

As consumers become more conscious about how the food they eat affects their bodies and our planet, they are seeking plant-based options that make them feel good and meet their need for crave-worthy taste.

THAT'S WHERE CRAVE HOUSE™ COMES IN.

Crave House uses culinary expertise and expert capabilities in sourcing, innovating and supplying products to consistently deliver high-quality, plant-based food at an affordable price.





- **✓ MIND-BLOWING** taste & fewer ingredients
- **✓ ALL THE FLAVOR,** texture and appearance everyone craves
- **COOKS FROM FROZEN** for less handling and labor

of consumers are interested in plant-based sausage links on the menu¹

PRODUCT NAME	PRODUCT/ DOT CODE	TARGET UNIT WEIGHT	UNITS/ CASE	TARGET CASE WEIGHT	CASE DIMENSIONS L x W x H	CASE CUBE	TI x HI	SHELF LIFE	CASE GTIN
BRATWURST-STYLE PLANT-BASED SAUSAGES	7000367/ AVAILABLE 7/1	15 OZ	4	3.75 lbs	18.0625" x 7.1875" x 4.625"	0.347	14 x 12	365 days Frozen/ 12 days Thawed	10642205040527

Datassential Menu Trends, 2020 08/2021/FS

BRATWURST-STYLE PLANT-BASED SAUSAGES



- 17g PROTEIN
- **GLUTEN-FREE**
- 100% PLANT-BASED
- NO ARTIFICIAL FLAVORS
- **MINIMAL INGREDIENTS**
- ALL COLORS FROM FRUIT & VEGETABLE JUICES



COOKING INSTRUCTIONS



Lightly coat skillet with oil/nonstick cooking spray. Preheat skillet on medium heat. Add sausages to heated skillet and cook, continually flipping sausages to ensure even cooking. Cook until internal temperature of product reaches 165°F, as measured by a food thermometer.

FROM THAWED Cook 10-14 minutes

FROM FROZEN
Cook 18-22 minutes



GRILL

Preheat grill to 350°F. Remove sausages from package and place sausages on grill. Cook sausages, flipping as needed to ensure even cooking. Cook until internal temperature of product reaches 165°F, as measured by a food thermometer.

FROM THAWED

Cook 18-23 minutes

FROM FROZEN

Cook 20-25 minutes



AIR FRYER

Preheat air fryer to 400°F. Add sausages to heated air fryer. Cook sausages for 12-15 minutes. Cook until internal temperature of product reaches 165°F, as measured by a food thermometer.

Nutrition §

Serving size 1 sausage (85g)

Calories per serving 200

		Amount/serving % Daily V	-T 0/ D 1 1/ 1			
		Total Carb. 2g 1%				
Saturated Fat 4.5g	22%	Dietary Fiber 1g 3%		much a nutrient in		
Trans Fat 0g		Total Sugars <1g		a serving of food contributes to a		
Cholesterol Omg	0%	Incl. <1g Added Sugars 1%				
Sodium 500mg	22%	Protein 17g	23%	calories a day is used for general		
/it. D 0mcg 0% • Calcium 8	Omg 6% •	Iron 2.2mg 10% • Potas. 70m	g 2%	nutrition advice.		

Ingredients

Water, Pea Protein, Expeller Pressed Sunflower Oil, Expeller Pressed Coconut Oil, Sunflower Oil, Contains Less Than 2% of: Vegetable and Fruit Juices (For Color), Natural Flavors, Yeast Extract, Salt, Rice Bran Extract, Xanthan Gum, Citric Acid, Methylcellulose. CASING: Sodium Alginate, Konjac Gum, Guar Gum.

Recommended Storage

Keep frozen or cook from thawed state. Thaw under refrigeration for 24 hours. Can be kept refrigerated for up to 12 days before cooking.

Contact your Cargill sales representative for more information.

Learn more at cravehousefoodservice.com

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