



KES



## **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



## **PREPARATION INSTRUCTIONS READY IN LESS THAN 10 MINUTES!**

- Keep frozen until ready to cook. Do not cook product in sauce.
- Preferred Method: Bake in the oven on an ungreased baking sheet at 400° for 6-8 minutes, until heated through or lightly browned.
- Alternative Method: Cook on lightly oiled flat-top griddle over medium heat for 1-2 minutes per side, until heated through and lightly browned.
- When using in recipe, combine with other ingredients just prior to serving.
- For food safety, cook to 165°F internal temperature.



## VEGGIE FORWARD™ SLICED SAUSAGE

Our plant-based sausage boasts savory flavor and a lightly crisp crust.

Ingredients: Artichokes, canola oil, spinach, cooked quinoa (water, quinoa), pea protein, chickpeas, onion, brown rice, brown rice flour, potato starch, yeast extract, salt, lemon juice concentrate, garlic powder, mushroom powder, spices.

<b>Nutrition</b>	<b>Facts</b>
About 38 servings pe 2/5lb bags per contain	
Amount per serving Calories	170
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 1g	5%

5	Saturated Fat 1g	
	Trans Fat 0g	
	Polyunsaturated Fat 3g	
	Monounsaturated Fat 7g	
0	Cholesterol Omg	
13	Sodium 290mg	
4	Total Carbohydrate 10g	
7	Dietary Fiber 2g	
	Total Sugars 1g	
0	Includes 0g Added Sugars	
10	Protein 6g	
0%	Vitamin D 0mcg	
49	Calcium 50mg	
6%	Iron 1mg	
2%	Potassium 50mg	

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