



COOL NEW LOGO



THAT'S  
REAL-LIFE  
JACKFRUIT

INTRODUCING

# FOODSERVICE SMOKED PULLED JACKFRUIT

SAVORY · DELICIOUS · MEATY TEXTURE

- REAL MEAT-LIKE FLAVOR + TEXTURE
- WHOLE FOOD INGREDIENTS
- SUSTAINABLY SOURCED
- FREE OF SOY, GLUTEN, DAIRY + NUTS
- HIGH IN FIBER
- FREE OF CHOLESTEROL

**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 millennials, flexitarians, 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. <sup>1</sup>
- ✓ Jackfruit trend accelerates plant-based meal options and they are growing 8.1% per year <sup>2</sup>
- ✓ 60% of consumers eat plant-based meat alternatives and 36% of Americans eat at least one vegetarian meal per week <sup>3</sup>
- ✓ Why plant-based Smoked Pulled Jackfruit

- Slow-cooked, smoked jackfruit shreds
- Real meat-like taste and texture with added plant-based protein
- Sustainable, whole-food solution that emulates smoked meat-eating experience

SOURCES: <sup>1</sup> SPINS IRI Total MULO 52 weeks ending 12/3/17; <sup>2</sup> The Good Food Institute and Nielsen 9/3/17; <sup>3</sup> 2016 SPINS Plant-Based Foods Report

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



## FOODSERVICE SMOKED PULLED JACKFRUIT

SAVORY • DELICIOUS • MEATY TEXTURE

**INGREDIENTS:** YOUNG JACKFRUIT, WATER, EXPELLER PRESSED CANOLA OIL, PEA PROTEIN, SEA SALT, YEAST, SMOKED SUGAR, ONION POWDER, GARLIC POWDER, BLACK PEPPER.

SEEDS AND SEED COVERS OFTEN APPEAR; THESE ARE NATURAL, EDIBLE COMPONENTS OF THE FRUIT.

**Unit Weight: 40 oz. (2.5 lbs.)**

**Units per Case: 4**

**Cases per Pallet: 125**

**Pallet Pattern Ti/Hi: 25/5**

**Case Dimensions: 8.94" x 7.94" x 7.63"**

**Net Case Weight: 10.0 lbs.**

**Gross Weight: 10.6 lbs.**

Nutrition Facts	
About 13 servings per container	
Serving size 85g	
Amount per serving	% Daily Value*
<b>Calories</b>	<b>90</b>
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 0g	2%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 7g	<b>3%</b>
Dietary Fiber 6g	21%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 46mg	4%
Iron 0mg	2%
Potassium 228mg	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.

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

TOSS  
IN 



SANDWICHES



RICE BOWLS



PIZZA



SALADS



TACOS

## Smoked Pulled Jackfruit Preparation Tips

- After thawing frozen product, ready to heat & serve
- Empty contents into a skillet with oil or add in desired sauce
- Sauté on medium heat for 5 minutes or until jackfruit is caramelized
- Or broil to achieve caramelized carnitas-like texture and appearance
- Substitute for meat or tofu in dishes such as sliders, pizza, wraps, enchiladas, casseroles, tacos, stews, and salads

SALES SUPPORT: EMAIL [foodservice@thejackfruitcompany.com](mailto:foodservice@thejackfruitcompany.com)