



# PLANT-BASED PRODUCTS

#### THE RIGHT CHOICE FOR YOU:

- If you want to meet the trend of 51% of consumers trying to eat more plant-based foods.1
- If you want to differentiate yourself with sought-after vegetables like cauliflower, zucchini and sweet potato.
- If you need more solutions to drive traffic with on-trend, exciting eating experiences that are easy to execute.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME (CRUST): COVERED, UP TO 3 DAYS O DAYS FOR GLUTEN FREE

### REAL VEGGIES. REAL PIZZA. REAL EASY.

Our industry-unique portfolio of Plant-Based Pizza Crust and Flatbread offers the most delicious and innovative plant-based solutions in the market. Always containing vegetables as one of the top three ingredients, harness the momentum with great-tasting, plant-based solutions with a simple, flexible, freezer-to-oven format.





# PLANT-BASED PARBAKED

The ideal solution for consumers seeking more variety and veggies but still prefer the eating experience of a traditional crust.



## PLANT-BASED GLUTEN FREE PARBAKED

Fill the void in menus offering free-from options without sacrificing on taste.



**THANKSGIVING LEFTOVER | SWEET POTATO FLATBREAD** 



#### PLANT-BASED VEGAN GLUTEN FREE PARBAKED

Cauliflower, agave nectar, milled chia and brown rice — and no animal bi-products.



**VEGAN BAHN MI | VEGAN GLUTEN FREE CAULIFLOWER** 



#### PLANT-BASED KETO FRIENDLY PARBAKED

Made with whey and casein protein — and only 7 net carbs per serving.

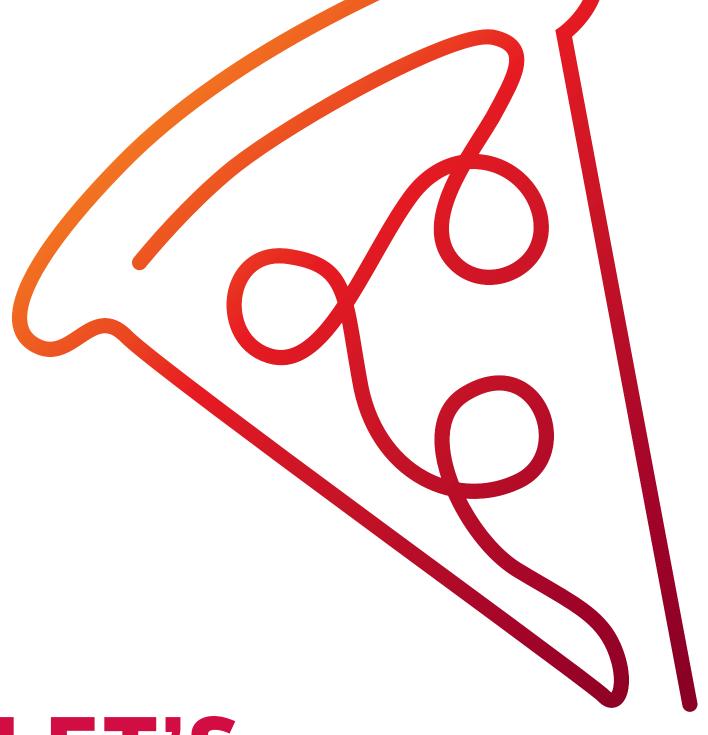


#### PLANT-BASED FLATBREAD

Sweet Potato Flatbread has delicious, subtle sweet potato flavor, simple ingredients and colorful visual appeal.



For a complete list of products and specifications, see page 32.



# LET'S GET STARTED.