

Food Service **Item # 12001**

- All Natural Ingredient
- Clean Label
- No Cholesterol
- Low GI (Glycemic Index)
- Dairy and Lactose Free
- High in Fiber
- Gluten Free
- Complete Protein
- Meat-like Texture
- Low Sodium
- Vegetarian / Vegan
- Egg Free
- Preservative Free
- Non GMO Soy

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

Preparation Instructions

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

Cooked **Nature's PRIME Slices** can be spiced, marinated and/or added to your favorite sauce.

Proximate Data

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 / Shelf-Life

- 48 months from date of production.
 - Dry storage required.
 - 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 or in humid conditions 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.

Product Specification Sheet

Packaging

Available in 20 lb. net weight, poly bag in a corrugated box.

Packaging Specs

Allowable Case Defect..... Less than 5%
Case Net Weight 20 lb.
Case Gross Weight 21.5 lb.
Case Dimensions.....23.81" x 15.88" x 9.38"
Case Cube..... 2.05ft³
Pallet Ti/Hi 5/5
GTIN 10191273120018



Contact: 919-588-2298
Sales@ImprovedNature.com