



Bursting with authentic barbeque flavor, the BBQ Burger brings the smoky and sweet flavors of traditional BBQ. Perfect for your next plant-based BBQ!

Ingredients: Tofu (Water, Non-Gmo Soybeans, Coagulants [Calcium Sulfate, And/Or Nigari (Magnesium Chloride), And/Or Glucono Delta-Lactone]), Filtered Water, Textured Wheat Protein, Canola Oil, Brown Sugar, Wheat Protein Concentrate, Soy Protein Concentrate, Carrots, Corn, Onion, Sea Salt, Tomato, Methylcellulose, Garlic, Smoke Flavor, Molasses, Maltodextrin, Spice, Caramel Color. Contains: Soy, Wheat.

Cooking Guidelines:

Oven: Place frozen patties on baking sheet in 350° oven for 10-12 minutes, turning once.

Skillet-Stove Top: Using a non-stick skillet or grill, medium heat, 2-3 minutes on each side.

Microwave: Place frozen patties on microwavable dish. Heat on high for approximately 2 minutes. (Microwave times may vary).

Deep fryer: At 350° for approximately 1.5 minutes.

NOTE: Product should always be cooked to minimum internal temperature of 165° F. Keep Frozen.

Nutritional Values are calculated from USDA Nutrient Database, supplier information, and/or analysis.

DOT #714385
 Case UPC: 705723100029

Item: FFKCTB4
 Pack: 32/4 oz.
 Gross weight: 9.00 lbs.
 LxWxH: 9.25" x 8.5" x 5.63"
 Ti/Hi: 20x12



Nutrition Facts	
Servings per container	32
Serving size	4 oz (113g)
Amount per serving	
Calories	280
	<small>% Daily Value*</small>
Total Fat 13g	16%
Saturated Fat 1.5g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 510mg	22%
Total Carbohydrate 20g	7%
Dietary Fiber 4g	15%
Total Sugars 11g	
Includes 9g Added Sugars	18%
Protein 26g	42%
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 2mg	10%
Potassium 720mg	15%

*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.

Serving Suggestions

A9Ω Plant-Based Burgers can be enjoyed in a variety of different ways including on a bun, in a lettuce wrap or on a salad.

Sauces, toppings & different buns can be used to create a unique flavor experience!



Recipe

A9Ω K.C. BBQ Burger with Spicy Vegan Mayo

Easy to prepare in less than 10 minutes!

Ingredients:

A9Ω K.C. BBQ Burger, Brioche Bun, Lettuce, Tomato, Red Onion, Pickles, Vegan Mayo, Hot Sauce, Chili Powder, Garlic Powder

Directions:

Combine 1\2 cup of vegan mayo with 1 T of hot sauce, 1 Tsp of Garlic Powder and a pinch of chili powder.

Cook burger according to package directions.

Assemble burger by adding lettuce to the bottom bun followed by tomatoes, spicy mayo, burger, onions and pickles. Top with the other bun and enjoy!