



CRAFTING EXCELLENCE IN PLANT-BASED SEAFOOD



FOODSERVICE

BELEAF PLANT-BASED **SMOKED SALMON**

WHY PUT BELEAF ON YOUR MENU?

Adding Beleaf Plant-Based smoked salmon to a restaurant menu is a strategic move that caters to the growing demand for sustainable, health-conscious, and inclusive dining options. It's smoky flavor and silky texture is a perfect substitute for traditional salmon lox and can broaden the restaurant's appeal to a wider audience. Plant-based options often attract younger, trend-conscious diners who value innovative and eco-friendly menu items. By embracing plant-based innovations, a restaurant can enhance its reputation as cutting edge, forward-thinking, inclusive, and environmentally responsible, setting itself apart in a competitive market.

- 1. ATTRACT A NEW DEMOGRAPHIC**
- 2. INCREASE TRAFFIC**
- 3. IMPROVE SALES**

WHY BELIEVE IN BELEAF?





BELEAF PLANT-BASED SMOKED SALMON

PLANT-BASED IS GOOD BUSINESS

- 48%** 48% percent of U.S. restaurants feature plant-based options.¹
- 66%** 66% percent of the U.S. population is engaging with plant-based foods.¹

- \$8B** In 2023 plant-based food sales in U.S. eclipsed \$8 billion.²
- 43%** 43% percent of people feel having plant-based options available improves their restaurant experience.³

Product Info - Beleaf Plant-Based Smoked Salmon (Foodservice)	
Item #:	V047
DOT #:	781939
Case Size:	12.5" x 11" x 9"
Case Count:	12/1 lb
TI X HI:	T12/H9 - 108 cs/pallet
Gross Weight:	15 lbs
Net Weight:	12 lbs
Case Cube:	0.65
Country of Origin:	Taiwan
Lot Code/Manufacture:	Pure Brother Co.
UPC Code:	

Nutrition Facts	
20 Servings per Container	
Serving Size 10 Pieces (23g)	
Amount per serving	11
Calories	
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 162mg	6%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 31mg	1%
<small>The % Daily Value (DV) 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.</small>	

Ingredients:
 Water, Konjac Powder, Modified Starch, Seaweed Sugar, Sugar Alcohol, Seaweed Extract, Locust Bean Gum, Salt, Potassium Chloride, Carotene, Paprika, Calcium Carbonate.

1. <https://plantbasedfoods.org/marketplace>
 2. <https://plantbasedfoods.org/latest/groundbreaking-pbfa-report-reveals-consumers-opt-for-plant-based-when-given-the-choice#:~:text=In%202023%2C%20plant%2Dbased%20foods,%25%20and%2081%25%2C%20respectively>
 3. <https://plantbasedfoods.org/foodservice>

