



NEWS RELEASE

US Foods Brings Modernized Italian-Inspired Menu Offerings to Operators Nationwide

2026-09-21

New Lineup of US Foods Exclusive Brands Products Help Operators Serve Profit-Boosting, On-Trend Italian Menu Experiences with Less Back-of-House Labor

ROSEMONT, Ill.--(BUSINESS WIRE)-- US Foods Holding Corp. (NYSE: USFD), one of America's largest foodservice distributors, today announced the launch of Fall 2026 Scoop™, a collection of 14 US Foods Exclusive Brands products inspired by the time-honored standards of Italian cooking. These new products feature authentic ingredients in labor-saving formats with flexible applications, designed to help operators bring innovative, Italian-inspired flavors to life across their menu.

US Foods 2026 Fall Scoop

From bar and grill to casual dining concepts, Italian-inspired dishes remain a mainstream global flavor platform across

American menus. With 55% of consumers often choosing global flavors when dining out¹, Fall Scoop offerings include premium pasta, versatile dough, upgraded shareables, chef-driven proteins and flavorful finishing touches that can help operators create differentiated Italian-inspired dishes across dayparts without adding unnecessary back-of-house complexity. The Fall Scoop lineup translates the care, quality and hospitality at the heart of Italian cuisine into practical solutions for today's busy foodservice kitchens.

"Great Italian cooking is rooted in a respect for ingredients, technique and the experience of bringing people together around the table," said Stacey Kinkaid, vice president of product development and innovation at US Foods. "With Fall Scoop, we took inspiration from those high standards and developed products that make it easier for operators to deliver the bold, beloved Italian flavors diners crave. From a risotto sourced from Italy that comes together in minutes to a Neapolitan-style pizza dough that performs beautifully across various applications, our

new lineup helps operators bring quality and consistency to their menus to help boost profitability and increase customer satisfaction.”

Restaurant operators continue to navigate high food and labor costs while looking for ways to keep menus fresh, deliver value and create memorable dining experiences. Fall Scoop meets those needs with products that pair culinary appeal with practical benefits, from ready-to-use sauces and fully cooked proteins to frozen items that help reduce prep time, support portion consistency and minimize waste.

Fall 2026 Scoop highlights include:

- **Chef's Line® All Natural 2 Sweet Italian Sausage:** Coarse-ground pork is seasoned with basil, fennel, oregano, sun-dried tomatoes and spinach for a rustic sausage with bold Italian flavor and a satisfying snap. Fully cooked and individually frozen in 4-ounce portions, this item helps operators serve consistent sweet Italian sausage in minutes for pizzas, pastas, sandwiches and center-of-plate dishes.
- **Chef's Line® Risotto:** Sourced from Italy and made with carnaroli rice, DOP-certified Grana Padano cheese and white wine, this fully cooked risotto reheats in minutes while delivering the creamy texture operators expect. The special IQF (Individually Quick Frozen) process encapsulates the rice in sauce, protecting the structural integrity, and saving an estimated 70 minutes of labor per case compared to creating the item from scratch.
- **Chef's Line® Basil Pesto Burrata Ravioli:** Manufactured in Italy, this double-filled ravioli combines burrata from Italian dairies with basil pesto, garlic cream and béchamel. Individually quick frozen for easy portioning, it offers a premium pasta option with rich flavor and visual appeal.
- **Chef's Line® Artisan Sourdough Focaccia:** Made with a liquid sourdough starter and fermented for approximately 36 to 48 hours, this parbaked focaccia has a soft, airy interior and lightly crisp crust. Use it as a sandwich base, pizza canvas or olive oil dipper to save an estimated 45 minutes of labor per case compared to creating the item from scratch.
- **Chef's Line® Italian-Style Chicken Breast Cutlet:** Thin-sliced chicken breast is coated in a rustic Italian-style crumb with Parmesan, Romano and Italian herbs for a crisp, golden finish. Versatile across sandwiches, entrées, salads and appetizers, this frozen cutlet reduces prep while delivering the scratch-made appearance and plate coverage operators need.
- **Chef's Line® Neapolitan-Style Pizza Dough Ball:** This ready-to-use dough stretches easily and bakes light and airy with a crisp, browned bottom—no wood-fired oven required. Beyond pizza, operators can use it for calzones, bread, pizza frita or mini doughnuts, helping expand menus and dayparts while saving an estimated 30 minutes of labor per case compared to creating the item from scratch.
- **Devonshire® Tiramisu:** Made with Italian-imported ladyfingers, Italian-style mascarpone, coffee and brandy liquors and cocoa powder, this classic dessert arrives ready to slice, thaw and serve. The two-tray format gives

operators flexibility in portioning while saving 60 minutes of labor per case compared to creating the item from scratch.

To explore the complete Fall 2026 Scoop collection and discover menu inspiration, visit www.usfoods.com/currentscoop.

1 Dataessential: Global Flavors Are Redefining American Restaurant Trends in 2025

2 No artificial ingredients. Minimally processed.

About US Foods

With a promise to help its customers Make It, US Foods is one of America's great food companies and a leading foodservice distributor, partnering with approximately 250,000 customer locations to help their businesses succeed. With more than 70 broadline locations and more than 90 cash and carry stores, US Foods and its 30,000 associates provides its customers with a broad and innovative food offering and a comprehensive suite of e-commerce, technology and business solutions. US Foods is headquartered in Rosemont, Ill. Visit www.usfoods.com to learn more.

MEDIA CONTACT:

Sara Matheu

Vice President of Corporate Communications

773-580-3775 / Sara.Matheu@usfoods.com

Source: US Foods