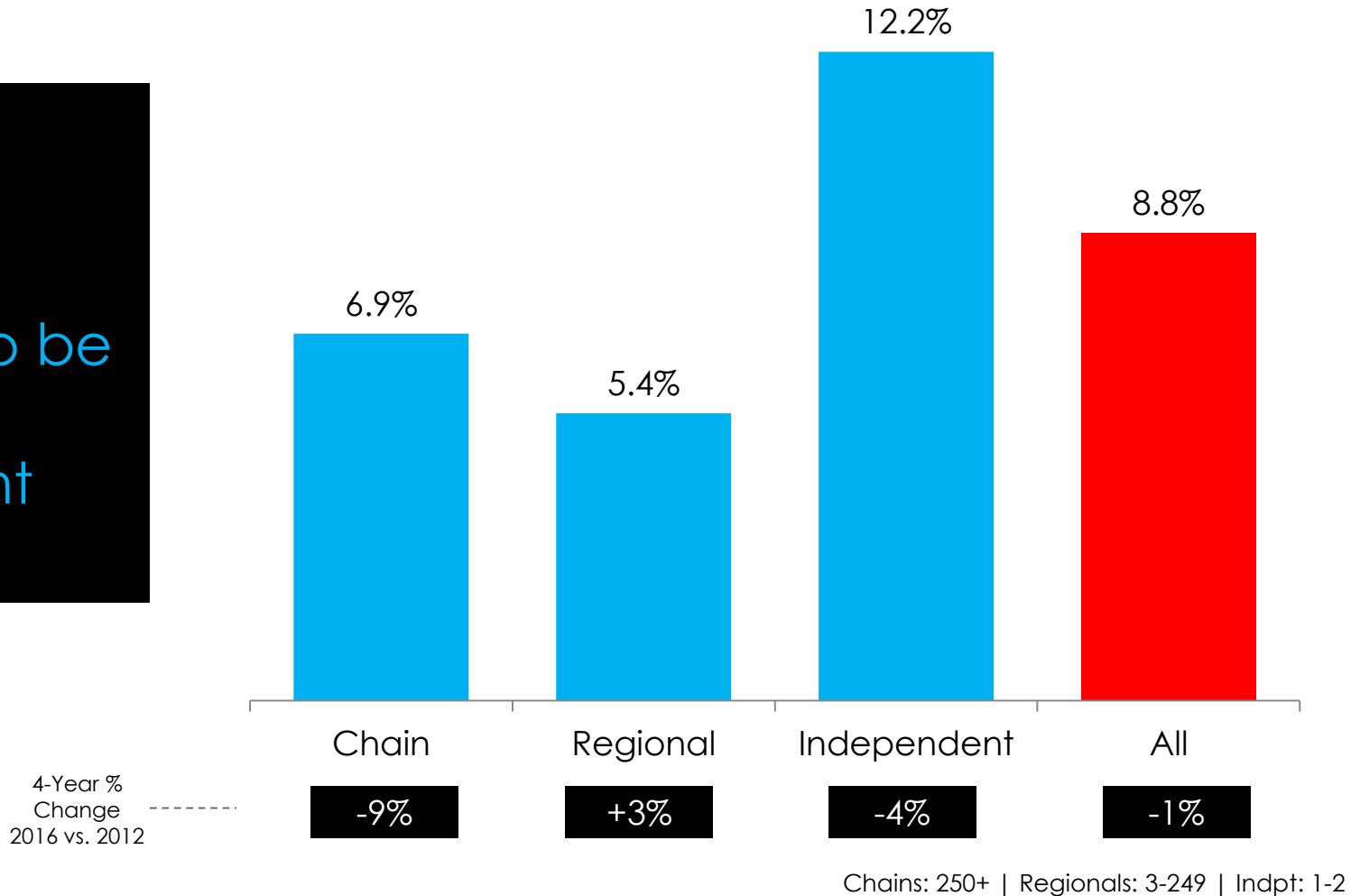


4-Year %
Change
2016 vs. 2012

DESSERTS FEATURING MANGO

penetration by restaurant type

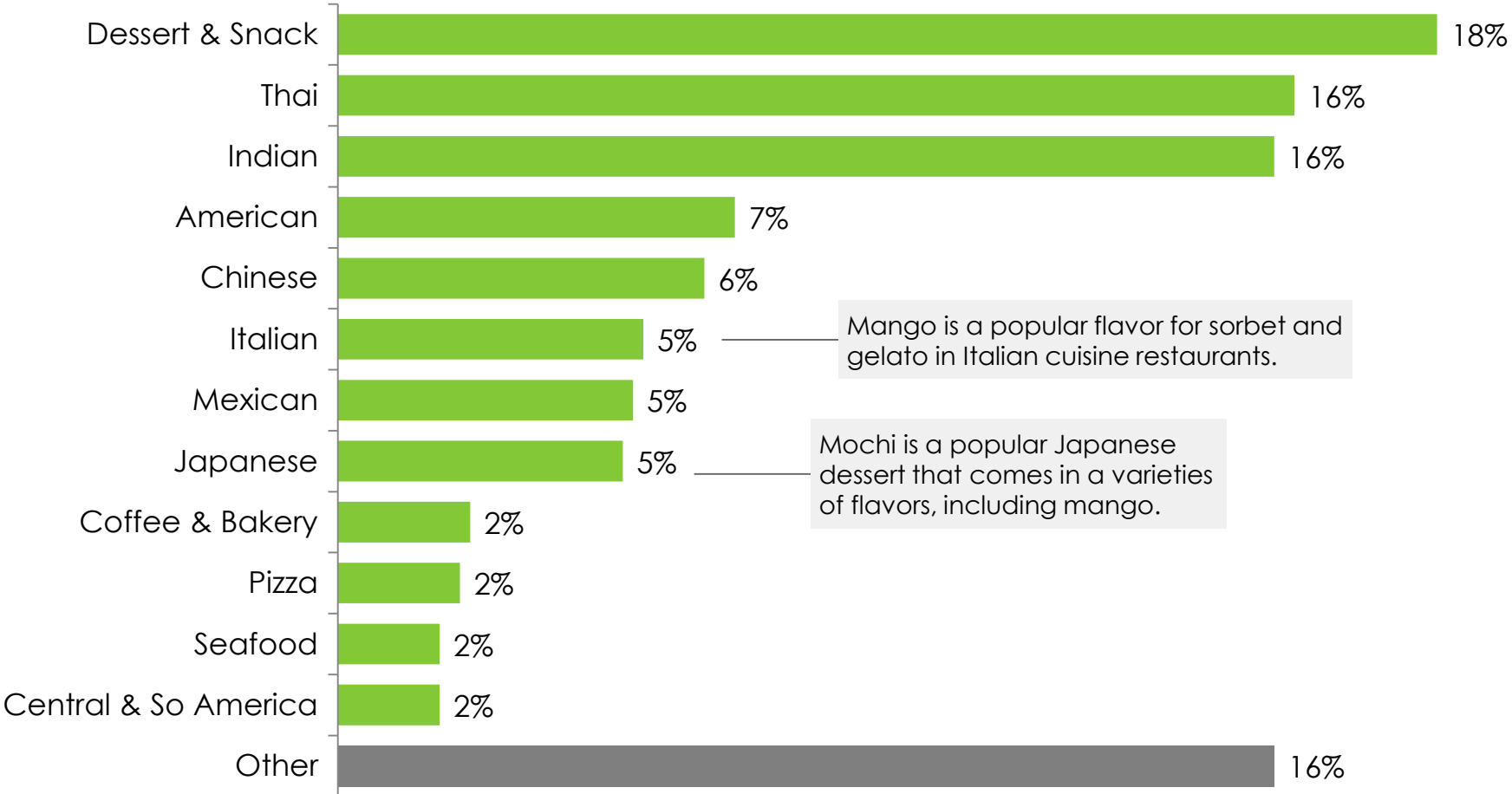
Desserts featuring mango are most likely to be menued by independent operators.



50% of all mango desserts are menued by operators serving dessert & snack (such as ice cream shops), Thai, or Indian cuisine.

DESSERTS FEATURING MANGO

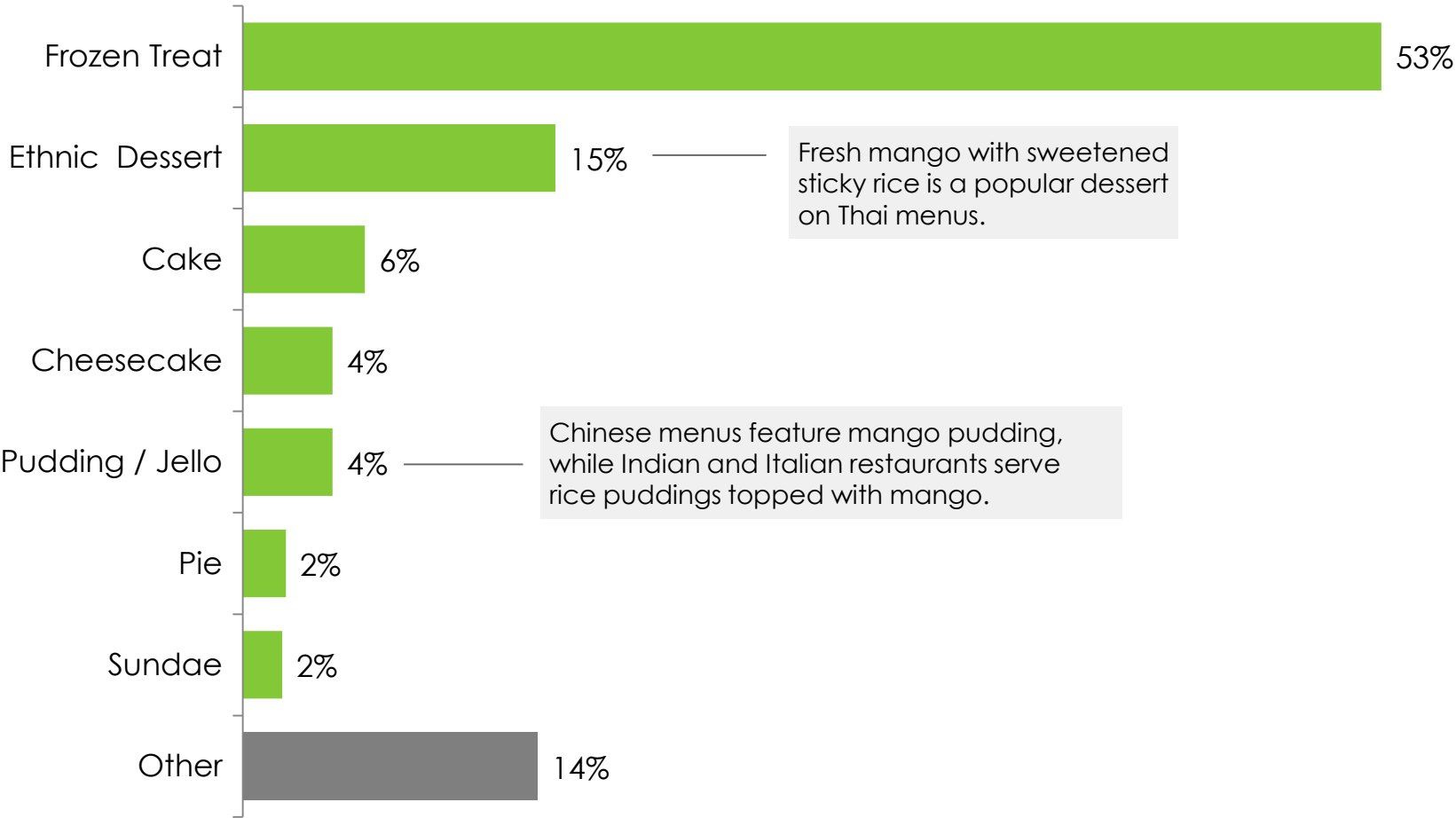
distribution by cuisine type



The majority of mango desserts are frozen treats such as ice cream, sorbets, and gelatos.

DESSERTS FEATURING MANGO

distribution by item type



Ice cream is by far the most popular dessert item featuring mango. Mango is increasingly being menued in specialty frozen treats like gelato and mochi.

Fresh mango is menued with cakes in multiple ways – as a topping, a filling, or even whipped into the frosting

TOP DESSERTS FEATURING MANGO

ranked by penetration

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Ice Cream	40.4%	+6%	-
Sorbet	21.1%	-13%	-1%
Cake	9.1%	+16%	+54%
Kulfi	8.6%	-5%	-3%
Mochi	5.6%	+38%	+8%
Cheesecake	5.3%	+11%	-30%
Mousse	4.8%	-13%	-2%
Pudding	4.6%	-25%	-12%
Gelato	4.3%	+42%	+94%
Dessert	3.3%	-13%	-5%
Pie	2.5%	-16%	-31%

Popular pairings in mango desserts include other tropical fruits like coconut, passion fruit, pineapple, and banana. As mango becomes more popular in desserts, pairings with traditional dessert flavors such as chocolate and vanilla are increasing.

Cream cheese or mascarpone cheese are often paired with mangos in cheesecake.

TOP FLAVORS PAIRED WITH MANGO IN DESSERTS
ranked by penetration

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Coconut	14.5%	-	+20%
Chocolate	10.9%	+35%	+19%
Strawberry	8.4%	+3%	-11%
Vanilla	8.1%	+7%	+13%
Cheese	6.1%	+15%	-25%
Raspberry	5.6%	+10%	-10%
Passion Fruit	4.6%	+6%	+54%
Pineapple	4.1%	-24%	-9%
Banana	3.8%	-6%	-30%
Caramel	3.6%	+17%	+20%
Pistachio	3.6%	-22%	+3%
Cream	3.3%	+9%	+++%
Lime	3.3%	+9%	+11%
Peach	3.0%	-	+3%
Almond	3.0%	-	+23%

+++% indicates growth over 100%

MANGO DESSERTS: INTRODUCTIONS



Glory Days Grill | Nov 2016

Creme Brulee Vanilla Cheesecake

Creamy vanilla cheesecake served with raspberry sauce and topped with **honey-mango compote** and whipped cream.

SCORES™*: Purchase Intent: 75 | Uniqueness: 89 | Frequency: 47 | Draw: 66



Red Mango | May 2016

Mango Mania Frozen Yogurt

Mango, coconut, wildly delicious. Our award-winning frozen yogurt has it all — calcium, protein and live & active cultures that are good for you. Unlike other desserts that contain artificial ingredients or excessive calories, our frozen yogurt is all-natural, nonfat or low fat, kosher and certified gluten-free.

SCORES™*: Purchase Intent: 63 | Uniqueness: 73 | Frequency: 36 | Draw: 74



Cici's Pizza | Jul 2015

Fiery **Mango** Tango Dessert Pizza

Features a combination of pineapple and **mango** with cream cheese icing and jalapenos.

SCORES™*: Purchase Intent: 1 | Uniqueness: 96 | Frequency: 12 | Draw: 41

* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO DESSERTS: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Angelo's Pizza & Pasta	Mango Sorbet	made from fresh mango served in its own shell. fat free and low calorie.
Arcodoro	Semifreddo Mango E Fragole	soft cream parfait with fresh mango and strawberries with vanilla and strawberry sauces.
Aro Latino	Coco Tres Leches	served with toasted coconut flakes, fresh mango , and mango sauce.
Cafe Asia	Mango With Sticky Rice	Thai style sticky rice and fresh mango with coconut milk and sesame seeds.
Colibri Mexican Bistro	Mango Creme Brulee	a creamy mango custard with a bottom layer of fresh mango pieces.
India Garden	Mango Kulfi	Indian home-style ice cream made with milk, fresh mangoes and nuts.
India Palace	Mango Melba	ice cream with fresh mango pulp.
Jilly's Cupcake Bar & Cafe	Island In The Sun	fresh mango ice cream, pineapple cake morsels, brown sugar roasted pineapple, mango buttercream swirl, white chocolate shavings.
Red Mango	Tropical Yogurt Parfait	fresh mango , pineapple, banana, and granola.
Shrimp Shack	Mango Cheesecake	choice of either graham cracker crust or a vanilla wafer crust with fresh mangos folded into the mixture.
Yummy Cupcakes	Mango Lime Chili And Salt Cupcake	fresh mango cupcake with fresh lime and chilies, frosted with a fresh mango and lime vegan buttercream, topped with blended chili powders and salt.

NON-ALCOHOLIC BEVERAGES





inception

adoption

proliferation

ubiquity

Traditional juice flavors – orange, apple, and cranberry – are the top non-alcoholic beverage flavors. Mango is one of the fastest growing fruits along with other exotic varieties such as lychee, passion fruit, coconut, pomegranate, and acai.

MOST POPULAR & FASTEST GROWING FRUIT FLAVORS IN NON-ALCOHOLIC BEVERAGES

ranked by penetration & 4-year growth

MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Orange	62.4%	-
Apple	35.7%	+14%
Cranberry	29.4%	-7%
Pineapple	23.2%	-4%
Strawberry	23.1%	+11%
Raspberry	18.2%	-2%
Lemon	16.5%	+42%
Cherry	15.5%	-12%
Mango	15.4%	+18%
Grapefruit	14.9%	-22%
Peach	10.5%	+22%
Banana	9.1%	-3%
Lime	8.7%	+44%
Grape	6.8%	+11%
Coconut	6.7%	+34%
Pomegranate	5.5%	+31%

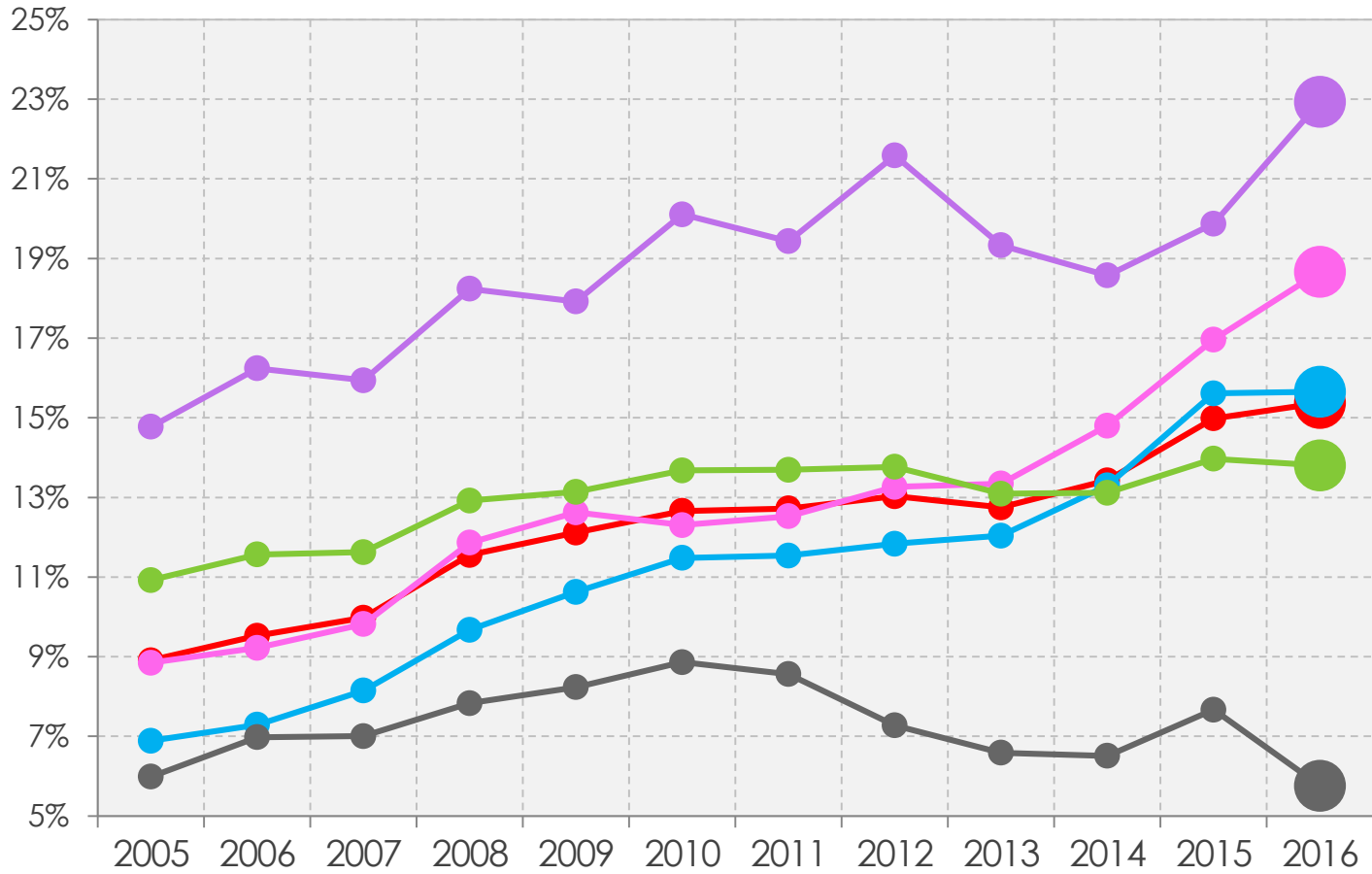
FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Blood Orange	2.0%	+++%
Lychee	1.2%	+58%
Passion Fruit	3.7%	+48%
Lime	8.7%	+44%
Lemon	16.5%	+42%
Pear	1.6%	+41%
Coconut	6.7%	+34%
Pomegranate	5.5%	+31%
Watermelon	2.6%	+29%
Blueberry	5.2%	+29%
Black Cherry	2.8%	+28%
Peach	10.5%	+22%
Mango	15.4%	+18%
Apple	35.7%	+14%
Acai	1.0%	+13%
Grape	6.8%	+11%

+++% indicates growth over 100%

Mango is featured on 15% of non-alcoholic beverage menus. The overall increase of mango beverages is being driven by substantial growth in the midscale and QSR segments.

NON-ALCOHOLIC BEVERAGES FEATURING MANGO

penetration time trend by segment



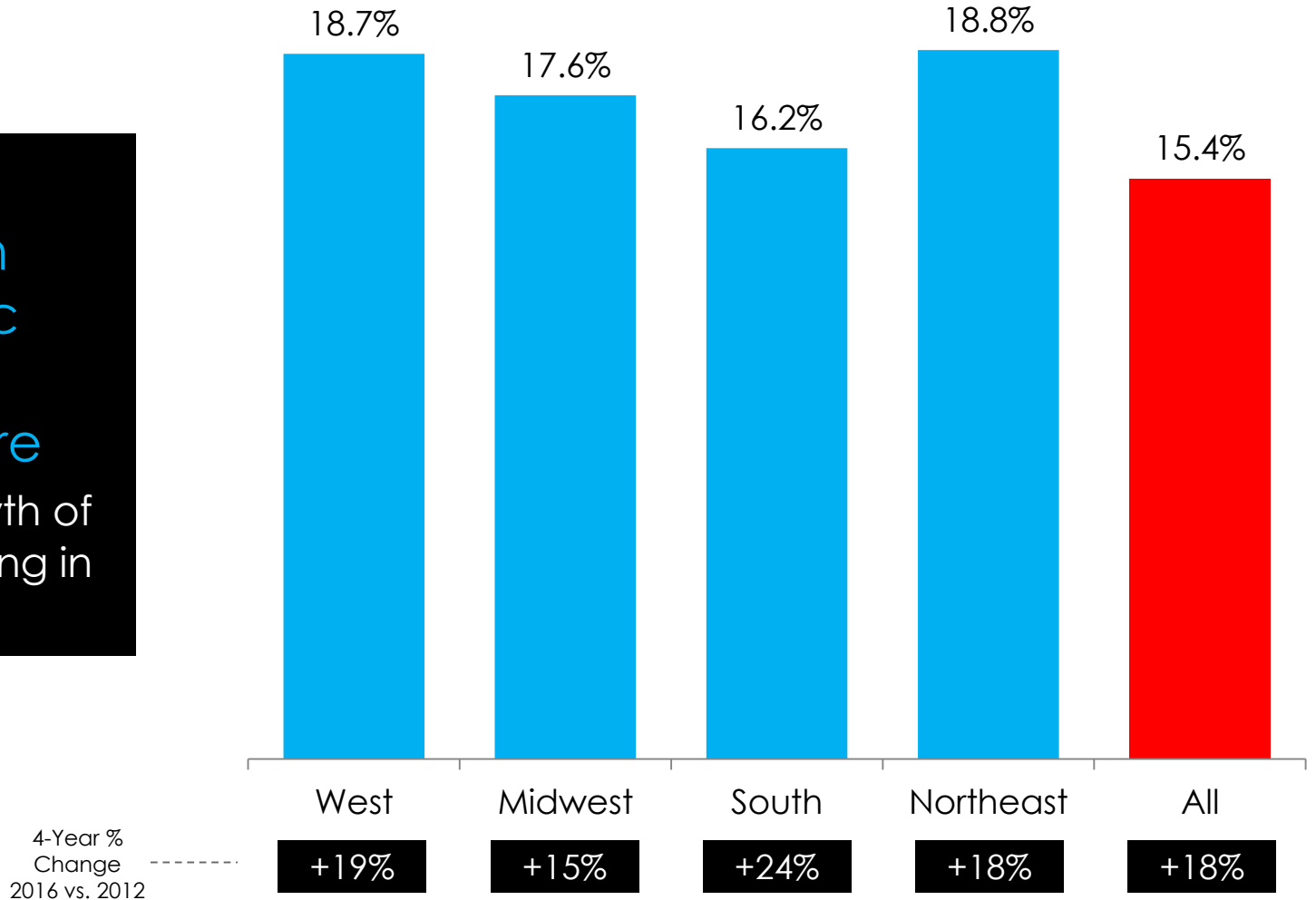
FAST CASUAL: 22.9%	+55%
MIDSCALE: 18.7%	++++
QSR: 15.7%	++++
TOTAL US: 15.4%	+73%
CASUAL: 13.8%	+26%
Penetration 11-Year % Change	
FINE DINE: 5.8%	-4%

++++ indicates growth over 100%

NON-ALCOHOLIC BEVERAGES FEATURING MANGO

penetration by region

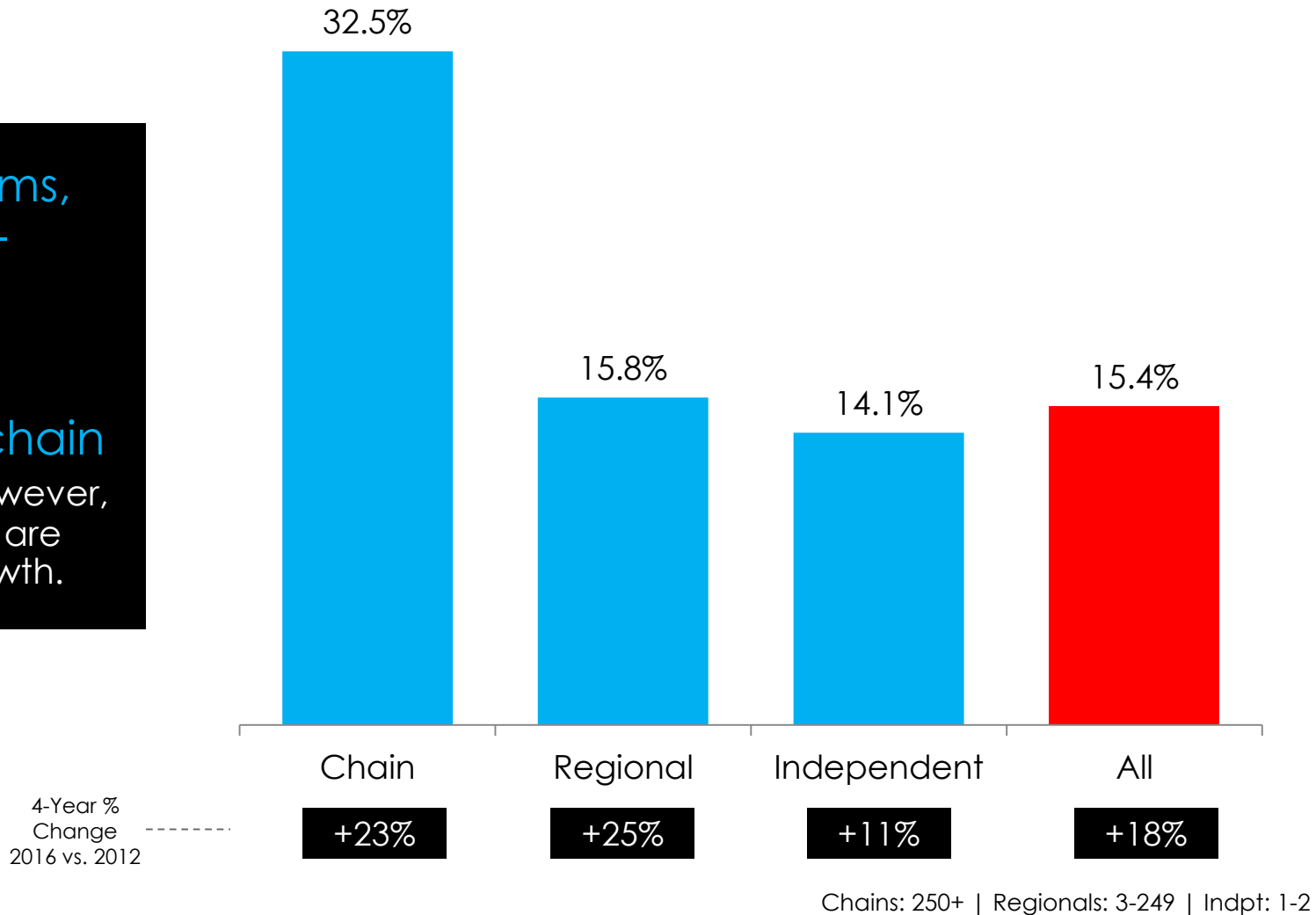
Regional differences in non-alcoholic mango beverages are minimal. Growth of mango is occurring in all regions.



NON-ALCOHOLIC BEVERAGES FEATURING MANGO

penetration by restaurant type

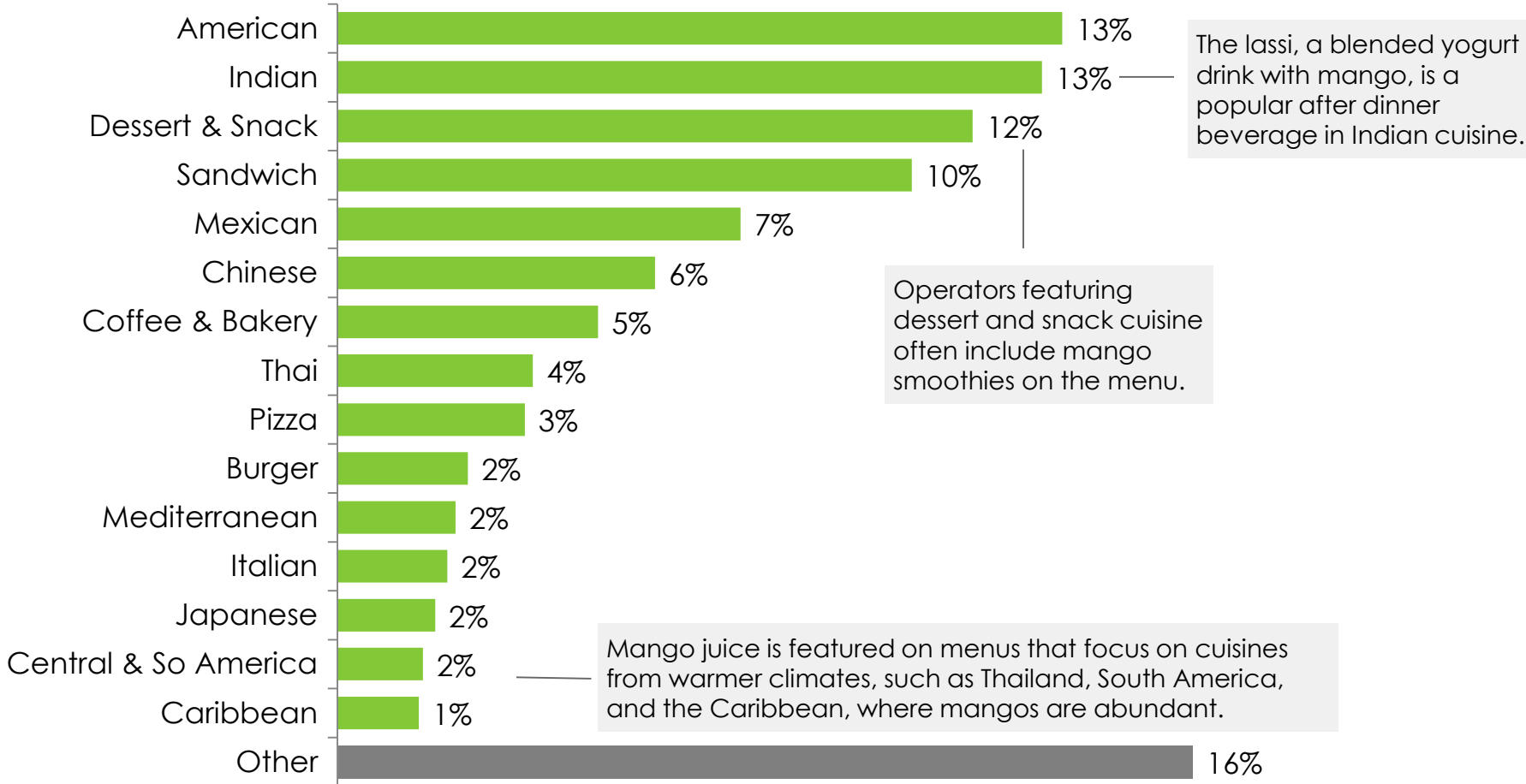
Unlike food items, mango in non-alcoholic beverages is menued most frequently at chain restaurants. However, all restaurant types are contributing to growth.



One fourth of all mango non-alcoholic beverages are featured on American or Indian cuisine menus.

NON-ALCOHOLIC BEVERAGES FEATURING MANGO

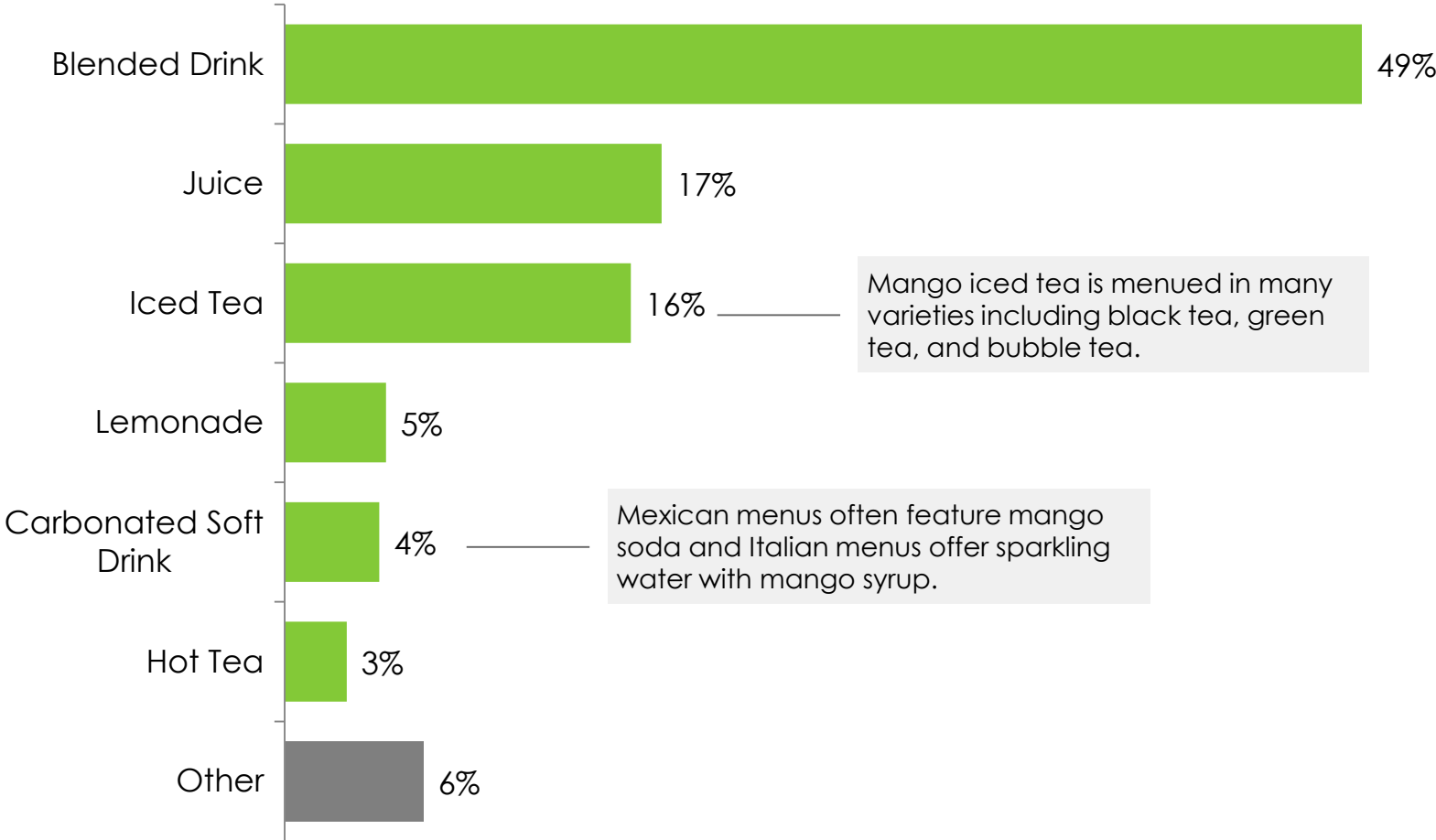
distribution by cuisine type



Almost one half of non-alcoholic beverages featuring mangos are blended drinks, which includes smoothies, lassis, and milkshakes.

NON-ALCOHOLIC BEVERAGES FEATURING MANGO

distribution by item type



Smoothies are the most popular non-alcoholic mango beverage, followed by juices and teas. Mango flavored lemonades, sodas, and teas, including bubble tea, green tea, and iced tea, are growing.

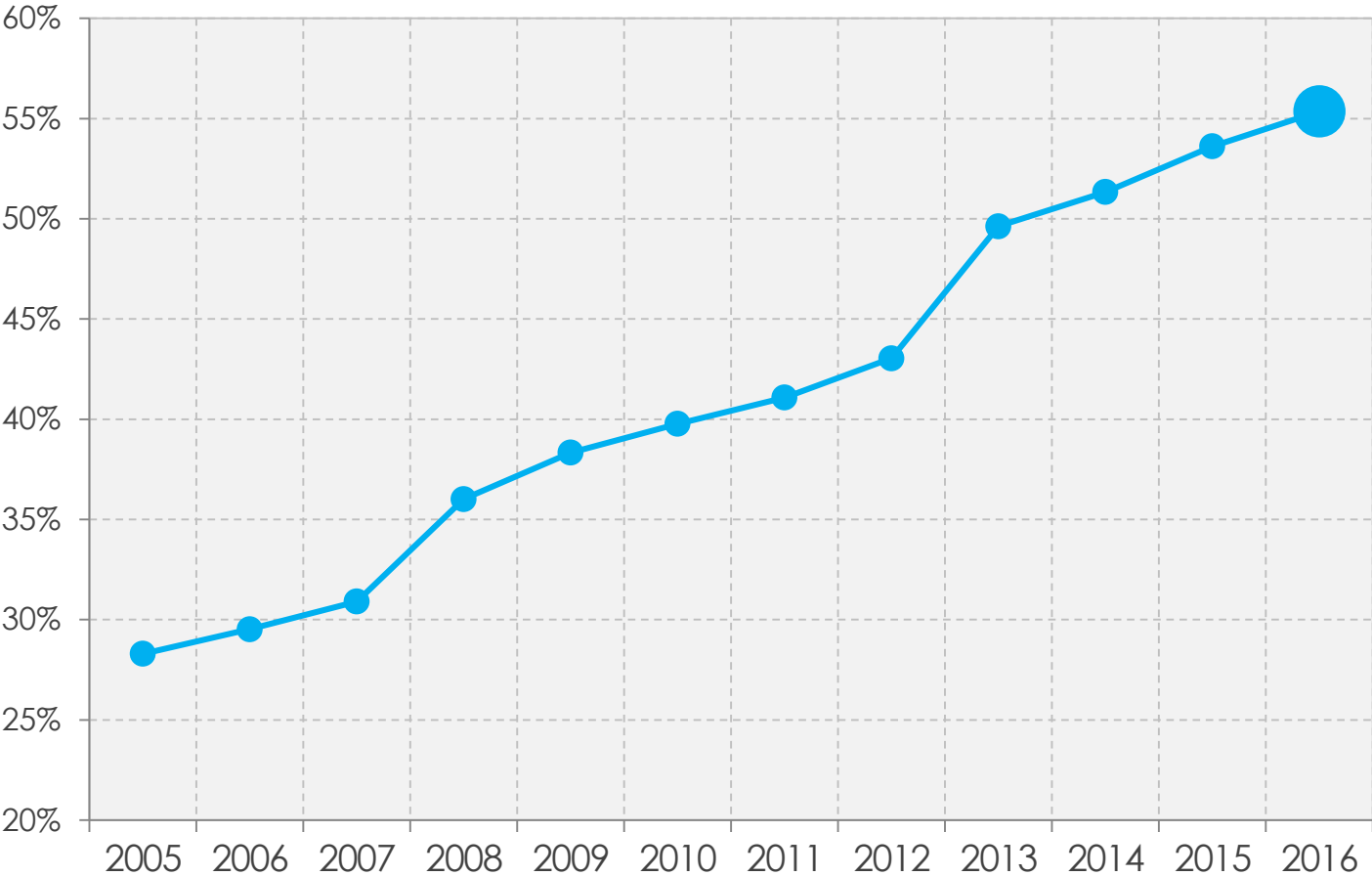
TOP NON-ALCOHOLIC BEVERAGES FEATURING MANGO
ranked by penetration

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Smoothie	29.5%	+1%	-5%
Juice	27.3%	-8%	-15%
Tea	21.5%	+3%	+9%
Lassi	11.6%	-5%	-19%
Iced Tea	10.9%	+8%	+12%
Milkshake	9.2%	+7%	-22%
Lemonade	8.6%	+12%	+23%
Soda	5.8%	+5%	+14%
Hot Tea	4.2%	+8%	-18%
Green Tea	3.4%	+11%	+18%
Functional Juices	2.6%	-16%	-5%
Black Tea	1.6%	+67%	-8%
Bubble Tea	1.5%	+19%	+33%
Italian Soda	1.3%	+8%	-6%

55% of restaurants serving smoothies offer a mango variety. The menuing of mangos in smoothies has doubled since 2005.

SMOOTHIES FEATURING MANGO

penetration time trend



MANGO: 55.4% +96%

Penetration 11-Year % Change

Strawberry, banana, and mango are the top 3 fruits featured in smoothies. Non-traditional fruits such as avocado, honeydew, dates, and acai are gaining popularity.

MOST POPULAR & FASTEST GROWING FRUIT FLAVORS IN SMOOTHIES

ranked by penetration & 4-year growth

MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Strawberry	77.3%	+10%
Banana	62.1%	+6%
Mango	55.4%	+29%
Pineapple	34.7%	+20%
Raspberry	28.4%	-1%
Orange	26.7%	+1%
Blueberry	25.7%	+23%
Coconut	21.7%	+26%
Peach	20.4%	-16%
Apple	19.0%	+43%
Lemon	7.7%	+++%
Passion Fruit	7.5%	+56%
Wild Berry	7.5%	+11%
Pomegranate	7.2%	+66%
Acai	7.0%	+40%

FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Avocado	6.2%	+++%
Honeydew	3.2%	+++%
Dates	3.0%	+++%
Lemon	7.7%	+++%
Pomegranate	7.2%	+66%
Passion Fruit	7.5%	+56%
Apple	19.0%	+43%
Mixed Berry	6.5%	+42%
Acai	7.0%	+40%
Mango	55.4%	+29%
Coconut	21.7%	+26%
Blueberry	25.7%	+23%
Pineapple	34.7%	+20%
Lime	4.5%	+15%
Grape	2.7%	+15%

+++% indicates growth over 100%

MANGO IN SMOOTHIES: INTRODUCTIONS



Tropical Smoothie | Dec 2016

Detox Island Green Smoothie

Spinach, Kale, **Mango**, Pineapple, Banana & Fresh Ginger.

SCORES™*: Purchase Intent: 21 | Uniqueness: 68 | Frequency: 85 | Draw: 59



Olive Garden | Jun 2016

Peach **Mango** Smoothie

Refreshing V8 V-Fusion, 100% juice peach-**mango** smoothie.

SCORES™*: Purchase Intent: 79 | Uniqueness: 13 | Frequency: 95 | Draw: 59



Panera Bread | May 2016

Peach & Blueberry Power Smoothie

Peach and **mango purees** and white grape and passionfruit juice concentrates blended with fresh blueberries and almond milk.

SCORES™*: Purchase Intent: 54 | Uniqueness: 56 | Frequency: 72 | Draw: 51

* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO IN SMOOTHIES: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Aladdin's Eatery	Mango Smoothie	mango , cantaloupe, honeydew, banana, and honey. vegetarian. gluten free.
Babylon Middle Eastern Kitchen	Mango Fresh Fruit Smoothie	blended with choice of pineapple or orange juice. popular.
Bombay Clay Oven	Mango Lassi	a chilled fresh mango and yogurt smoothie.
Caravan Of Dreams	Tropical Mango Delight Smoothie	fresh mango , vanilla ice cream.
Jamba Juice	Pomegranate Paradise All Fruit Smoothie	pomegranate, strawberry, mango , peach.
Laughing Planet Cafe	Mango Peach Lemon Smoothie	mango , peach, banana, fresh lemon and apple juice. vegan. gluten free.
Not Your Average Joe's	Mango Mantra Smoothie	fresh mango , pineapple and freshly squeezed OJ.
R Thomas Deluxe Grill	Busy Bee Smoothie	pear juice, mango , dates, local organic bee pollen and honey.
Tacomiendo	Oingo Boingo Mango Smoothie	frozen yogurt, fresh mangos , and choice of apple or pineapple juice.
Vitality Bowls Superfood Café	Tropical Paradise Smoothie	acai, mango juice, coconut milk, bananas, pineapple and strawberries.

MANGO IN NON-ALCOHOLIC BEVERAGES: INTRODUCTIONS



Sonic Drive-In | Aug 2016

Mango Margarita Island Breeze Frozen Drink

An icy blend of sweet margarita and real **mango** come together in our **Mango** Margarita Island Breeze Frozen Drink.

SCORES™*: Purchase Intent: 66 | Uniqueness: 63 | Frequency: 62 | Draw: 60



Taco John's | Jul 2016

Orange Mango Dew

Filled with Mountain Dew, then hit with a splash of refreshing fruit flavor.

SCORES™*: Purchase Intent: 34 | Uniqueness: 68 | Frequency: 93 | Draw: 56



Dunkin Donuts | Jun 2016

Mango Pineapple Fruited Iced Tea

Feature the brand's famous freshly-brewed Black or Green Iced Tea sweetened with fruit juice and real fruit.

SCORES™*: Purchase Intent: 67 | Uniqueness: 62 | Frequency: 74 | Draw: 52

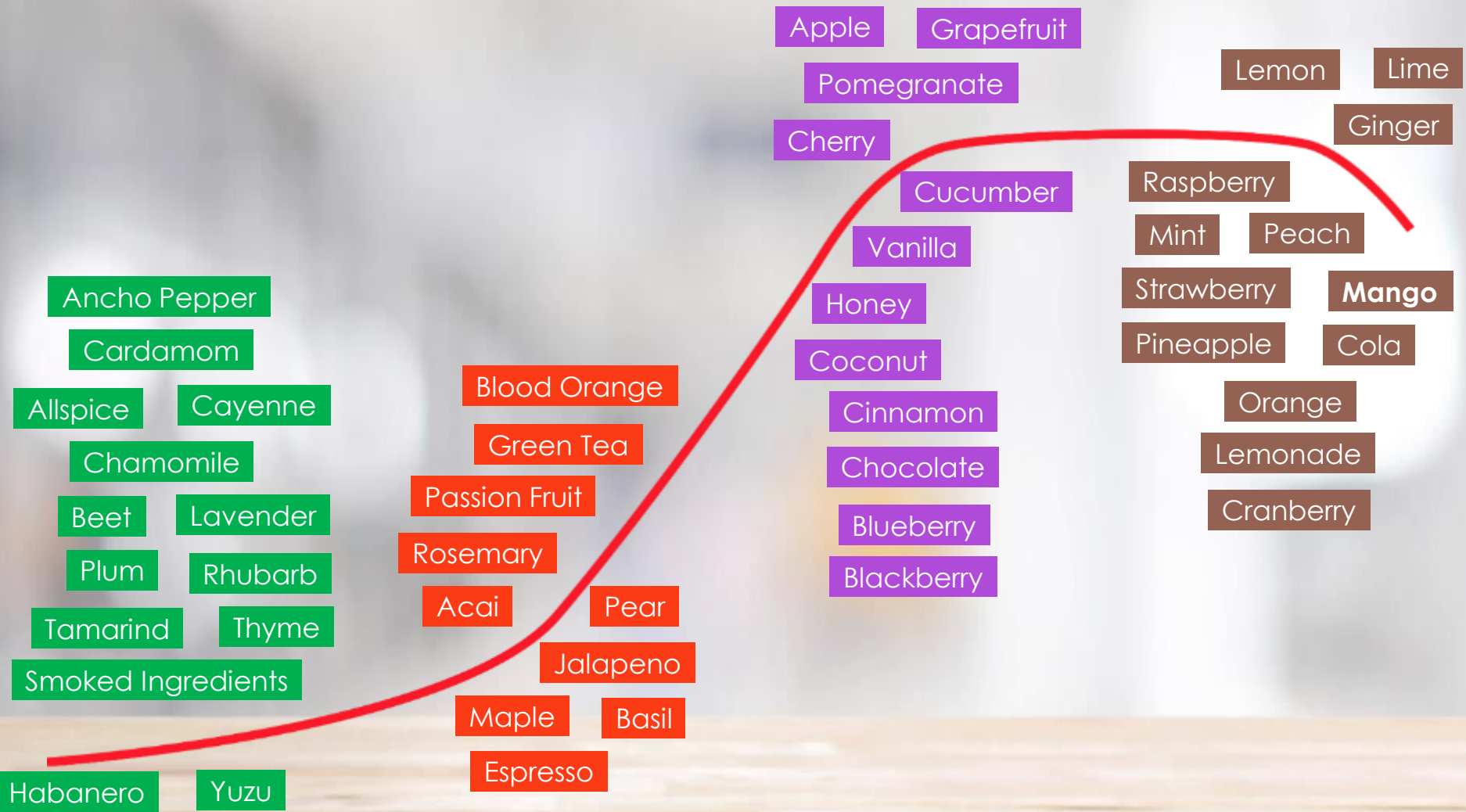
* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO IN NON-ALCOHOLIC BEVERAGES: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Anthony's Fish Grotto	Pirate's Blend	orange, pineapple, cranberry, papaya and mango juices.
Candle 79	Mango Pomegranate Fresca	mango , pomegranate, lime, agave, chia seeds, sparkling water.
Eggspereience Café	Mango Tango	fat free frozen yogurt fresh mangoes , fresh strawberries and passion fruit mango juice.
Evos	Mango Guava Fruitshake	fresh mango chunks and guava-passion fruit juice. vegetarian or vegan option. Evos original favorites.
Jasmine 26	Mango Bubble Tea	non-alcoholic. a frozen tea.
John O'groats	RJ's Happy Day	fresh mango , papaya, orange and pineapple juices blended with bananas, honey and ice.
M.Y. China	Mango Mule	mango puree, cucumber, citrus, and ginger beer.
Planet Bombay	Mango Drink	sweet and fresh mango .
Russian Tea Time	Mango	delicious blend of premium black tea from china and pieces of ripe mango . a tropical treat, delectable both hot and cold.
Saffron Indian Bistro	Mango Shake	fresh mango and cool milk blended together.
Uncle Julio's	Mango Passion Lemonade	blended of lemonade and fresh mango passion fruit puree.
Wasabi	Mango Mixer	fresh mango , apple and orange juice.

ALCOHOLIC BEVERAGES





inception

adoption

proliferation

ubiquity

Citrus fruits like lime, orange, and lemon are the most featured fruits on cocktail menus. Tropical and exotics fruits such as blood orange, prickly pear, yuzu, grapefruits, tamarind, passion fruit, and mango are experiencing growth.

MOST POPULAR & FASTEST GROWING FRUIT FLAVORS IN ALCOHOLIC BEVERAGES

ranked by penetration & 4-year growth

MOST POPULAR	2016 PENETRATION	4 YEAR GROWTH
Lime	47.5%	+36%
Orange	43.4%	+39%
Lemon	40.2%	+43%
Pineapple	30.9%	+26%
Peach	30.1%	+22%
Strawberry	28.6%	+12%
Cherry	26.5%	+34%
Raspberry	26.1%	+10%
Cranberry	24.9%	+11%
Apple	24.4%	+8%
Grapefruit	22.4%	+88%
Mango	19.5%	+22%
Coconut	17.8%	+34%
Pear	17.1%	+24%
Pomegranate	16.0%	+17%
Melon	13.2%	-4%

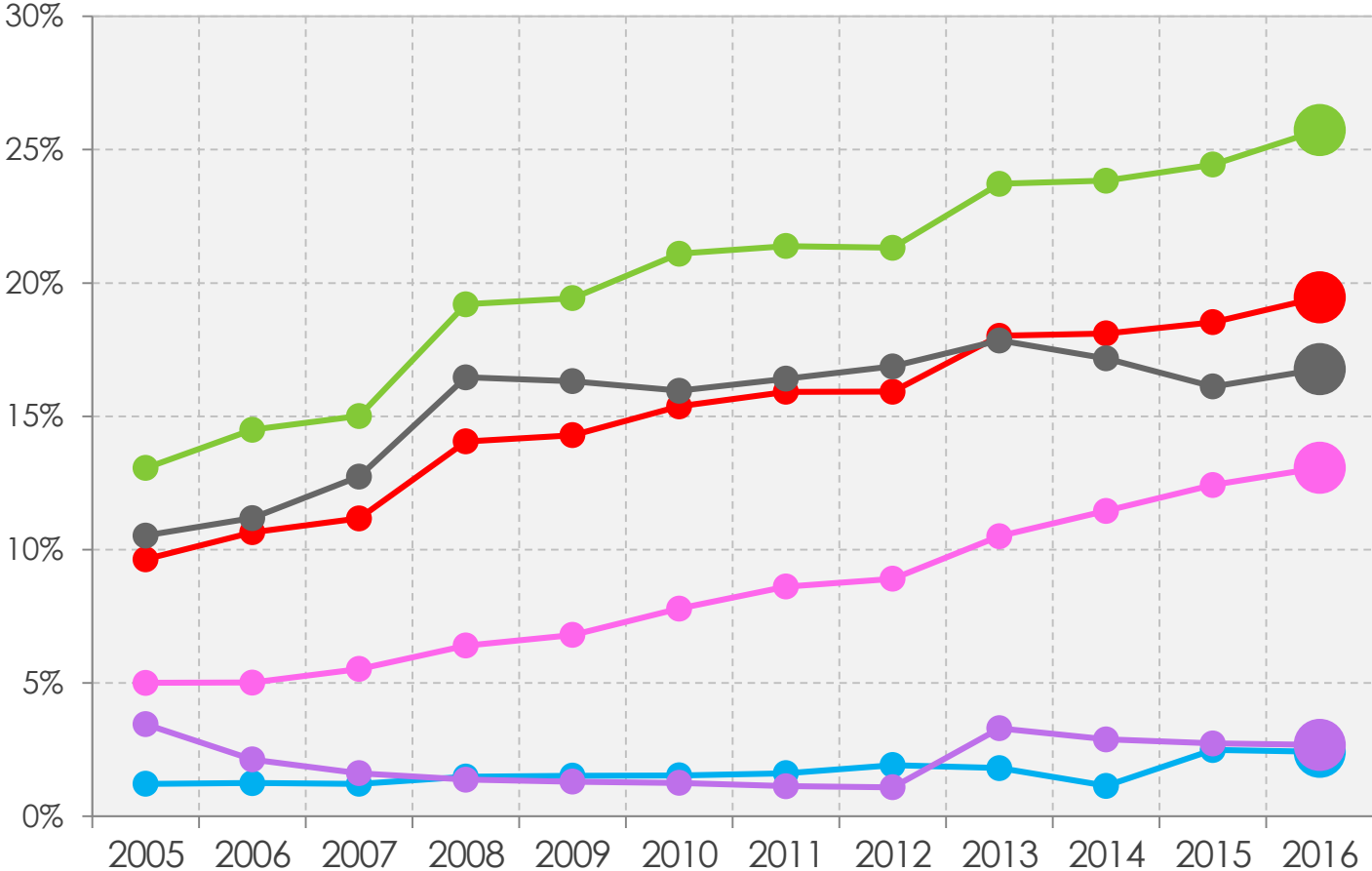
FASTEST GROWING	2016 PENETRATION	4 YEAR GROWTH
Rhubarb	1.4%	+++%
Blood Orange	8.7%	+++%
Maraschino	5.8%	+++%
Prickly Pear	2.6%	+++%
Yuzu	2.1%	+++%
Red Grapefruit	2.4%	+94%
Grapefruit	22.4%	+88%
Tamarind	1.3%	+82%
Pink Grapefruit	1.4%	+64%
Tangerine	2.4%	+46%
Anjou Pear	1.5%	+44%
Lemon	40.2%	+43%
Passion Fruit	8.7%	+40%
Orange	43.4%	+39%
Watermelon	8.1%	+39%
Fig	3.2%	+38%

+++% indicates growth over 100%

20% of alcoholic beverage menus feature mango. Alcoholic mango drinks are growing on all full service restaurant menus.

ALCOHOLIC BEVERAGES FEATURING MANGO

penetration time trend by segment



CASUAL: 25.7%	+97%
TOTAL US: 19.5%	+++%
FINE DINE: 16.8%	+59%
MIDSCALE: 13.1%	+++%
FAST CASUAL**: 2.7%	n/a
QSR**: 2.4%	n/a

Penetration 11-Year % Change

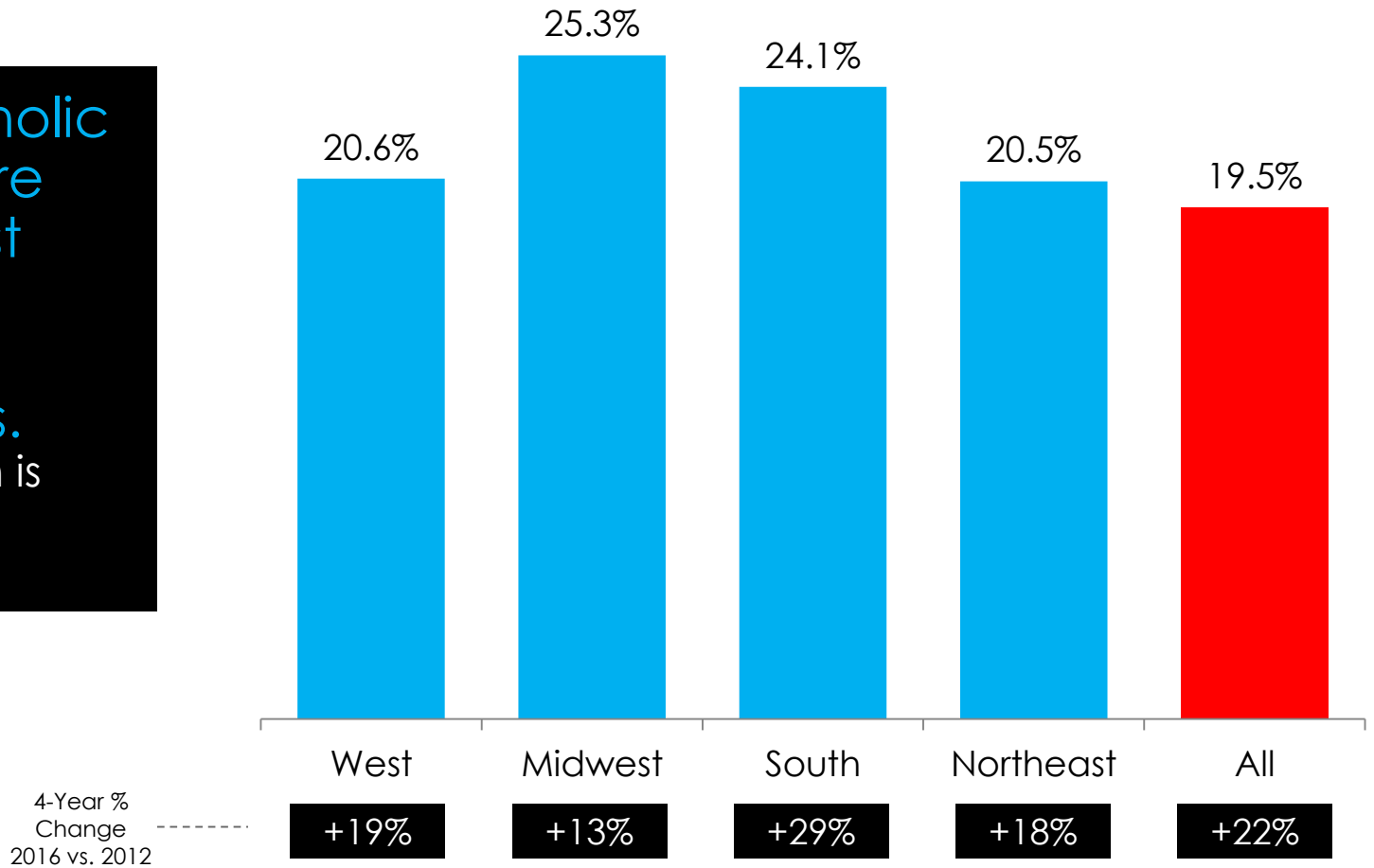
**Small sample size – less than 10 restaurants

+++% indicates growth over 100%

ALCOHOLIC BEVERAGES FEATURING MANGO

penetration by region

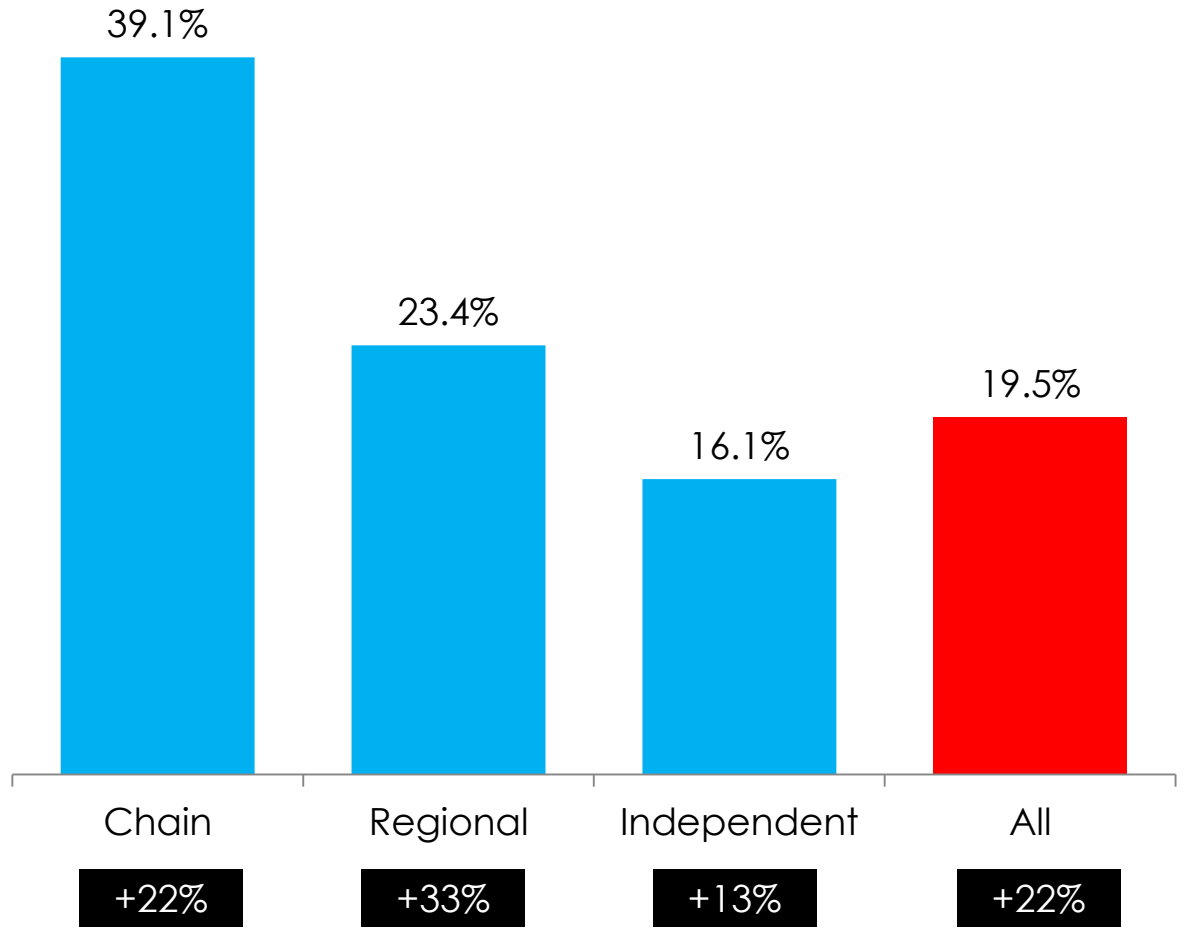
Mango alcoholic beverages are menued most often in the Midwest and South regions. However, growth is occurring in all regions.



ALCOHOLIC BEVERAGES FEATURING MANGO

penetration by restaurant type

Of chain restaurants serving alcoholic beverages, four out of ten feature mango on the menu. Usage has expanded universally with the largest growth occurring at regional operators.



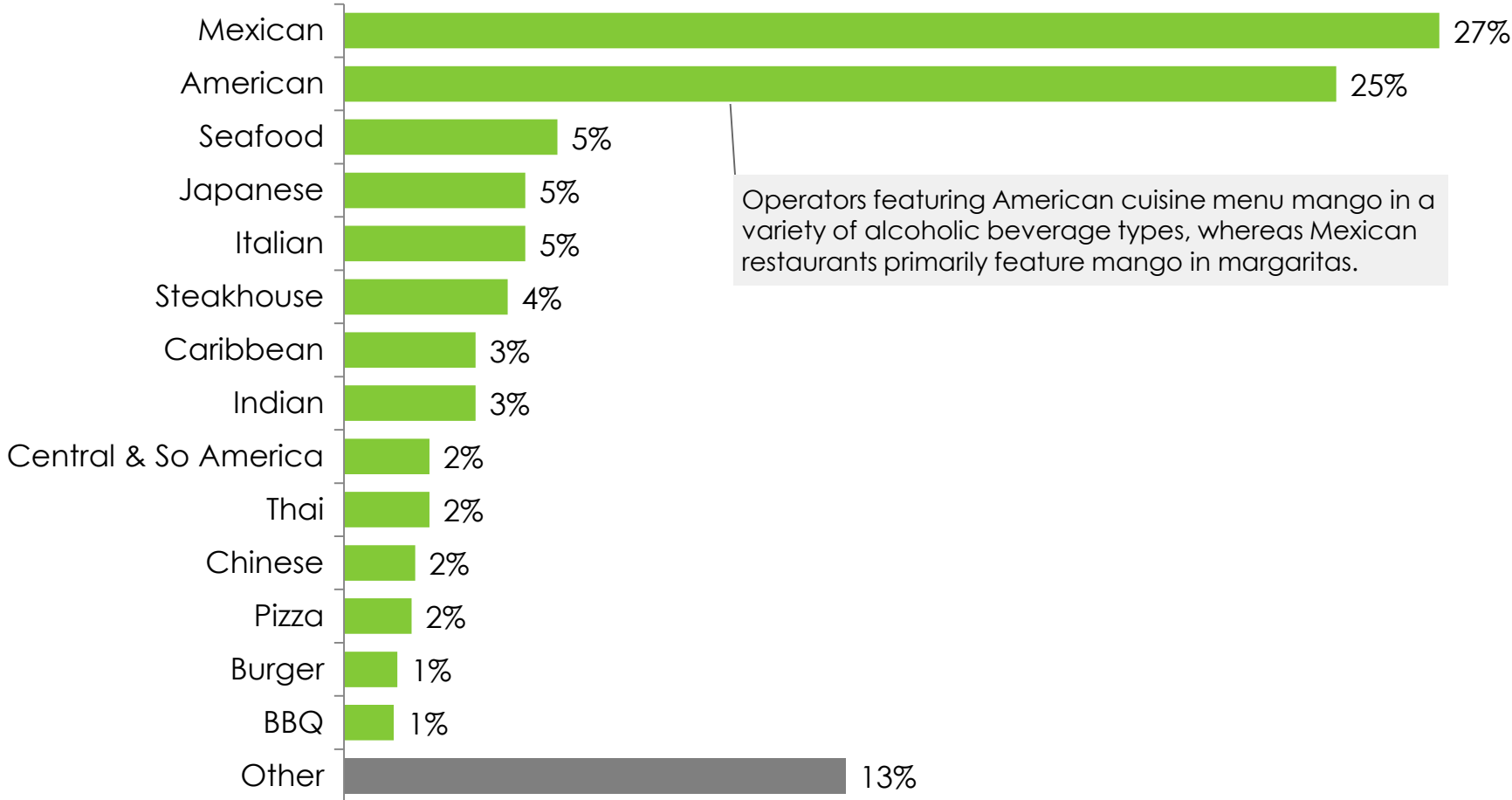
4-Year %
Change
2016 vs. 2012

Chains: 250+ | Regionals: 3-249 | Indpt: 1-2

More than one half of all alcoholic mango beverages are found on Mexican and American cuisine menus.

ALCOHOLIC BEVERAGES FEATURING MANGO

distribution by cuisine type

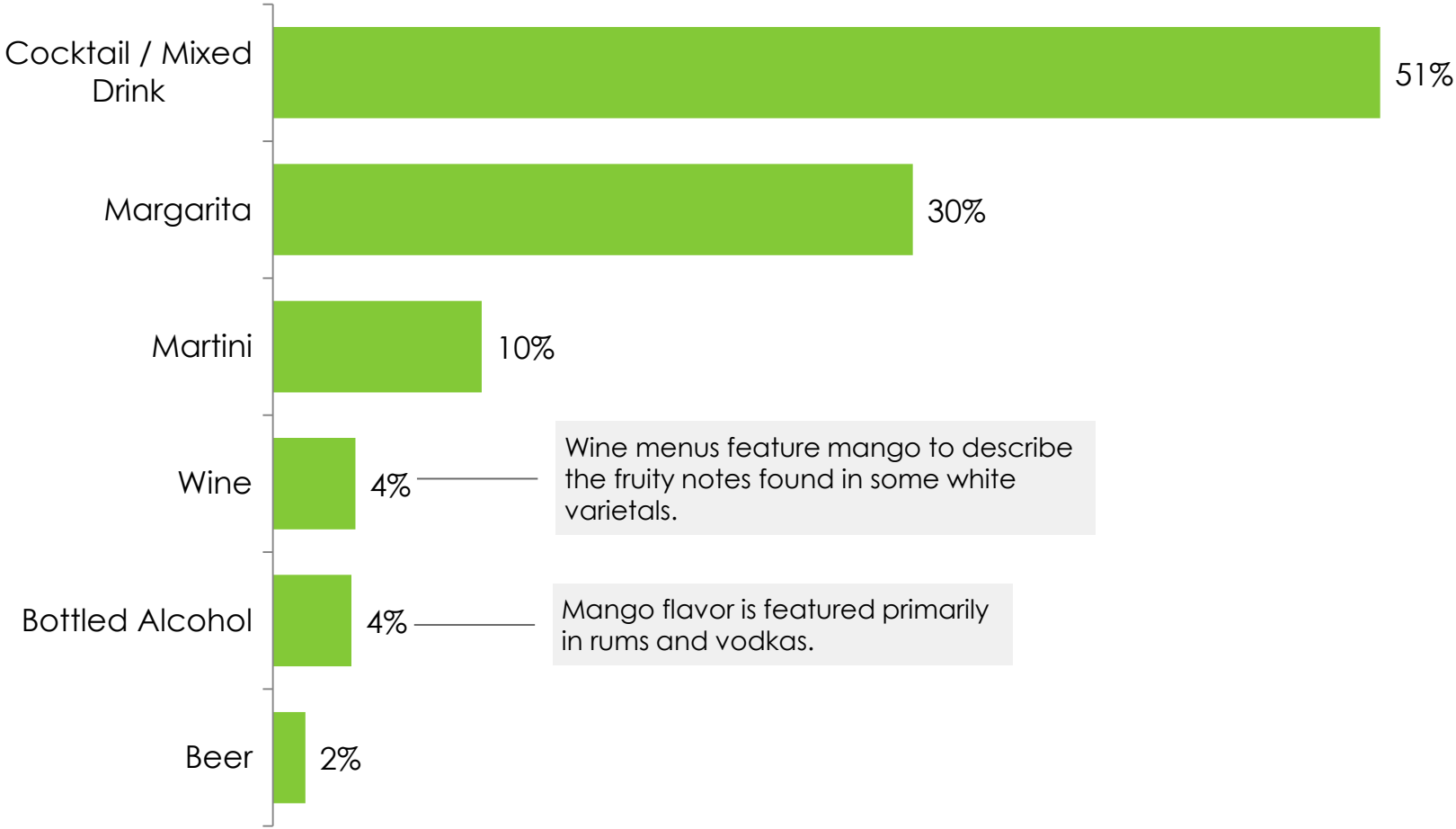


Operators featuring American cuisine menu mango in a variety of alcoholic beverage types, whereas Mexican restaurants primarily feature mango in margaritas.

Mango is featured most often in mixed drinks such as mojitos, daiquiris, sangria, mimosas and house-created cocktails. The tropical flavor of mango also make it a popular addition to margaritas.

ALCOHOLIC BEVERAGES FEATURING MANGO

distribution by item type



Margaritas are by far the most popular drink featuring mango.

Mango mimosas, made by combining sparkling wines such as prosecco or champagne with mango puree, are growing on cocktail menus.

TOP ALCOHOLIC BEVERAGES FEATURING MANGO

ranked by penetration

Mango's sweet and tangy flavor is used to elevate tropical drinks such as daiquiris, piña coladas and mai tais .

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Margarita	40.7%	-3%	+11%
Mojito	19.1%	-	+6%
Martini	10.7%	+3%	-20%
Daiquiri	9.6%	-12%	-26%
Piña Colada	5.6%	-5%	-14%
Sangria	5.3%	-14%	+34%
Mimosa	3.5%	+12%	+79%
Mai Tai	2.5%	-5%	+2%

The most popular alcohols featured in mango drinks include rum, tequila, and vodka. Traditional mojito ingredients like lime and mint are gaining menu presence.

Other tropical fruits such as pineapple and passion fruit are increasingly menued with mango in alcoholic beverages

TOP PAIRINGS WITH MANGO IN ALCOHOLIC BEVERAGES

ranked by penetration

	2016 PENETRATION	GROWTH	
		1 YEAR	4 YEAR
Rum	35.6%	+2%	-5%
Lime	32.8%	+8%	+30%
Tequila	22.6%	-	+30%
Pineapple	21.8%	+1%	+6%
Strawberry	21.6%	-4%	-4%
Vodka	21.6%	-3%	-7%
Peach	17.7%	-5%	-3%
Orange	17.2%	-	-2%
Mint	14.2%	+3%	+12%
Raspberry	11.4%	-14%	-11%
Triple Sec	10.7%	-15%	-9%
Lemon	10.0%	-	+24%
Coconut	10.0%	-2%	+12%
Sparkling Wine	8.2%	+24%	+51%
Passion Fruit	8.1%	+2%	+6%

MANGO IN ALCOHOLIC BEVERAGES: INTRODUCTIONS



Cheddar's Casual Cafe | Nov 2016

Island Tiki

The Island Tiki is a mixture of Captain Morgan and Malibu rums, sweet & sour, Blue Curacao and the tropical flavors of **mango puree** and pineapple juice.

SCORES™*: Purchase Intent: 46 | Uniqueness: 57 | Frequency: 81 | Draw: 66



Hard Rock Cafe | Sep 2016

Mango Tequila Sunrise

Cuervo Gold Tequila, Sailor Jerry Spiced Rum, orange juice, Finest Call **Mango Puree** and grenadine. Comes with a souvenir glass.

SCORES™*: Purchase Intent: 65 | Uniqueness: 77 | Frequency: 99 | Draw: 79



Taco Cabana | Aug 2016

Mango Margarita

Made with **mango puree**, tequila, triple sec and fresh lime juice and features a chile-lime salt rim from Twang.

SCORES™*: Purchase Intent: 72 | Uniqueness: 44 | Frequency: 66 | Draw: 46

* Figures represent normative scores - compared to all other concepts in the SCORES database

MANGO IN ALCOHOLIC BEVERAGES: ON THE MENU

RESTAURANT	ITEM	DESCRIPTION
Bahama Breeze	Passionfruit Mango	Meridian chardonnay, passionfruit juice and fresh mango .
Blue Mesa Grill	Mango Habanero Margarita	Peligroso silver, muddled fresh mango and habanero, fresh lime juice.
Cinebistro	Mango Mojito	Bacardi mango rum, muddled mint leaves, fresh mango , fresh limes, splash of sprite and simple syrup and garnished with fresh mango .
Dallas Chop House	The Devil's Rope	fresh mango , pineapple and serrano peppers muddled with vodka and Luxardo maraschino liqueur.
Hangawi	Meditation	fresh mango juice , a hint of lime and soju.
Hot Tomato	Mango Colada	Malibu rum, fresh mango puree .
Laredos	Spicy Mango Margarita	fresh mangos blended with our frozen margarita served with a spicy chili salted rim.
L'express	Mango Peach Mojito	Bacardi, fresh mango , peach and lime juice.
Mi Cocina	Fuego Citrico	Jack Daniels Tennessee fire, Ancho Reyes ancho chile liqueur, nectar, fresh mango and lime.
The Marathon Grill	Mango Mai Tai	fresh mango , Bacardi rum, tropical juice.
Typhoon! Restaurants	Koh Samui Cosmo	classic cosmo with fresh mango , citrus vodka, triple sec and lime.
Welcome	Mango Mimosa	champagne with orange and mango juices topped with a slice of fresh mango .

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