

FLAVOR SPOTLIGHT: CAJUN



People are increasingly drawn to authentic regional flavors and seek profiles that capture the essence of a place and its people. With French, Native American, Canadian, and African influences, Cajun cuisine is a collision of culinary techniques and flavors, unlike anything else. From rich gumbos to spiced andouille sausage, Cajun food is known for its bold, highly spiced flavor. Unique, zesty Cajun blends that often include garlic, onion, and spices such as paprika, thyme, red pepper are transcending categories and appearing in everything from soup to (seasoned) nuts!

FLAVOR SPOTTED



CRISPERS Cajun Spice
Flavour Crackers
Canada, March 2025



Cajun Spiced Shrimp Baguette @
LA MADELEINE FRENCH BAKERY
U.S., Jan 2025 LTO
Cajun-spiced shrimp, tomato, lettuce
and remoulade baked on a baguette.



SE GROCERS
Cajun Alfredo Sauce
U.S., Jan 2025

FROM OUR EXPERTS



“Cajun cuisine is a symphony of spice, soul, and tradition — every bite tells a story rooted in the bayou, bold and unapologetically flavorful. Cajun cooking was born out of resourcefulness — making the most of local ingredients and creating incredible dishes like, jambalaya, gumbo, and rice dressing to name a few. So Cajun seasoning isn't just a spice mix; it's a celebration of culture and flavor.”

Rachel Menon, Senior Culinary Development Manager

Contact us or [click](#) to request a **FREE CAJUN** flavor or seasoning sample.

Cajun is at the
UBIQUITY stage of the
Menu Adoption Cycle. At
peak maturity, it can be
found across all sectors
of the industry, including
all restaurant types and
grocers.
Datassential

