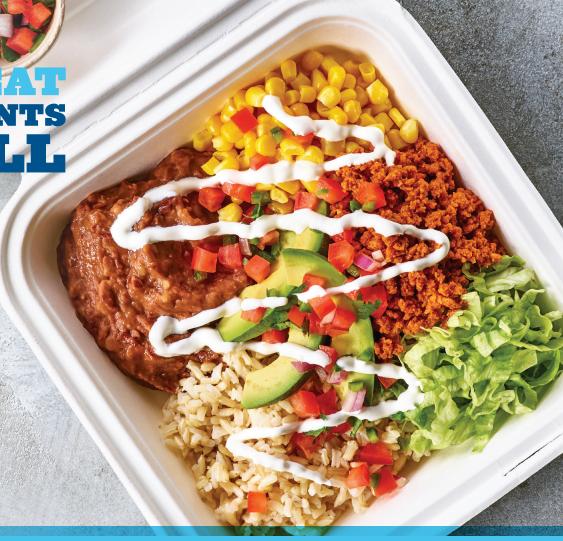




The buzz around plant-based eating is rooted in patrons' desire to eat less meat (not eliminate it) for the good of their health and the planet. According to Hartman Group, 48% of consumers look for plant-based foods. Our Plant Protein Crumbles will make it easier to deliver solutions that reflect this shift in eating habits.





# Better for YOU

Packed with protein similar to animal counterparts, but with no cholesterol, less saturated fat and no antibiotics or animal hormones.



# Better for the PLANFT

Significantly less greenhouse gas emissions, water, land and less wear and tear on the environment for a better future.



# Better for the MFNII

Satisfies the growing demand for plant-forward options. Delivers substitution without sacrifice – as delicious and craveable as animal proteins.









# **CULINARY INSPIRATION**

+2770%

"Plant-Based" 4-year menu growth

— Datassential 2021

**Taste is still king.** Position plant-forward options to appeal to the carnivore as well as the flexitarian, with all of the flavor and indulgence of any other option on the menu.

64%

want more variety of menu items with alternative proteins.

— Technomic, Alternative Protein Study, 2019

Innovate outside the bun. From tacos to sandwiches, breakfast to bowls, featuring alternative proteins across the menu will drive traffic.



## Avocado Toast-ada

A crispy tostada shell topped with smashed avocado, **plant-power taco crumble**, creamy ialapeño sauce and fresh pico de gallo.

## **Protein Packed Plant-Power Burrito**

Loaded with signature seasoned, **plant-based taco "meat"**, refried beans, lettuce, tomato,
avocado, and spicy gueso.

## **Mexico City-Style Flatbread**

Crispy flatbread topped with spicy refried beans, plant-powered taco "meat", cheese, tomatoes, fresh avocado and creamy salsa.

### Loaded "Meaty" Quesadilla

Crisp flour tortilla stuffed with **spicy taco meat** made from plants, bell peppers, onions, black beans, corn, avocado and melty white cheddar cheese. Served with spicy jalapeño crema dip.

# APPEAL TO THE FLEXITARIAN



## **LEAD WITH FLAVOR**

Familiar, flavorful descriptions assure consumers they will not be sacrificing taste when they choose plant-based.

"Our Plant-Based Meat Taco is made for meat lovers who love tacos."



# **DESCRIPTORS MAKE A DIFFERENCE**

"Plant-based" and "Plant-protein" are proven descriptions. "Plant" indicates healthfulness without any notion of diminished flavor.

Create an icon (or use ours) to emphasize plant protein.



# **SWAP-IT**

Provide flexibility for protein choices across the menu.

Show how easy it is to swap any animal protein for plant-based.

# MENU DESCRIPTION INSPIRATION

Plant-based taco "meat"

Taco meat made from plants

Plant-protein taco crumbles

Zesty, plant-based meat crumbles

Plant-powered meat crumbles with 0% beef

Taco crumbles, made from plants, tastes like beef

Plant-based taco meat: 100% delicious, 0% beef

Seasoned taco meat made from plants and packed with protein

BASIC AMERICAN FOODS™

**Southwest Seasoned** 



				PREPARED YIELD (LBS)		SERVINGS (2 OZ PREPARED)				
DESCRIPTION	SKU	PACK	NET WT (LB)	LBS/ PKG	LBS/ CASE	PKG	CASE	KOSHER	ALLERG.	GLUTEN FREE
Plant Protein Crumbles – Southwest Seasoned	11084	4/13.65 oz	3.41	2.9	11.6	24	96	PAREVE OU	NONE	Y

# FEATURES

## **MADE FROM PLANTS, TASTES LIKE MEAT**

- Taste, texture and appearance of seasoned ground beef
- Packed with plant protein

### **SIMPLE INGREDIENTS**

- Pea Protein, Chickpeas, Pea Flour, Oil and Natural Flavors and Color
- Free of Big-8 allergens
- No artificial flavors, dyes or preservatives

### **INSTANT PREP AND EASY TO CUSTOMIZE**

- 5 min, add water only prep
- Option to add signature seasoning, salsa or hot sauce

# **INSTANT PREP**

### **5 MINUTES FROM POUCH TO PLATE**







Cover and let sit for 5 minutes, stir and serve

> Max hold time (145-165°F)

# Ready for even more easy-prep, craveable menu ideas? Get recipes, samples, and more at baffoodservice.com

# NUTRITION FACTS

About 24 Servings Per Container SERVING SIZE About 3 Tbsp Dry (1 55g (20z) Prepa					
CALORIES		Per 3 Tbsp (16g) <b>70</b>			
		% DV*			
Total Fat	2.5g	3%			
Saturated Fat	lg	5%			
Trans Fat	0g				
Cholesterol	0mg	0%			
Sodium	370mg	16%			
Total Carbohydrate	5g	2%			
Dietary Fiber	2g	7%			
Total Sugars	<lg< td=""><td></td></lg<>				
Incl. Added Sugars	0g	0%			
Protein	6g	10%			
Vitamin D	0mcg	0%			
Calcium	40mg	4%			
Iron	1.2mg	6%			
Potassium	80mg	2%			

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: PEA PROTEIN, CHICKPEAS, PEA FIBER AND/ OR PEA FLOUR, PALM OIL, SALT, SPICES, SUNFLOWER OIL, MALTODEXTRIN, CONTAINS 2% OR LESS OF: FRUIT JUICE COLOR, GARLIC, ONION, SPICE AND COLOR (PAPRIKA), SUGAR, TOMATOES, COCOA POWDER, LACTIC ACID, NATURAL FLAVORS, YEAST EXTRACT, FRESHNESS PRESERVED WITH (CITRIC ACID).

### **ALTERNATE PREP**

For warm or cold water refresh: Add water and crumbles to pan, stir. Heat covered in a steam table or hot cabinet until 145°F (warm water: 15 min; cold water: 45 min).

### **ALTERNATE HOLDING**

After refresh: can hold in refrigerator up to 48 hours or frozen up to 3 months.

