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.

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**PLANT-BASED BURGERS**

- **MIND-BLOWING** taste & fewer ingredients
- **CLASSIC BURGER FLAVOR** and appearance
- **QUICK AND EASY** to prepare

63% of consumers are interested in plant-based burgers

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**PRODUCT NAME** | **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** | **UPC** | **CASE GTIN**
---|---|---|---|---|---|---|---|---|---|---
PLANT-BASED BURGERS (TRAY) | 7000339/103580204 | 8 OZ | 6 | 3 lbs | 14.3125” x 9.3125” x 7.125” | 0.55 | 12 x 8 | 366 days Frozen/ 12 days Thawed | 642205019212 | 10642205019219

¹Technomic, 2020
PLANT-BASED BURGERS

- 21g 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**

Preheat skillet on medium heat. Add oil to coat pan. Cook on medium heat for 8-12 minutes, turning frequently. Ensure product has reached an internal temperature of 165°F, as measured by a food thermometer.

**GRILL**

Preheat grill to 400°F. Once grill is hot, remove patties from package and place patties onto grill. Cook patties for 10 minutes, then flip patties and cook for another 5-10 minutes. Ensure product has reached an internal temperature of 165°F, as measured by a food thermometer.

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving size</th>
<th>1 patty (113g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories per serving</td>
<td>250</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount/serving</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>17g</td>
<td>22%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>6g</td>
<td>32%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>3g</td>
<td>1%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium</td>
<td>396mg</td>
<td>17%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1g</td>
<td>5%</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>&lt;1g</td>
<td></td>
</tr>
<tr>
<td>Added Sugars</td>
<td>&lt;1g</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>21g</td>
<td>26%</td>
</tr>
</tbody>
</table>

Recommended Storage

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

**Ingredients**

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

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

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