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

<table>
<thead>
<tr>
<th>PRODUCT NAME</th>
<th>DOT CODE</th>
<th>PRODUCT/ SAP CODE</th>
<th>TARGET UNIT WEIGHT</th>
<th>UNITS/CASE</th>
<th>TARGET CASE WEIGHT</th>
<th>CASE DIMENSIONS L x W x H</th>
<th>CASE CUBE TI x HI</th>
<th>SHELF LIFE</th>
<th>CASE GTIN</th>
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</thead>
<tbody>
<tr>
<td>ITALIAN-STYLE PLANT-BASED MEATBALLS</td>
<td>728844</td>
<td>7000337/103580198</td>
<td>10 OZ</td>
<td>4</td>
<td>2.5 lbs</td>
<td>18.0625&quot; x 7.1875&quot; x 4.625&quot;</td>
<td>0.347</td>
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</tbody>
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*Datassential Menu Trends, 2020; †National Food Lab, 2020"
ITALIAN-STYLE
PLANT-BASED MEATBALLS

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.

FROM THAWED
Cook 20-24 minutes
FROM FROZEN
Cook 20-25 minutes

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.

Nutrition Facts
Serving size 4 meatballs (95g)
Calories 200

Amount/serving % Daily Value
Total Fat 10g 16%
Saturated Fat 3g 17%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 550mg 24%
Vit. A 3mcg (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.

Contact your Cargill sales representative for more information.
Learn more at cravehousefoodservice.com