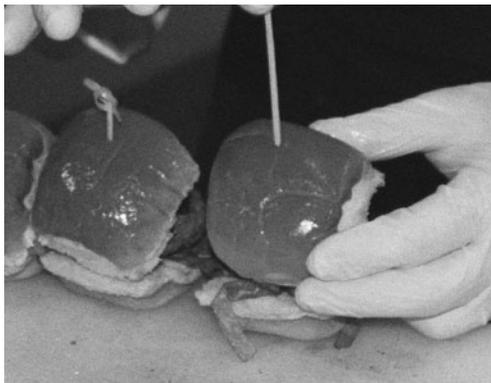




*Featuring Chef's Line™
Veggie Burger on 9-Grain
Sprouted Bun*

3-GRAIN VEGGIE BURGER AND SLIDER

Made with brown rice, quinoa and bulgur, our all-natural vegan alternative to a meaty burger is flavorful and hearty





3-Grain Veggie Burger

Designed and created for chefs with high standards



The savory blend of hearty grains and roasted vegetables – and neutral flavor profile – invites you to create a signature burger.

Product Inspiration

To capture the growing meatless trend, we've created a winning vegan burger that is upscale, hearty and made without soy protein. Your vegan – and even nonvegan – customers will immediately notice the difference: a larger, thicker patty with a meaty bite and crispy texture when grilled or baked. Rich in fiber and protein and made with only high-quality ingredients, it's a magnificent addition to your menu.

Ideal Use

A hearty vegan and kosher option with a neutral flavor profile adapts to your custom creations and complements your beef burger offerings:

- Vegetarian/vegan menus
- Appetizers
- Food trucks
- Tacos
- Catering opportunities
- Bar and grill
- Colleges and universities

Features/Benefits

- Made with Distinction: lightly seasoned and made with a blend of high-quality ingredients, including visible vegetables; no soy protein
- Performance: eats like a beef burger; neutral flavor profile lets you customize creatively
- Cost Savings: no thawing required; cook only what you need
- Labor Savings: preformed patties are easy to prepare from frozen

A-Code	Product Description	Pack Size
1792399	3-Grain Veggie Burger	36/4.25 oz.
1792431	3-Grain Veggie Slider	54/1.8 oz.

Ingredients Include

- Corn
- Roasted peppers
- Onions
- Rolled oats
- Bulgur
- Black beans
- Mushrooms
- Quinoa
- Brown rice

Food Fact

The earliest records of vegetarianism come from ancient India and Greece in the 6th century BC, with the idea of nonviolence toward animals and for medical purposes.



For more information about Chef's Line™ products, visit www.usfoods.com or contact your local US Foods representative. 02-2012