

**BASIC AMERICAN FOODS**<sup>™</sup>





Plant-based for your menu finally makes ¢ents

# PLANT-BASED ON THE RISE



"CRUMBLES" FORMAT 195% GROWTH\*

86% who order plant-based proteins aren't even vegan or vegetarian — Mintel, Plant-Based Protein 2021

\*Datassential MenuTrends 4-year menu penetration growth 2017-2021

#### THE EASIEST AND TASTIEST WAY TO MENU PLANT-BASED MEAT AFFORDABLY

#### **BEST VALUE**

Significantly less cost than other plant-based meat— comparable to cost of animal meat



### NEARLY **3/4**

of consumers would purchase more plant protein at restaurants if it were more affordable.

— Mintel, Plant-Based Protein 2019

#### SIMPLE INGREDIENTS



Pea and/or chickpea protein, oil and natural flavors and color

Free of Big 9 allergens



No artificial flavors, colors, or preservatives



Just add hot water and serve in your favorite dishes



#### TASTES DELICIOUS

Similar to mouthfeel and taste of meat



#### **MAKE IT YOUR OWN**

Your operation, your plant-based meat, no unnecessary brands

## **CULINARY INSPIRATION**

The top plant-based dishes are classics with a plant protein swap that deliver on taste. The menu opportunities are infinite.



TACOS — Crunchy Southwest Tacos



for your menu



#### SPOT ON FLAVOR & TEXTURE WITH EVERY DELICIOUS CHOICE

				PREPARED YIELD (LBS)		2-OZ SERVINGS					BASED ON 2-OZ SERVING, PREPARED (PACKAGE DIRECTIONS)						
PLANT PROTEIN CRUMBLE	SKU	PACK	NET WT (LB)	LBS/ PKG	LBS/ CASE	PKG	CASE	KOSHER	ALLERG.	GLUTEN FREE	TOTAL Cal	FAT (G)	SAT. FAT (MG)	SODIUM (MG)	CARB (G)	FIBER (G)	PROTEIN (G)
BEEF	11093	4/11.99 OZ	3.00	2.8	11.2	23	92	N/A	NONE	Y	70	3	2	170	2	1	9
SOUTHWEST SEASONED	11084	4/13.65 OZ	3.41	2.9	11.6	24	96	PAREVE OU	NONE	Y	70	2.5	1	370	5	2	6



BEEF The richness and meatiness of ground beef, but mild enough to incorporate any other flavors you want to accentuate



SOUTHWEST SEASONED Chile pepper, garlic, onion, and cumin combine for the perfect spicy Southwest flavor