

These items taste GREAT!

Great Tasting
Veggie Alternatives

Simple & Delicious

- » Veggie Fries are made with Whole Wheat Breading
- » Easy to Prepare - Bakes in Minutes!
- » Product Versatility
- » Competitively Priced
- » Vegetarian
- » Delicious Alternative to Traditional Options
- » 0g Trans Fat
- » 0mg Cholesterol

Check out the Entire Family of Dominex Meatless Products:
 Eggplant Cutlets Veggie Fries
 Veggie Burgers
 Veggie Meatballs



Call today!

For More Information:
 Marty Pearsall
 [ph] 704-573-9798

[e] mpearsall@dominexeggplant.com
 www.dominexeggplant.com

Great Ideas for your Healthcare Menu!



Great time saver!

Eggplant Cutlets



Use in various recipes!!!

Vegetarian Meatballs



Bakes in minutes!

Eggplant Fries

*these are a perfect fit for my company's cafeteria!

Eggplant Cutlets

Vegetarian Meatballs

Eggplant Fries

Product



Ingredients

Ingredients: Eggplant, Soybean Oil, Wheat Flour, Water, Corn Flour, Salt, Dextrose, Corn Starch, Spices, Garlic Powder, Dehydrated Parsley, Onion Powder, Extracts of Paprika and Annatto, and Natural Flavors.

Allergy: Wheat

**Ingredient Statement for:
Breaded Round Cutlet (#1022);
Breaded Skin-On Naples (#1060);
Breaded Peeled Naples (#1065)

Ingredients: Eggplant, Water, Rehydrated Soy Protein, Onions, Isolated Soy Protein, Extra Virgin Olive Oil, Native Rice Starch, Methylcellulose, Natural Flavor (Soybean, Wheat, Maltodextrin, Salt), Yeast Extract, and Canola Oil, Salt, Garlic Powder, Onion Powder, Oregano, Basil, Black Pepper, Dehydrated Parsley. **Fried in Soybean Oil.**

Allergy: Soy & Wheat.
Cooked in Soybean Oil

Ingredients: Eggplant, Soybean Oil, Wheat Flour, Water, Corn Flour, Salt, Dextrose, Corn Starch, Spices, Garlic Powder, Dehydrated Parsley, Onion Powder, Extracts of Paprika and Annatto, and Natural Flavors.

Allergy: Wheat

Product Code & Pack Size

Pack Size Code & Product Description

2 /5# Bags - **1022** Breaded Peeled Rounds 3/8"
2 /5# Bags - **1040** Battered Dipped Rounds 3/8"
2 /5# Bags - **1045** Batter Dipped Peeled Naples 1/4"
2 /5# Bags - **1060** Breaded Skin-On Naples 1/4"
2 /5# Bags - **1065** Breaded Peeled Naples 1/4"

Product Code: 2301

Pack Size: 2/5 # Bags

300 (.529 oz) meatballs per case

Product Code: 1028

Pack Size: 2/5 # Bags

700 pieces per case

Nutrition Facts

Nutrition Facts

Serving Size: 3 oz. (85g)
Servings Per Container:

Amount Per Serving

Calories 160 Cal from Fat 90

% Daily Value*

Total Fat 10g **15%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carb 16g **5%**

Dietary Fiber 4g **16%**

Sugars 2g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts

Serving Size: 6 Veggie Balls (85g)
Servings Per Container:

Amount Per Serving

Calories 90 Cal from Fat 15

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 320mg **13%**

Total Carb 10g **3%**

Dietary Fiber 5g **20%**

Sugars 2g

Protein 8g

Vitamin A 4% • Vitamin C 2%

Calcium 4% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts

Serving Size: 3 oz. (85g/about 12 pcs)
Servings Per Container:

Amount Per Serving

Calories 180 Cal from Fat 90

% Daily Value*

Total Fat 10g **15%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 240mg **10%**

Total Carb 20g **7%**

Dietary Fiber 5g **20%**

Sugars 2g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet.

Serving Suggestions

- » As an ingredient in lasagna, cassaroles and appetizers.
- » As a stuffer in sandwiches, wraps and pitas.
- » As a topper on pizza, salad or bruschetta.

» Product may be par-baked and held in a hot dish with marinara sauce for several hours.

» Alternative sauce: 1/4c. Apricot or Grape Jelly, 1/4c. French Dressing & 1 Tbsp. Soy Sauce.

» For best results, bake and serve hot.

» Serve with Marinara or Ranch Salad Dressing.

Cooking Instructions

Preheat oven to 425° F. Arrange in a single layer on a baking sheet. Bake 12-15 minutes turning after 2-3 minutes until heated through.

Product will be Hot.

Preheat oven to 400° F. Arrange in a single layer on a baking sheet. Bake 8-10 minutes turning after 2-3 minutes until heated through.

Product will be Hot.

Preheat oven to 450° F. Remove veggie fries from packaging and arrange in a single layer on a baking sheet. Bake for 15-17 minutes turning once.

Product will be Hot.

