Pickles and Fermented Foods - It's a Really Big Dill!

Recent survey data uncovers a passion for pickles among Americans that is nothing short of extraordinary. More than 60% of Americans would gladly take a pickle from your plate and nearly 45% are willing to trade fries for one. Pickles are more than a mere condiment - they are a culinary sensation!

- Craving a crunchy treat with health benefits? Pickles and fermented foods (e.g. kraut, kimchi) are loaded with antioxidants, vitamins, and vinegar aiding in cholesterol and blood sugar control. Pickles consumption is a great way to boost your health, and if fermented, products also contain gut-friendly probiotics.
- Need a versatile and fresh flavor? Pickles are a pantry essential that not only add a tangy twist to any mealsandwiches, salads, hot dogs, and more-but also can serve as a vehicle for additional flavors (spicy, ethnic, etc.), providing accent on hand for culinary creativity.



We expect the sector and M&A activity to continue growing as active players are looking to scale and invest in the category



- Low calorie snacking option
- Health benefits gut health in particular
- Premiumization at home and away from home
- Expanding flavor profiles, addressing broader audience, and diversifying use occasions
- Convenient packaging options



Our "Seasoned" Food, Beverage & Agriculture Team



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Intrepid Select Transaction in the Pickles Industry

We were proud to **represent Bubbies Fine Foods** on its sale to Fermented Foods Holdings. We remain close to the sector and its key players.





