



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.

# ITALIAN-STYLE PLANT-BASED MEATBALLS



- ✓ **MIND-BLOWING** taste & fewer ingredients
- ✓ **VERSATILE APPLICATION** in subs, pizza, pasta, appetizers and more
- ✓ **COOKS FROM FROZEN** for less handling and labor

**+47%**

4-year growth of plant-based meatballs and 4.1% menu penetration<sup>1</sup>

**34%**

of consumers are interested in plant-based meatballs on the menu<sup>1</sup>

**59%**

of consumers said they would buy Crave House plant-based meatballs in sensory testing<sup>2</sup>

**88%**

of consumers said Crave House plant-based meatballs met or exceeded their expectations in sensory testing<sup>2</sup>

PRODUCT NAME	DOT CODE	PRODUCT/SAP 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
ITALIAN-STYLE PLANT-BASED MEATBALLS	728844	7000337/103580198	10 OZ	4	2.5 lbs	18.0625" x 7.1875" x 4.625"	0.347	14 x 12	365 days Frozen/ 12 days Thawed	10642205019042

<sup>1</sup>Datassential Menu Trends, 2020; <sup>2</sup>National Food Lab, 2020

# ITALIAN-STYLE PLANT-BASED MEATBALLS

MIND-BLOWING  
**TASTE**  
MADE FROM PLANTS

- ✔ 17g PROTEIN
- ✔ NON-GMO PEA PROTEIN
- ✔ CERTIFIED GLUTEN-FREE
- ✔ 100% PLANT-BASED
- ✔ NO ARTIFICIAL FLAVORS
- ✔ MINIMAL INGREDIENTS
- ✔ ALL COLORS FROM FRUIT & VEGETABLE JUICES



## COOKING INSTRUCTIONS

### SKILLET

Heat skillet on medium heat. Add one tablespoon of cooking oil. Once skillet and oil are heated, open package and place meatballs in skillet. Cook on medium heat. Continuously stir and flip meatballs to ensure even cooking. Ensure meatballs have reached an internal temperature of 165°F as measured by a food thermometer.

#### FROM THAWED

Cook 9-12 minutes

#### FROM FROZEN

Cook 20-24 minutes

### OVEN

Preheat oven to 375°F. Lightly grease a baking sheet with nonstick cooking spray. Open package and place meatballs on the baking sheet so they do not touch. Bake on center rack until fully cooked. Ensure meatballs have reached an internal temperature of 165°F as measured by a food thermometer.

#### FROM THAWED

Cook 18-24 minutes

#### FROM FROZEN

Cook 20-25 minutes

### AIR FRYER

Preheat air fryer to 400°F. Add meatballs to heated air fryer. Cook meatballs for 12-15 minutes. Cook until the internal temperature of the meatballs reach 165°F as measured by a food thermometer.

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	<b>Total Fat</b> 13g	<b>16%</b>	<b>Total Carb.</b> 4g	<b>1%</b>
Saturated Fat 5g	<b>27%</b>	Dietary Fiber 2g	<b>5%</b>	
Trans Fat 0g		Total Sugars <1g		
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. <1g Added Sugars	<b>1%</b>	
<b>Sodium</b> 550mg	<b>24%</b>	<b>Protein</b> 17g	<b>25%</b>	
Vit. D 0mcg 0% • Calcium 120mg 10% • Iron 2.5mg 15% • Potas. 100mg 2%				

\*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

Water, Pea Protein, Expeller-Pressed Sunflower Oil, Expeller-Pressed Coconut Oil, Less Than 2% of Spices, Dried Garlic, Dried Onion, Dried Parsley, Vegetable And Fruit Juice For Color, Natural Flavor, Yeast Extract, Salt, Sugar, Rice Bran Extract, Methylcellulose, Cultured Dextrose.

### Recommended Storage

Keep frozen or meatballs can be thawed under refrigeration for 24 hours and kept refrigerated for up to 12 days before cooking. Can be cooked from frozen.

Contact your Cargill sales representative for more information.

Learn more at [cravehousefoodservice.com](http://cravehousefoodservice.com)