

# BACON BURRITO PRODUCT SHEET



## PRODUCT INFO

Breakfast scramble with vegan bacon, grilled red peppers and onions, black beans, vegan cheddar and tater tots wrapped in a locally-made tortilla.

## INGREDIENTS

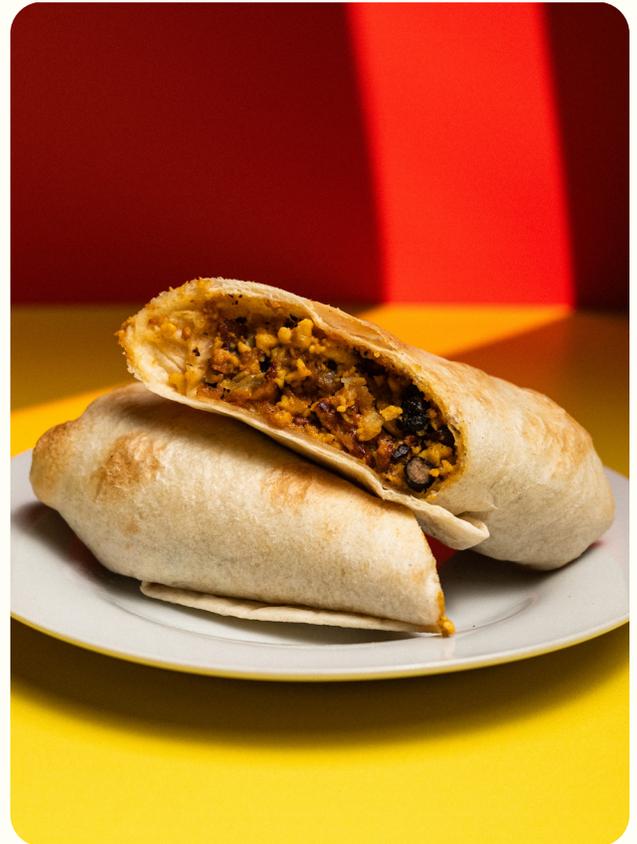
**Tortilla** (enriched wheat flour (unbleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, soybean oil, 2% or less of: salt, sodium acid pyrophosphate, mono- and diglycerides, sodium bicarbonate, calcium propionate, fumaric acid, wheat starch, sugar, guar gum, potassium sorbate, enzymes, xanthan gum, l-cysteine, rice flour), **Tofu Scramble** (tofu (soybeans, magnesium chloride, calcium sulfate), seasoned salt (salt, sugar, spices, onion, cornstarch, garlic, tricalcium phosphate), natural flavor, nutritional yeast (dried yeast, niacin, pyridoxine hydrochloride, thiamin hydrochloride, riboflavin, folic acid, cyanocobalamin)), **Thrilling Bakon** (soy milk (water, soybeans), non-hydrogenated palm shortening, yeast, natural vegetable color (radish, paprika), maple syrup, sea salt, black pepper, citric acid), **Black Beans, Red Bell Peppers, White Onions, Tater Tots** (potatoes, vegetable oil (contains one or more of the following oils: canola, soybean, cottonseed, sunflower, corn), 2% or less of dextrose, natural flavor, salt, sodium acid pyrophosphate), **Vegan Cheddar** (pea milk (water, pea protein, pea starch, oat fiber), potato starch, coconut oil, sunflower oil, tapioca flour, sea salt, dextrose, potato protein, tricalcium phosphate, konjac flour, cassava flour, natural flavors, lactic acid, cultured dextrose, yeast extract, probiotic cultures (bacillus subtilis)), canola oil.

This product contains soy and gluten (wheat).

Processed in a facility that also processes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.

## QUESTIONS?

Shoot us a message at [hello@getbasedfoods.com](mailto:hello@getbasedfoods.com)



**WEIGHT** 275g/9.7oz

**REFRIGERATED SHELF LIFE** 5 days

**FROZEN SHELF LIFE** 6 months

## COOKING INSTRUCTIONS

Just heat and serve. Let us know what equipment you have available, and we can create a custom cooking instruction for your business.

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