



Food Service

Item # 15001

- All Natural Ingredients
- 0% Cholesterol
- Low GI (Glycemic Index)
- Dairy and Lactose Free
- High in Fiber
- Gluten Free
- Rich in Plant Protein
- Low Sodium
- Vegetarian / Vegan
- Egg Free
- Preservative Free
- Non GMO

1 lb. of Nature's PRIME® yields about 5 lb. of Nature's Meat™

Preparation Instructions

- Boil 1 parts of Nature's PRIME Tenders in 10 parts (by weight) of flavored water or stock.
- Keep on low boil for 15 minutes. For more tender product, increase the cooking time.
- Drain and press product lightly to remove excess liquid.

Cooked Nature's PRIME Tenders can be battered, breaded and fried, spiced, marinated and/or added to your favorite sauce.

Proximate Data

Moisture ≤10%
 a_w ≤0.55
 Protein (dry basis) ≥69%

Microbial Data

Aerobic Plate Count <50,000 CFU/G
 Salmonella (Class III) NEGATIVE
 E Coli NEGATIVE

Storage / Shelflife

- 24 months from date of production.
- Care should be taken to ensure storage temperature does not exceed 75°F (25°C) for an extended period of time, during storage. Functional properties of these proteins are not guaranteed should products be stored above this temperature for extended periods.

Nutrition Facts

Varies servings per container	
Serving size	(100g)
Amount per serving	
Calories	290
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 19g	68%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 66g	
Vitamin D 0mcg	0%
Calcium 350mg	25%
Iron 9mg	50%
Potassium 2150mg	45%

Ingredients: Soy Protein.
Contains: Soy.

Packaging

Available in 13 lb. net weight, poly bag in a corrugated box.

Packaging Specs

Count ≈113/lb.
 Case Pack (units) ≈1,474
 Allowable Case Defect Less than 5%
 Case Net Weight 13 lb.
 Case Gross Weight 14.5 lb.
 Case Dimensions 23.81" x 15.88" x 9.38"
 Case Cube 2.05ft³
 Pallet Ti/Hi 5/5
 GTIN 10191273150015



Recipes



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