



Roots To Table Is Showing How Retailers Are Creating Curated Products For Small Charcuterie Boards

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Roots To Table is drawing attention to the many new ways in which retailers nationwide are offering customers all the individual components that they need to plate up the perfect charcuterie board. The manufacturer of the Bamboo Cheese and Charcuterie Board Set is also reminding readers that its product is the best way to enjoy the delectable ingredients housed within the readymade charcuterie packages that retailers are currently offering for sale.

Roots To Table is highlighting an article titled "Getting On Board With Charcuterie Trends", which was shared by Austin, Minnesota-based retailer Hormel Foods in April 2022, which in turn quotes a blog post from the retail industry-focused website Progressive Grocer, a publication that bills itself as being the voice of the retail industry since 1992. Progressive Grocer makes a case that charcuterie boards as a concept are just getting started and will continue to gain momentum with time. The blog post also presents several ways in which the retail industry is gearing up to serve the needs of charcuterie enthusiasts.

In its blog post, Progressive Grocer writes about the variety of flavor options that charcuterie boards can offer by saying, "Charcuterie boards may be known for different types of rich and indulgent foodstuffs, but there's

a growing number of options for health-minded consumers and those who adhere to plant-based diets. Grocers can suggest focusing on nutrient-packed vegetables, fruits, and nuts, and let customers know that they can incorporate plant-based cheeses or meat alternatives like vegan salami.?

The biggest appeal of a charcuterie board is how it is both a health-conscious choice as well as an indulgent one. They are a popular option for entertaining a large number of guests, especially during the warmer months of the year. The blog post also mentions how the concept of charcuterie has evolved to encompass various food types. Today, apart from the staple selections of meats, cheeses, fruits, and nuts, it is not uncommon to find charcuterie boards that include elements such as chocolate-covered blueberries, marshmallows, or plant-based cheeses.

Charcuterie boards can even be themed to appeal to different palates and can be catered for special occasions. For example, charcuterie boards can be customized to be the perfect meal for a particular time of day such as breakfast-themed or dessert-themed boards. Other ideas floated in the article from Progressive Grocer include French fry-focused boards, melted cheese boards, pickle-focused boards, charcuterie boards that exclusively appeal to kids, and several other concepts that can vary based on seasonal, national, or religious holidays.

The blog post then focuses on how major retailers are bringing out several readymade charcuterie products aimed at bridging the gap between recipe conceptualization and plating. Retailers such as Hormel Foods, Veroni, and Columbus are making available fully arranged trays or curated packs of ingredients that can be either used as is or can be plated up by buyers on their charcuterie boards at home. Retailers are also offering a diverse selection of ingredient combinations that include bite-sized indulgences picked from various retail departments such as the bakery or the fresh produce section.

Progressive Grocer also writes that retailers are getting ideas for their charcuterie offerings by looking at the many different creations that everyday home cooks are posting online on sites like Instagram and Pinterest. Some retailers have even created brand new teams that are staffed with cheese and meat professionals who understand the art of charcuterie to better serve their target audience. Another initiative that some retailers have taken is creating online applications that allow customers to pick from an assortment of food items that can be delivered to their doorsteps.

Readers, who have their sights set on one of the many ready-to-go charcuterie products that are currently offered for sale, are encouraged to get the Roots To Table Bamboo Cheese and Charcuterie Board Set on Amazon.com, available for the low price of just \$29.77, as the ideal plating option for the perfect charcuterie board.

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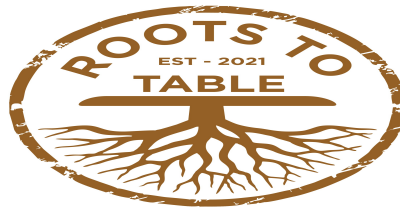
Roots To Table

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