



CRAFTING EXCELLENCE IN PLANT-BASED SEAFOOD



FOODSERVICE

BELEAF PLANT-BASED **CALAMARI**

WHY PUT BELEAF ON YOUR MENU?

Beleaf Plant-Based calamari would be an amazing addition to any modern menu. It caters to the growing demand for sustainable and ethical dining options as consumers seek to reduce their environmental footprint. It also aligns with the rising trend of plant-based cuisine, which has proven to attract curious foodies eager to explore new, creative, and healthier dishes. Beleaf's consistency in flavor and texture helps avoid the potential variability often associated with seafood, ensuring a reliable and high-quality dining experience. By introducing Beleaf calamari, your restaurant can demonstrate a commitment to sustainability, creativity, and flavor, ultimately enhancing its reputation and customer loyalty.

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

WHY BELIEVE IN BELEAF?



100% Plant-Based



Zero Trans Fats



Soy Free



Non-GMO



Dairy Free



Environmentally
Friendly



Cholesterol Free



No Preservatives




BELEAF PLANT-BASED CALAMARI

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 Calamari (Foodservice) | |
|--|---|
| Item #: | D018 |
| DOT #: | 770956 |
| Case Size: | 19.6" x 14.7" x 9.8" |
| Case Count: | 4/6.6 lb |
| | |
| TI X HI: | T6/H8 - 48 cs/pallet |
| Gross Weight: | 29.5 lbs |
| Net Weight: | 26.4 lbs |
| Case Cube: | 1.62 |
| Country of Origin: | Taiwan |
| Lot Code/Manufacture: | Pure Brother Co. |
| UPC Code: |  |

| Nutrition Facts | |
|--|----------------|
| 30 Servings per Container | |
| Serving Size 6 Pieces (100g) | |
| Amount per serving | |
| Calories | 209 |
| | |
| | % Daily Value* |
| Total Fat 11g | 14% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 629mg | 27% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 6g | 21% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 166mg | 13% |
| Iron 0mg | 0% |
| Potassium 31mg | 1% |
| | |
| *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. | |

Ingredients:
Water, Modified Food Starch, Acetic Acid, Potato Fiber, Binding Agent (Sodium Carboxymethyl Cellulose, Gellan Gum), Glucomannan (Konjac Flour), Trehalose, Salt, Vegan Flavors, Bread Crumb (Gluten), Vegan Seasoning Agent (Monosodium L-Glutamate, 5'-Inosinate + Sodium 5'-Guanylate, Disodium Succinate), Quality Improvement (Calcium Carbonate, Calcium Hydroxide), White Pepper, Flour (Gluten), Black Pepper, Coloring Agent (Titanium Dioxide).

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>

