



# Seasonings for Plant-Based Meat Alternatives

## CREATE MEAT-LIKE FLAVOR WITH NATURAL INGREDIENTS

Satisfy your customers' craving for clean-label plant-based foods – without compromising on taste!

Using clean label vegetable ingredients, these seasonings are fortified with the umami taste that traditional meat products provide.

They also incorporate color and additional flavors from spices and herbs to make irresistible taste sensations that flexitarians and vegans will both crave.

- ✓ **Clean Label**
- ✓ **Developed & Tested by the Culinary Farms Innovation Team**
- ✓ **Custom Seasonings Available**

# SEASONINGS FOR PLANT-BASED MEAT ALTERNATIVES

CREATE MEAT-LIKE FLAVOR WITH NATURAL INGREDIENTS



**Andouille Sausage Seasoning:** Smoky blend of red chiles and earthy spices highlighted by garlic, sweet allspice, woody sage, and bay leaf.

**Bacon Seasoning:** Reminiscent of bacon but without the pork – smoky and salty with mild sweetness and hints of garlic and onion.

**BBQ Seasoning:** Sweet, smoky, and savory blend of peppery spices.

**Breakfast Sausage Seasoning:** Base seasoning for country-style breakfast sausage with the sweet, woody flavors of sage and marjoram.

**Chicken Nugget Seasoning:** Mild chicken flavor, with a hint of garlic and rosemary.

**Chorizo Seasoning:** Dark red chile-forward blend with strong notes of cumin, garlic, and Mexican spices.

**Italian Sausage Seasoning:** Base seasoning for Italian sausage with woody herbs, strong fennel and rosemary flavors, and mild heat.

**Savory Tomato Seasoning:** All-purpose blend focused on natural tomato flavors with a touch of garlic and black pepper.

**Umami Blend:** Savory and umami, with earthy mushroom, garlic, and onion flavors.

Craft Smoke any seasoning blend above for a more robust, smoky, and meat-like flavor.