



## Pressroom

March 8, 2017

### 2017 Food and Beverage (FABI) Award Recipients Announced

Plant based foods, premium authentic beverages, new bakery products and more are among food and beverage products showcasing the ground-breaking developments at National Restaurant Association Restaurant, Hotel-Motel Show®

Chicago, IL - The National Restaurant Association® today announced the recipients of the 2017 Food and Beverage (FABI) Awards, recognizing innovative food and beverage products that make a significant impact in the restaurant industry. Each award recipient and their product will be showcased throughout the exhibit halls at the NRA Show® 2017, held from May 20-23 in Chicago at McCormick Place.

This year's 36 FABI Award recipients were selected based on their positive benefits to restaurant operators and consumers by an independent panel of experts, representing a variety of both commercial and non-commercial industry segments.

"The FABI Awards offer restaurant operators an inside look at the future of food and beverage as the industry continues to innovate and move forward," says Atour Eyvazian, Convention Chair for NRA Show 2017 and multiunit owner of 107 Jack in the Box restaurants in Houston and San Antonio. "It's very exciting to discover new flavors, on-trend menu items and delicious food that's both nutritious and allergy-friendly."

Registration is now open to attend the NRA Show for \$75 (until April 7) at [Restaurant.org/Show](http://Restaurant.org/Show).

#### The 2017 FABI Award recipients include:

##### **ACE Bakery®/Weston Foods**

Baguette Bagel

Handcrafted using nothing but simple ingredients (flour, water, salt, yeast) and absolutely no preservatives, Baguette Bagels possess a creamy texture, airy interior and crisp, golden crust—the same characteristics we love in a French baguette, but in the shape of this iconic staple!

Arriving frozen and pre-sliced for limited waste and flexibility, these non-GMO bagels are lighter, and have fewer calories per serving than traditional bagels.

##### **Atalanta Corporation**

Roasted Porchetta with Herbs

Made using pork loins wrapped in pork belly, this flavorful, all-natural Porchetta is marinated in a scented brine of traditional Tuscan herbs and spices for 48 hours before being slow roasted for over 10 hours and glazed with the same spice mix.

## **Beyond Meat®**

### **The Beyond Burger®**

The world's first plant-based burger that looks, cooks and satisfies like fresh ground beef, The Beyond Burger is non-GMO, soy free and gluten-free, providing a delicious way for consumers to reduce their red meat intake. Although completely plant-based, it cooks through like a regular burger, features the same juicy deliciousness, but with a better nutritional profile than ground beef including 20g of protein per serving.

## **Boulart**

### **Individually Wrapped Ciabatta Bites**

These award-winning Ciabatta Bites now come individually wrapped in heatable packaging, allowing operators to keep the breads both warm and individually sealed, improving inventory management and waste. Fully baked and frozen for maximum flexibility, the bread contains no preservatives or additives; is Non-GMO Project Verified as well as Kosher and Vegan; and has a barcode if sold at retail.

## **Boulart**

### **Original Flat Sandwich Bun**

Recognizing consumer demand to minimize calories, Boulart has transformed its classic Ciabatta recipe into a much thinner profile while maintaining the same airy texture, crispy crust and holding power. Fully baked and frozen to allow for quick reheating and waste reduction, the pre-sliced bun contains no preservatives or additives and is Non-GMO Project Verified, Vegan and Kosher.

## **Boulart**

### **Olive Oil and Fine Herbs Focaccia**

Made with simple ingredients like olive oil, sea salt and herbs, this focaccia comes fully baked and frozen, so it can be thawed or reheated as needed, a great way to reduce kitchen waste and manage inventory. Non-GMO Project Verified, Vegan, Parve and free of additives and preservatives, this deliciously versatile bread is perfect for sandwiches, a pizza base or just by itself.

## **The Coca-Cola Company**

### **Barrilitos Aguas Frescas**

Delivering a refreshing, naturally flavored taste with only 50-60 calories per 8-oz. serving, this line of aguas frescas consists of lightly sweetened, flavor-enhanced water beverages available in seven flavors, including fruit fusions and authentic Mexican flavors like Horchata and Tamarind. All are flavored with real fruit juices, purees and/or spices—perfect for the consumers who want less sugar without sacrificing taste.

## **Colonel Pabst**

### **Worcestershire Sauce**

Flexible as a marinade, finishing sauce and cocktail complement, this small-batch Worcestershire Sauce from an old Pabst Family recipe using all-malt Milwaukee lager beer and 20 other all-natural ingredients from around the world, is simply the finest, most flavorful on the market today.

## **Diamond Crystal Brands**

### **Salt for Life Stick and Canister**

Using a revolutionary processing technology from NuTek Food Science, Salt for Life combines potassium salt with sodium salt to create a product that contains 50% less sodium than table salt, while still delivering the same taste and performance as full sodium salt(s). Salt for Life greatly improves the nutritional profiles of all foods by replacing this sodium with potassium, an essential and greatly under-consumed nutrient. This clean label, GMO Free and naturally sourced blend is available in canisters for back-of-house usage by chefs, or individual sticks for front-of-house use by health-conscious patrons.

## **The Eli's Cheesecake Company**

### **Butter Tart**

Handmade in small batches with the finest ingredients, Eli's Butter Tart offers an upscale dessert experience in a versatile format: bulk for foodservice or individually wrapped for grab-and-go applications. Certified kosher and

shipped frozen to cut down on waste, this decadent dessert—a sweet, gooey, chewy filling baked in a crisp all-butter pâte sucrée crust—is delicious served warm or cold.

#### **The Eli's Cheesecake Company**

##### **Salted Caramel Tart**

Chef-created in a three-inch serving size, this decadent tart features salted caramel topped with rich milk chocolate ganache sprinkled with sea salt and layered atop a scratch-made all-butter pâte sucrée crust. Certified kosher and available individually wrapped or in bulk packs, Eli's Salted Caramel Tart ships frozen, providing operators a sophisticated and flexible pre-packaged dessert option.

#### **FGF Brands, Inc.**

##### **Stonefire Ancient Grain Mini Naan**

Baked on stone in a tandoor oven at high heat to create the signature bubbles and texture found in traditional naan, Stonefire Ancient Grain Mini Naan—made with ancient grains, quinoa, spelt, buckwheat, kamut and a touch of honey—taps into consumer desire for high-quality, authentic, healthy and great-tasting artisanal products.

#### **FGF Brands, Inc.**

##### **Stonefire Fire Roasted Garlic Naan**

Made in small batches with authentic ingredients such as fresh buttermilk, ghee, fire-roasted garlic and cilantro, the naan is then hand-stretched and baked on stone in a tandoor oven at high heat, resulting in large bubbles, smoky flavor and an airy texture. Free from artificial preservatives and flavors, this artisanal bread delivers exceptional taste, texture and appearance.

#### **Franz Bakery**

##### **Brazi Bites**

A perfect blend of the finest, hand-picked ingredients—like fresh cheese, eggs and milk—Brazi Bites Brazilian Cheese Bread are crispy outside, fluffy inside and simply delightful. And because it uses tapioca flour, it's naturally gluten-free. Whether served hot from the oven, as an appetizer or side dish, Brazi Bites are designed to go from freezer to oven with no prep to keep versatility high and low labor and waste.

#### **Franz Bakery**

##### **Gluten-Free Breads**

Designed for consumers looking for gluten-based offerings, these breads, buns and bagels aren't dense and dry like most gluten-free products. Free of wheat, soy, dairy and nuts, they can be served fresh, as a component in a recipe, or toasted. Modified Atmosphere Packaging (MAP) allows for extended shelf life, cutting down on waste and preserving freezer space.

#### **The J.M. Smucker Company ©/®**

##### **Sahale Snacks® Bars**

Crafted with thoughtfully sourced ingredients that offer balanced flavors and delightful textures, each snack bar pairs Sahale Snacks signature glazed nuts with fruits and spices blended in crispy puffed ancient grains and layered on creamy cashew nut butter. With 5g of protein per bar and no artificial ingredients, Sahale Snacks Bars are the perfect portable snack to recharge the body and mind.

#### **Kiki's Gluten-Free Foods, LLC.**

##### **Gluten-Free Biscuit Sandwich**

The first frozen gluten-free biscuit sandwich now available in foodservice is the perfect breakfast or lunch option for gluten-free consumers on the go. Individually wrapped in plastic to prevent gluten cross-contamination and available in a variety of options, these delicious biscuit sandwiches can be microwaved from frozen or quickly baked and kept under warming lights for over an hour without getting soggy.

### **Mike's Hot Honey**

#### Mike's Hot Honey

Featuring a flavor profile of sweet honey that gives way to a slow, intense heat blooming on the back of the palate, this chili pepper-infused honey makes for an incredibly versatile condiment, pairing deliciously with pizza, chicken, ribs, biscuits, salads, cheese—even ice cream and cocktails. Made with honey sourced from upstate New York and chili peppers from Brazil, Mike's Hot Honey takes ordinary dishes to the next level.

### **Natalie's Orchid Island Juice Company**

#### Freshly Handcrafted Blood Orange Juice

Handcrafted from the highest quality, fresh Sicilian blood oranges, this juice is minimally processed and clean labeled; free from preservatives, flavor packs, concentrates and artificial ingredients. Natalie's Blood Orange Juice is produced in small batches to retain quality and nutrition. Perfect as a mixer, a beverage or even an ingredient, Blood Orange Juice provides restaurants and bars with a nutritious and unique option.

### **PepsiCo Foodservice**

#### Sabra Guac N Go

A delicious, convenient snack divided into two compartments, one containing a serving of SABRA® guacamole made with ripe, fresh Hass avocados, the other crispy TOSTITOS ROLLS™. At 2.8 oz., SABRA GUAC N GO delivers 60% more product with approximately 15% fewer calories than comparable products.

### **PepsiCo Foodservice**

#### STUBBORN SODA®

STUBBORN SODA® is a line of premium, boldly flavored sodas made without compromise, delivering unexpected flavor combinations such as Black Cherry with Tarragon and Lemon Berry Acai without using High Fructose Corn Syrup, artificial flavors or sweeteners. It's available on fountain and now in 12-oz. glass bottles, each containing 90-100 calories.

### **Pinnacle Foods Group**

#### Duncan Hines® Perfect Size® for 1 Cakes

With many unique varieties available, including Strawberry Shortcake, Chocolate Chip Muffin, Carrot Cake and Confetti Cake, these conveniently pre-portioned, pre-mixed cake mixes come in a pouch. Just add water and bake in any microwave safe cup, bowl, mug or dish for a delicious cake in about a minute.

### **Pinnacle Foods Group**

#### Gardein™ Meatless Italian Pizza Crumbles

Seasoned with garlic, spices and red bell pepper, this versatile, completely vegan meatless pork crumble simulates the texture and flavor of real pork meat. Perfect as a pizza topping, in a sauce, or part of a stuffing, it couldn't be easier to use—just bake, grille or sauté right out of the package.

### **Powell & Mahoney, Ltd.**

#### Blood Orange Ginger Beer

Naturally flavored with ginger, cane sugar and blood orange extract, Blood Orange Ginger Beer puts an innovative twist on traditional Ginger Beer, its' combination of tang, sweetness and spice allowing for a complex cocktail. Packaged in single-serve cans for ease of use and waste reduction, the beverage makes a perfect base for cocktails such as the Moscow Mule and Dark & Stormy, and can also be offered as a unique mocktail.

### **Red Gold**

#### Huy Fong Sriracha Hot Chili Sauce Ketchup

Combining intensely flavorful sun-ripened chili peppers, garlic and premium tomato ketchup made with real sugar (not high fructose corn syrup), Huy Fong Sriracha Hot Chili Sauce Ketchup delivers the delicious taste that consumers demand in hotter and spicier foods. Whether served from 8gr packets, 20oz squeeze bottles or 1.5gal dispenser pouches, it is the perfect addition of sweet heat in your condiment lineup that is sure to drive sales growth of your signature sandwiches, side dishes and appetizers.

### **Rishi Tea**

#### Rishi Craft Brew

Sure to disrupt the rapidly expanding draft beverage market, this innovative draft tea beverage—produced by the artful combination of old school micro-brew methods and new school cold-brew techniques—offers the hydrating effect of coconut water, the buzz of cold-brew coffee and the healthful appeal of kombucha. Each keg is brewed from premium organic tea leaves and botanicals and, unlike tap kombucha, the beverage contains no added sugar and is virtually calorie-free.

### **Sabatino Tartufi**

#### Truffle Zest

A revolutionary powdered form of truffles, Truffle Zest is the perfect seasoning for pastas, pizzas, potatoes, vegetables, eggs, rice, meats and more! Offered in a range of sizes, easily sprinkle it onto any dish, fold into butter or mix into sauces! It's the low-calorie, low-sodium way to get truffle flavor into a dish—at a fraction of the price.

### **Sevillo Fine Foods**

#### Harissa Sauce

Often referred to by chefs as the next Sriracha, Harissa packs a spicy punch with its aromatic blend of red chili peppers, sun-dried tomatoes, garlic, vinegar and spices. Sevillo Harissa Sauce is all-natural, preservative-free and made with the highest-quality ingredients. Delivered frozen, Harissa is ready to thaw and serve, saving chefs hours of prep and cook time. This flavorful, versatile sauce has a five-week refrigerated shelf life.

### **Sevillo Fine Foods**

#### Slow Roasted Tomato Sofrito

This healthy and delicious blend of diced slow-roasted tomatoes, lightly sautéed onions, the finest oil, herbs and spices can be used as a sauce, spread or base for a variety of dishes, including salsas, stews, rice and meats. All-natural, preservative-free and made with artisan-quality ingredients, Sevillo Slow Roasted Sofrito saves chefs hours of prep and cook time. Delivered frozen, Sofrito is ready to thaw and serve, with a five-week refrigerated shelf life.

### **SIPP eco beverage co., Inc.**

#### Sipp Sparkling Organics™

USDA-certified organic and free from preservatives, artificial flavors or coloring, Sipp fills the niche between traditional soda and sparkling water. Lightly sweetened with agave and featuring multiple layers of unique flavors, this craft soda is packaged in 10.5-ounce slim cans to deliver less sugar and calories than traditional 12-ounce sizes, while also keeping the beverage colder longer and the carbonation just right.

### **Sir Kensington's**

#### Fabanaise

This vegan mayonnaise utilizes aquafaba, a natural byproduct of the chickpea cooking process, as the egg replacement, creating a more natural-tasting mayo product. With no soy, egg, pea, or otherwise modified protein powder, the texture and taste are second-to-none. Fabanaise is the first commercial product to use aquafaba, making it appealing to those drawn to egg-free innovation.

### **Sweet Street**

#### Individually Wrapped Manifesto™ Cookies and Bars

Made with high-quality ingredients such as sustainable Peruvian chocolate and hormone-free dairy, these convenient grab-and-go snacks—free of high fructose corn syrup, GMOs and artificial colors and flavorings—come in five decadent flavors, including chocolate-chip cookies and brownies.

### **Sweet Street**

#### Manifesto™ Bake-off Cookies

Featuring eight decadently wholesome flavors, every batch of these handcrafted cookies starts with all-butter dough mixed with sustainable chocolates and cage-free eggs. Free of High Fructose Corn Syrup, artificial colors or flavorings and GMOs, Manifesto Bake-off Cookies aren't just delicious, they're in line with trending consumer demands and purchase habits.

### **Venice Bakery**

#### Gluten-Free Dough Ball

Formulated with a consistency that's easy to work with, the Gluten-Free Dough Ball bakes like traditional pizza dough, with beautiful golden brown air bubbles and a light, perfectly chewy bite. Conveniently shipped in individual bags to reduce the risk of cross contamination, the dough is ready to slack-out and proof, reducing labor and space required to make dough from scratch.

### **Vidalia Brands®**

#### Vidalia® Dressings

Based on Southern family recipes, these decadent dressings come in six new varieties, each showcasing the unmistakably sweet flavor of Vidalia onions. Made from all-natural ingredients to satisfy health-conscious consumers, each dressing is gluten-free and contains no preservatives, MSG, artificial colors or flavors, trans fats or high fructose corn syrup.

### **Wild Flour Bakery, LLC.**

#### Gluten Free Dough; Pizza & Hoagie Rolls Ready to Bake

Artisan, small-batch and 100% yeast-raised, Wild Flour Bakery has created the only gluten-free pizza dough in the industry able to take the 900+ °F temps of wood, coal, gas or infrared ovens without parbaking or burned edges. Press out or shape to create derivative products, including calzones, Stromboli, bread sticks, even sweet rolls—it's all the flexibility offered by wheat dough but without gluten, eggs, corn or soy. Also available as fresh, soft Hoagie Rolls.

The FABI Award recipients are chosen by an independent panel of expert judges. They come from across foodservice, and represent some of the industry's most well-known brands and organizations. The [2017 FABI judges include:](#)

- Timothy J. Dietzler, Director of Dining Services, Villanova University
- Lori Estrada, Senior Vice President of R&D, Wendy's
- Christopher Koetke, CEC CCE HAAC, Vice President, The School of Culinary Arts, Kendall College
- John Li, Senior Vice President of RD, Bloomin' Brands
- Robin Rosenberg, Vice President, Chef de Cuisine, Levy Restaurants
- Lee Ann Shaw, Global Procurement Director Hot Beverages and Snacks, Aramark
- Bret Thorn, Senior Food Editor, Nation's Restaurant News

Each recipient and their product will be showcased at NRA Show 2017. As the global restaurant and hospitality industry's premier trade show, NRA Show brings together more restaurant and hospitality buyers and equipment manufacturers than any other industry event. To register, please visit [Restaurant.org/Show](http://Restaurant.org/Show). For more information about the FABI program and this year's award recipients, visit [Restaurant.org/Show/FABI](http://Restaurant.org/Show/FABI).

The National Restaurant Association Restaurant, Hotel-Motel Show®, the largest annual gathering of foodservice professionals in the United States, returns to McCormick Place in Chicago from May 20-23, 2017. Also back this year is BAR the only beverage-alcohol event exclusively focused on the restaurant and hospitality industries. BAR 17 is co-located with NRA Show® and runs from May 21-22, 2017. Both events showcase the latest products, services, trends, innovation, education and best practices and combine to attract 67,000+ attendees and visitors from all 50 states and 100+ countries. For more information, visit the NRA Show and BAR websites at [Restaurant.org/Show](http://Restaurant.org/Show) and [Restaurant.org/BAR](http://Restaurant.org/BAR). Or check us out on Twitter @NRA Show, @BAR17; Facebook @NationalRestaurantAssociationShow, @barshowchicago; and Instagram @NRA Show, @barshowchicago.

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Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises more than 1 million restaurant and foodservice outlets and a workforce of 14.4 million employees. Together with the National Restaurant Association Educational Foundation, the Association works to lead America's restaurant industry into a new era of prosperity, prominence, and participation, enhancing the quality of life for all we serve. For more information, visit our Web site at [Restaurant.org](http://Restaurant.org).