



COOL NEW LOGO



THAT'S
REAL-LIFE
JACKFRUIT

FOODSERVICE TEX-MEX

JACKFRUIT

GREEN CHILE & CUMIN FOR A TOUCH OF SOUTHWESTERN HEAT

NUTRITIONAL BENEFITS:

- High in Fiber
- Soy-Free
- Gluten-Free
- Non-GMO Project Verified
- 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 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



- ✓ 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



FOODSERVICE TEX-MEX

JACKFRUIT GREEN CHILE & CUMIN FOR A TOUCH OF SOUTHWESTERN HEAT

INGREDIENTS: YOUNG JACKFRUIT, CRUSHED TOMATOES (TOMATOES, CITRIC ACID), WATER, BELL PEPPERS, ONION, SUNFLOWER OIL, LIME JUICE, TOMATO PASTE, GARLIC, ORGANIC BROWN SUGAR, SALT, CUMIN, CORN STARCH, CORIANDER, OREGANO, GARLIC POWDER, ONION POWDER, GREEN CHILE PEPPERS, THYME, CHILI POWDER.

SEED AND SEED COVERS OFTEN APPEAR; THESE ARE NATURAL, EDIBLE COMPONENTS OF THE FRUIT. DO NOT USE IF POUCH IS BLOATED OR LEAKING.

PRODUCT OF INDIA

Unit Weight: 30.5 oz. (1.9 lbs.)

Units per Case: 5

Cases per Pallet: 130

Pallet Pattern Ti/Hi: 26/5

Case Dimensions: 9.06" x 7.28" x 8.66"

Net Case Weight: 10.7 lbs.

Gross Weight: about 11 lbs.

Nutrition Facts

Serving Size 1/2 cup (110g)
Servings Per Container 8

Amount Per Serving

Calories 70 Calories from Fat 15

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 11g **4%**

Dietary Fiber 6g **24%**

Sugars 2g

Protein 2g

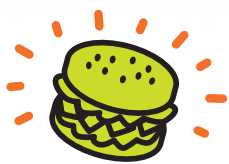
Vitamin A 2% • Vitamin C 10%

Calcium 6% • Iron 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

Tex-Mex Jackfruit Preparation Tips

- Ready to heat & serve
- Empty Tex-Mex jackfruit into skillet and cook on medium heat for 5 minutes
- Or broil to achieve caramelized carnitas-like texture and appearance
- Substitute for meat or tofu in dishes like burritos, enchiladas, tacos, nachos, pizza, stews, and salads

SALES SUPPORT: EMAIL foodservice@thejackfruitcompany.com