

increasing from 17.8% in 2019 to 18.2% in 2024, they predict. Coffee specialists will experience a CAGR of 5.2% between 2019 and 2024, they add.

“Over the past 12 months we have seen significant developments from coffee specialists, with a clear trend towards the expansion of smaller, more niche chains. Expansion at the likes of Coffeesmiths Collective, with a repertoire of coffee chains under its umbrella, shows how the barista coffee experience is evolving,” adds Rhian Thomas.

“We are also seeing coffee shops developing their offer to appeal to different shopper needs, whether it’s a stronger all round food offer at the likes of Costa, Starbucks and Caffè Nero, a very targeted offer – such as waffles at Black Sheep Coffee – or a broader push into evening and alcohol, as we’ve seen at the likes of Grind and, globally, at Starbucks’ latest roastery openings in New York, Tokyo and Milan. Travel is also a growing priority, with Eurogarages being perhaps the highest profile driver behind Starbucks’ recent UK expansion, adding sites alongside forecourts across the UK and beyond.”

**PLANNING YOUR OFFER**

“The secret behind a successful grab and go offering is to keep it simple but concentrate on offering a fantastic core range using quality ingredients with a couple of ‘on trend’ ideas to keep the menu fresh,” says Rob Owen, executive business development chef at independent delivered wholesale company Creed Foodservice ([www.creedfoodservice.co.uk](http://www.creedfoodservice.co.uk)).

“A grab and go menu should feature three to four cold options, three to four hot options, a mix of salads and of course an inspirational vegetarian selection. It makes sense too to use ingredients which appeal to meat and non-meat eaters alike to cut down on both preparation time and having to buy in additional ingredients. Plant based fillings are not only healthy but will appeal to all kinds of

consumer; making your veggie grab and go vegan too, will also give more flexibility.

“Street food has of course had a big influence on grab and go trends, but the original grab and go item – the humble sandwich - has also had a makeover. Caterers can shake up their sandwich offering with breakfast-inspired hot deli sandwiches using waffles instead of bread or burnt ends brisket as modern take on a sausage sandwich. Interesting breads such as naan, dosas (pancake-like wrap) or roti will transform a sandwich into a more substantial meal to go. Flavour-wise look out for fresh flavours in sandwiches such as citrus, Hawaiian flavours, ricotta, maple and lemongrass.

“Using disposable products for grab and go dishes means quicker customer turnaround for operators and ultimately cost savings but being as green as possible must be top of the agenda. Creed Foodservice has partnered with Vegware to offer a fully compostable disposable solution for food to go caterers. From single and double wall coffee cups to cutlery, takeaway boxes and deli-containers, Vegware’s foodservice packaging is made from renewable, lower carbon or recycled materials, and can all be composted with food waste where accepted.”

**HOT OPTIONS**

A recent NPD Group report shows Britons’ love of food and drink eaten on-the-go to be one of the fastest growing areas of the UK’s out-of-home foodservice industry, observe sector supplier, Pan’Artisan. Figures show on-premise consumption is slowing while food-to-go is growing – “for the year ending July 2018, there were 4.4billion on-premise visits, a drop of -3.5%, versus 5.1 billion food-to-go visits, an increase of +2%,” the research reports.

The report goes on to say, “Looking at dayparts, ‘food-to-go’ is eating into breakfast (50% of all visits), lunch (48% of visits), and snacking (59% of visits). Dinner is not immune to the voracious appetite of eating ‘food-to-go’ either, with 37% of all dinner visits comprising food consumed on the move.”

Bakery and savoury products represent a high proportion of breakfast and lunch menu options. NPD in this area has been prolific, addressing the demand for alternatives to the declining pre-packed, pre-sliced loaf choice. Millennials, being the drivers of change and early adopters of new trends, account for an estimated 12 million (Statista.com 2017 data) of the UK population and their influence has prompted producers to consider health benefits, allergy concerns and an increased desire for authentic tastes and interesting textures in their bakery offers.

Pan’Artisan, a specialist manufacturer of frozen, full and part-baked pizza bases, dough balls and pucks and speciality breads for the foodservice sector, says that it has seen increased interest in world cuisines, with breads such as Lebanese and Turkish flatbreads appearing as sandwich carriers and meal accompaniments.

“Caterers are now requiring healthier premium products,” says Chris Dickinson, business development director, Pan’Artisan Ltd. “Those that work harder and add value, with fortification such as protein, to differentiate their offer can attract the health-conscious. Menus now feature a variety of vegan offerings and breads with less or removed ingredients such as salt and sugars and for those with food intolerances, wheat or gluten-free options. Clean labels and transparency of ingredients are top of mind for Pan’Artisan when developing its range of products.”

A faster paced lifestyle and demand for quality food choices at all times of day has shown grab and go options to be the preferred style of eating for today’s savvy foodies, feel the company, and as the sector expands, competition remains fierce - you should be seeking out products showing innovation, adaptability and ease of use and preparation to aid quick serve demands, they advise.

