

SPRING 2026

THE TREND ALERT

THIS ISSUE: LABOR SAVINGS



LABOR-SMART SOLUTIONS

Operators everywhere are facing the same challenge: do more with less. The Red Diamond Trend Alert is here to share ideas, inspiration, and beverage program solutions that save time, reduce stress, and keep your guests coming back.

77%

A diamond-shaped graphic containing a photograph of a male barista in a light blue shirt and dark apron, wearing glasses and smiling while interacting with a female customer. The large white text '77%' is overlaid on the center of the diamond.

of operators say recruiting and retaining employees are still significant challenges for their restaurant.*



With labor shortages still a top concern, solutions that save time and reduce back-of-house strain are more valuable than ever.



THE POUR-CAST

HERE'S WHAT'S SHAPING BEVERAGE EFFICIENCY IN FOODSERVICE:

Foam Sweet Foam

Ready-to-use cold foams deliver premium upsell potential without slowing staff down. Cold foam has experienced a remarkable 1,698% growth over the past four years.*

Knowledge is Profit

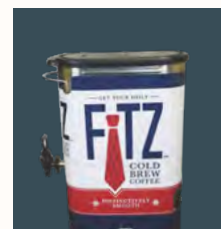
67% of operators agree that investing in staff training saves money in the long run. This forward-looking approach will improve service speed, consistency, and operational efficiency.*

Grab-and-Go Grows On

Single-serve Ready-to-Drink beverages give customers convenience and operators speed—perfect for QSRs, takeout, or busy campus operations.

Offer Shelf Stable

Liquid coffee concentrates are used by 25% of operators overall (like healthcare and catering), with higher usage in certain segments such as lodging (32%) and K-12 institutions (51%).*



Check out Our
Fitz Cold Brew
Concentrate



Click here to
see more Labor
Savings Tips



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**RED
DIAMOND**
COFFEE & TEA

TOP 3 TIPS TO SAVE TIME & LABOR

1

STREAMLINE YOUR MENU

Focus on versatile, prep-light ingredients like concentrates and pre-measured products that cut labor and keep flavor consistent.

Discover Simple Sweet™ Teas, Lemonades, and Refreshers

2

EMPOWER SELF-SERVICE

Install multi-beverage programs that reduce training and free up staff. Self-serve beverage stations with multiple options let guests customize their drinks while keeping operations running smoothly.

Explore our Omnibrew Program



OmniBrew™ Just Add Ice.
by Red Diamond®

3

SIGNATURE WITHOUT THE STRESS

Create one or two “hero” beverages that become your signature. They deliver the wow factor without overcomplicating back-of-house execution.

Menu Trends

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RED DIAMOND RECIPE CORNER



MINT CONDITION

A fresh take on classic iced tea, this easy-to-execute recipe features Red Diamond® Iced Tea, muddled mint, and a splash of honey. A simple, premium upgrade that adds variety to your drink list.

INGREDIENTS

- ✓ 8 oz Red Diamond® Iced Tea
- ✓ 5-6 fresh mint leaves, muddled
- ✓ 1 tsp honey
- ✓ 1 lemon wheel (garnish)

DIRECTIONS

1. Muddle mint leaves with honey in the bottom of a shaker.
2. Add Red Diamond Iced Tea and shake lightly.
3. Pour into a cup with ice
4. Garnish with lemon wheel and mint leaf.
5. Serve and enjoy!

CLOUD NINE
COLD BREW COFFEE

Take your cold brew to dreamy new heights with this creative concoction. Fitz® Cold Brew meets toasted coconut syrup for a rich, tropical base. It then gets topped with vanilla cold foam and a torched turbinado sugar crown for a sweet, crunchy finish. It's cold brew with a cloud-like upgrade.

INGREDIENTS

- ✓ 6 oz Fitz® Cold Brew Coffee
- ✓ 1 oz toasted coconut syrup
- ✓ 2 oz vanilla cold foam
- ✓ 1 tsp turbinado sugar (for brûlée topping)

DIRECTIONS

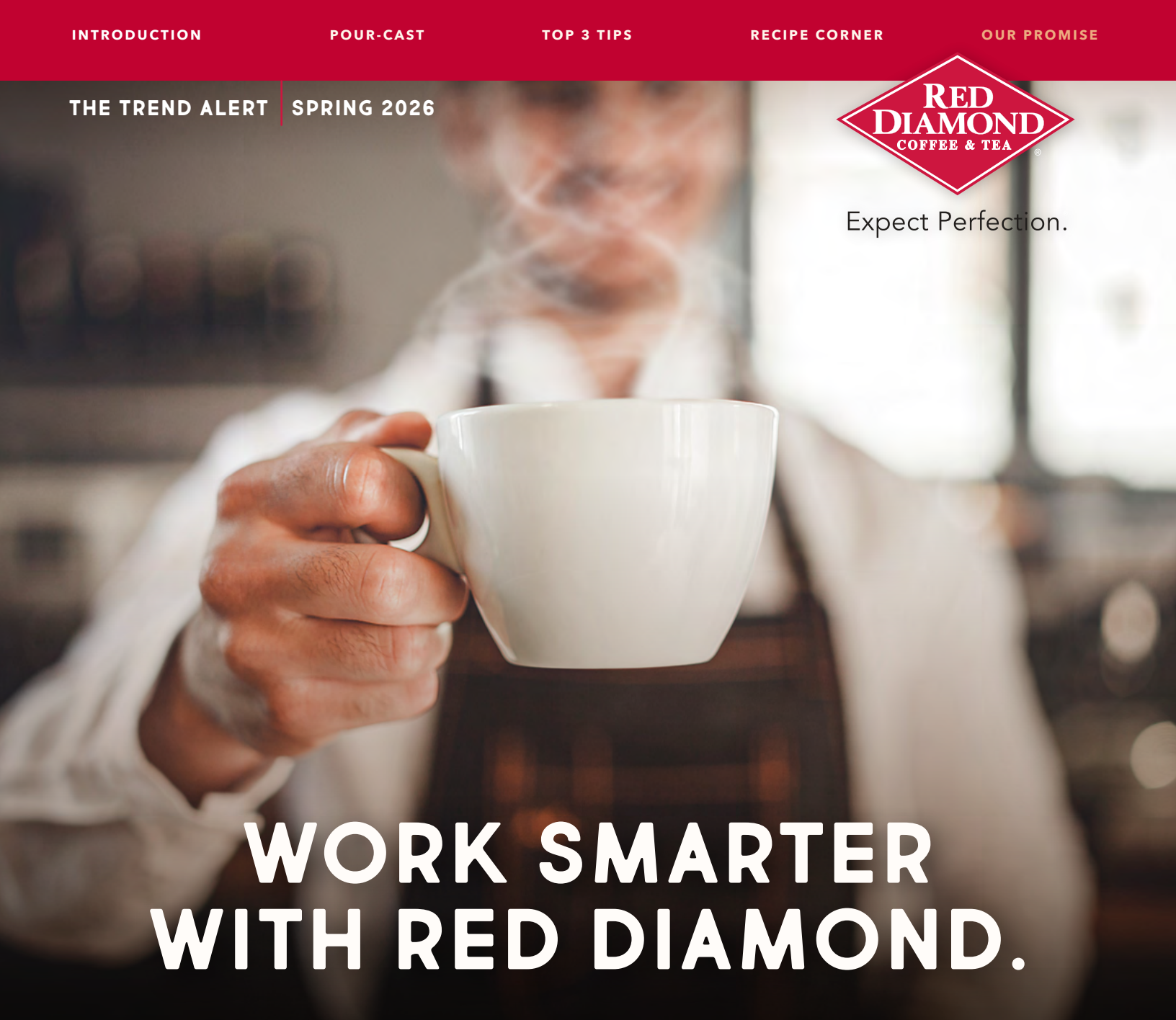
1. In a glass with ice, stir cold brew coffee and toasted coconut syrup.
2. Top with vanilla cold foam.
3. Sprinkle sugar on top and torch until caramelized (brûlée style).

DISCOVER
MORE RED DIAMOND
RECIPES HERE

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Expect Perfection.



WORK SMARTER WITH RED DIAMOND.

CONNECT WITH US

For more than five generations, Red Diamond has crafted coffee and tea programs that balance taste, variety, and efficiency. From labor-saving solutions like concentrates and multi-brew innovations to our unmatched product quality, we're here to help you serve guests better with less stress for you AND your team.

Contact us at reddiamondbevservice.com
or call 800-292-4651.



Find more ways to make your operation
a beverage destination at
REDDIAMONDBEVSERVICE.COM