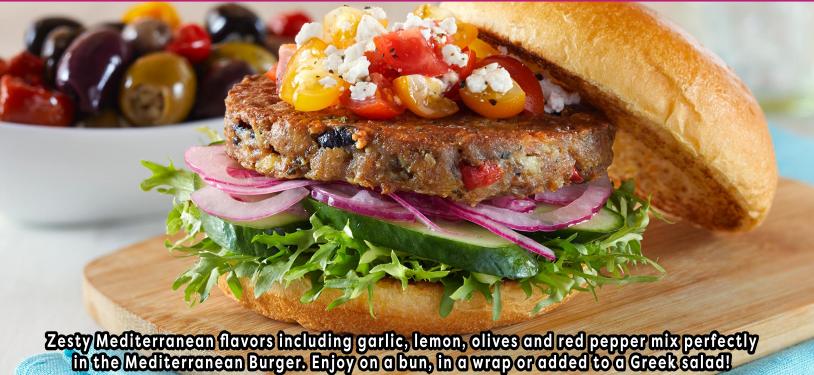


A9Ω Mediterranean Plant-Based Burger **Foodservice Collection**



Ingredients: Tofu (Water, Non-Gmo Soybeans, Coagulants [Calcium Sulfate, And/Or Nigari (Magnesium Chloride), And/Or Glucono Delta-Lactone]), Filtered Water, Textured Wheat Protein, Canola Oil, Wheat Protein Concentrate, Zucchini, Brown Sugar, Red Peppers, Soy Protein Concentrate, Onions, Sea Salt, Olives, Methylcellulose, Spices, Garlic, Lemon Peel. Contains: Soy, Wheat.

Cooking Guidelines:

Oven: Place frozen patties on baking sheet in 350° oven for 10-12 minutes, turning once.

Skillet-Stove Top: Using a non-stick skillet or grill, medium heat, 2-3 minutes on each side.

Microwave: Place frozen patties on microwavable dish. Heat on high for approximately 2 minutes. (Microwave times may vary).

Deep fryer: At 350° for approximately 1.5 minutes.

NOTE: Product should always be cooked to minimum internal temperature of 165° F. Keep Frozen.

Nutritional Values are calculated from USDA Nutrient Database, supplier information, and/or analysis.



Item:FFMDTB4 Pack: 32/4 oz. Gross weight: 9.00 lbs. LxWxH: 9.25" x 8.5" x 5.63" Ti/Hi: 20x12

- K	32 1 3g)
Amount per serving Calories 2 % Daily	90
Total Fat 17g Saturated Fat 1.5g	21%
Trans Fat Og Cholesterol Omg	0%
Sodium 520mg Total Carbohydrate 13g	22%
Dietary Fiber 4g Total Sugars 5g	<u>5%</u> 13%
Includes 4g Added Sugars Protein 25g	9% 42%
Vitamin D Omcg Calcium 120mg Iron 3mg	0% 10% 15% 15%
Potassium 640mg 15% *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.	



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Serving Suggestions

A9Ω Plant-Based Burgers can be enjoyed in a variety of different ways including on a bun, in a lettuce wrap or on a salad.

Sauces, toppings & different buns can be used to create a unique flavor experience!

Recipe



A9Ω Mediterranean Burger with Tomatoes & Feta Easy to prepare in less than 10 minutes!

Ingredients:

A9Ω Mediterranean Burger, Brioche Bun, Greens, Cucumber, Red Onion, Cherry Tomatoes, Feta, Olive Oil, Salt & Pepper

Directions:

Cut 1 cup of cherry tomatoes in half and add to a bowl with 1\4 cup of crumbled feta cheese. Toss with 1 T of olive oil and a sprinkle of salt & pepper.

Cook burger according to package directions.

Assemble burger by adding greens on the bottom bun followed by cucumber, red onion and the burger. Top with a spoonful of the tomato and feta mix. Top with the other bun and enjoy!