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CUTTING VEDGE THERE'S A NEW FUEL AND IT'S THE



Cutting Vedge celebrates plant-based at its roots. Proud to be plant-forward, we are on a mission to transform the nutrient-rich artichoke into a new world of delicious food possibilities.

CELEBRATING PLANT-BASED AT ITS ROOTS.

Cutting Vedge brings you inspiring foods rooted in flavor that you won't find anywhere else. Artichokes star as the lead ingredient, supported with a nutritious mix of spinach, quinoa and chickpeas –no fillers here!

CUTTING VEDGE IS...

- CLEAN RECIPE
- NON-GMO
- FREE FROM DAIRY, SOY AND GLUTEN
 - SUITABLE FOR VEGANS
 - A GOOD SOURCE OF PROTEIN AND IRON

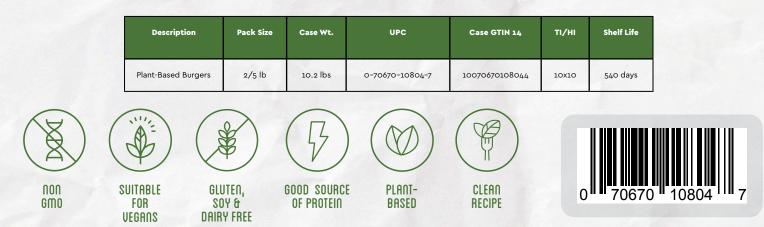


PREPARATION INSTRUCTIONS READY IN LESS THAN 10 MINUTES!

- Keep frozen until ready to cook.
- Preferred method Place burgers on a pre heated flat top griddle with two teaspoons of oil and cook on medium high heat on each side for 3–4 minutes until a crust forms and the burger is heated through and lightly browned.
- Alternative Method Line baking sheet with parchment paper. From frozen add desired amount of burgers to baking tray and bake at 375 for 10 minutes. For a crispy crust spray each side of the burger with cooking spray.
- For food safety, cook to 165°F internal temperature.

Nutrition Facts About 23 servings per bag 2/5lb bags per container Amount per serving 250 Calories % Daily Value* Total Fat 18g 23% Saturated Fat 1.5g 8% Trans Fat 0g Polyunsaturated Fat 5g Monounsaturated Fat 11g Cholesterol Omg 0% 17% Sodium 400mg Total Carbohydrate 17g 6% 14% Dietary Fiber 4g Total Sugars 1g Includes 0g Added Sugars 0% 12% Protein 7g Vitamin D 0mcg 0% 2% Calcium 50mg 6% Iron 1mg Potassium 210mg 4% The % Daily Value 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.



TRAINING, SAMPLING AND MARKETING LAUNCH SUPPORT AVAILABLE. FOR MORE INFORMATION, REACH OUT TO US AT WWW.CUTTINGVEDGE.COM/FOOD-SERVICE