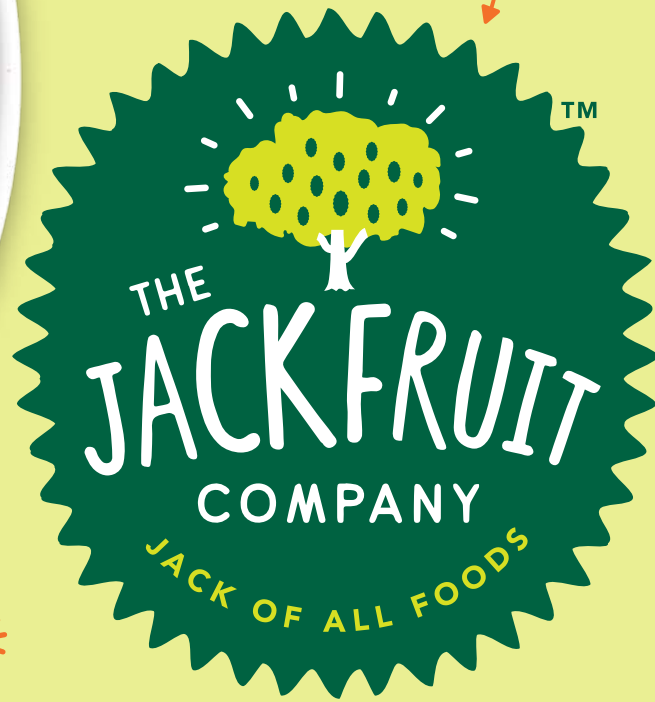




COOL NEW LOGO



THAT'S
REAL-LIFE
JACKFRUIT

FOODSERVICE NAKED JACKFRUIT

NUTRITIONAL BENEFITS:

- High in Fiber
- Soy-Free
- Gluten-Free
- Non-GMO Project Verified
- Organic Jackfruit
- Nut and Dairy-Free
- Sustainably Sourced
- Low in Calories
- Zero Cholesterol
- No Preservatives

Increase Customer Traffic by offering on-trend “meat alternative” menu items that are rapidly rising in demand

Drive Higher Revenues by attracting a broader audience of customers and consumers accustomed and willing to pay more for a healthier food choice (higher check averages)

Gain Competitive Advantage over other foodservice operators by featuring delicious, nutritious, wholesome jackfruit entrées on “Meatless Mondays” and everyday for flexitarians, millennials, vegans, and vegetarians

KNOW JACK

JACKFRUIT [JAK-FROOT]: *N*a delicious miracle food, packed full of fiber, low in calories and good any darn time you're hungry

**KING OF THE JUNGLE
VERSATILITY**

You can eat it like a meat, veggie or fruit



**HUGEST TREE-BORNE
FRUIT**

Grows to a whopping 100 lbs!

**WE'RE ABOUT MAKING
THINGS BETTER:**

- ✓ Good eats
- ✓ Farmers' lives
- ✓ Our footprint

ALL FOR THE FARMERS

Straight-from-farm supply chains that put \$ back in farmers' pockets

- ✓ The Jackfruit Company is the leading jackfruit brand in the U.S. ¹
- ✓ Jackfruit supports transparency, authenticity, simplicity, global inspiration, and convenience ²
- ✓ Jackfruit trend accelerates plant-based meal options and they are growing 8.1% per year ³
- ✓ 60% of consumers eat plant-based meat alternatives and 36% of Americans eat at least one vegetarian meal per week ⁴
- ✓ 1/3 of college student prefer plant-based protein and vegetarian options at university dining halls ⁵

SOURCES: ¹ SPINS IRI Total MULO 52 weeks ending 12/3/17; ² 2015-2016 New Hope Network; ³ The Good Food Institute and Nielsen 9/3/17; ⁴ 2016 SPINS Plant-Based Foods Report; ⁵ 2017 Technomic College and University Report

AN EASY-TO-USE, VERSATILE PLANT-BASED MEAT REPLACEMENT



NAKED JACKFRUIT

CASE PRODUCT SPECIFICATIONS

Manufacture Code #: 1000

Shelf Life: 365 days

CASE UPC # 10859806003213

POUCH UPC # 8 5980600321 6

Serving Size: 12 pcs (85g)

Pouches per Case: 10

Servings per Pouch: 8 - 10

Servings per Case: about 100

Case per Pallet: 48

Pallet Pattern Ti/Hi: 6 x 8

Case dimensions: 21.3" x 11.4" x 6.7

Net Case Weight: 19.1 lbs. Cube: 0.941

Gross Weight: 21.2 lbs.

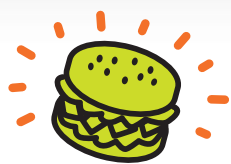
Nutrition Facts	
Serving Size 100g (14 pieces) Serving Per Container 8.5	
Amount Per Serving	
Calories 40	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 7g	29%
Sugars 0g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.



Stock # 628528

TOSS
IN



SANDWICHES



RICE BOWLS



PIZZA



SALADS



TACOS

Naked Jackfruit Preparation Tips

- Empty contents into colander, press jackfruit to drain excess water
- Sauté in vegetable stock until reduced or concentrated
- Sear in pan with oil or broil to achieve caramelization & crispness
- Season as desired with spices and simple mirepoix
- Marinate and grill, or add to your signature sauce for creative flavor and dish combinations
- Substitute in meat dishes such as sliders, tacos, pizzas, wraps, salads, stews and more

For more ideas, go to www.thejackfruitcompany.com/category/recipes

SALES SUPPORT: EMAIL foodservice@thejackfruitcompany.com