

## WHAT PIZZERIA OWNERS SAY WILL TREND IN 2023

Pizza Expo turned to social media to go inside the minds of pizzeria professionals to get a pulse for what's happening in the pizzeria industry. Over the course of four days, we generated insights on the major trends, purchasing decisions & challenges. Here is what we found out:

Learn more about how you can connect with pizzeria owners in 2023. Visit PizzaExpo.PizzaToday.com

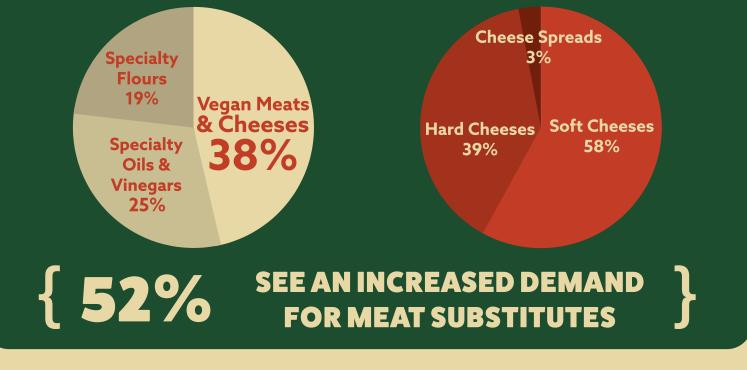
### **TOMORROW'S OPPORTUNITIES**

The last few years in the pizzeria industry have been filled with challenges. Going into 2023, the outlook from pizzeria professionals includes continued opportunities.

### **IMPORTANT INGREDIENTS**

Which ingredient will take the spotlight in 2023?

What style of cheese will dominate in 2023?



### **WHAT WILL BE YOUR BIGGEST CHALLENGE IN 2023?**

The customer experience has changed since 2020 & pizzeria operators are looking at ways to improve the customer experience.



#### **HOW WILL YOU IMPROVE YOUR CUSTOMER EXPERIENCE?**



### WHAT AREAS OF YOUR BUSINESS NEED REFRESHING?



**Restaurant Design** 



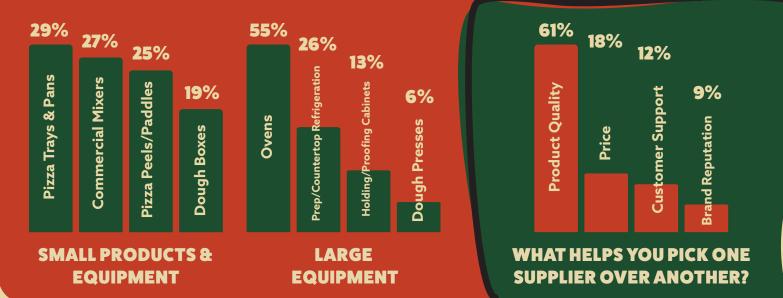
**Customer Experience/Service** 

Menu/Ingredients

# INGREDIENTS THAT DESERVE MORE RECOGNITION IN 2023:

### **BUYING DECISIONS** Piping-Hot Possibilities

Purchasing decisions will be top-of-mind for operators in 2023. Let's look at ...where pizzeria owners, and our social followers, are looking to invest.



### WHICH STYLE TREND WILL DOMINATE IN 2023?

# **A BORNE A BOR**

### Learn more about how you can connect with pizzeria owners in 2023.

Connect with Stacie to get started today.

Visit PizzaExpo.PizzaToday.com

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