

TRADITIONAL SEITAN STRIPS

Pronounced "say-tan," Seitan originated in Japan, and is made by rinsing the starch away from wheat and retaining the protein. With an impressively meat-like texture and versatile flavor, Seitan is both high in protein and low in fat, without the cholesterol associated with meat.

Serving suggestion: Seitan Strips are ideal to add to bowls, wraps, and salads. Just add your own sauces and seasonings. **Cooking Instructions:** Lightly coat a pan with oil (optional) and cook over medium heat for 3–5 minutes, or until heated through. For crispy bits, cook in a bit of oil. To plump the product up, add a splash of water and cover with a lid for a few minutes while cooking. Can also be baked directly into or on top of your favorite dishes.

Ingredients: Water, Vital Wheat Gluten, Soy Sauce (water, soybeans, wheat, salt), Whole Wheat Flour, Sea Salt, Garlic, Onion. Contains: Wheat and Soy.

NUTRITION FACTS

Serving Size: 2 oz (57 g)

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Amounts per Serving		% Daily Value
Calories	90	
Total Fat	0.5 g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	440 mg	19%
Total Carb.	5 g	2%
Dietary Fiber	< g	2%
Sugars	0 g	
Incl. Added Sugars	Og	0%
Protein	18 g	
Vitamin D	O mcg	0%
Calcium	40 mg	2%
Iron	1.4 mg	8%
Potassium	60 mg	2%

Certifications: CRC Kosher Pareve.

Certified Plant Based Case Size: 2 x 5 pounds Case Cube (ft³): 0.548

Pallet Configuration: Ti:14-Hi:8 Storage: -5°F and 40°F (-20°C to 4°C)



About Upton's Naturals: Founded in 2006, Upton's Naturals is the only independent, vegan-owned meat alternative brands sold nationally. We are proud to be the #I selling seitan brand in the Natural and MULO Channels (SPINS 52 weeks ending 2/20/22).

For more information email sales@uptonsnaturals.com.

Visit the recipe section of our website for more serving suggestions and menu inspiration.