



HOW IT TASTES:

With a mild hint of sage and a bit of spice from red pepper flakes, this block is neutral enough for any application. Has a meaty chew and enough texture to satisfy the skeptical.

HOW TO COOK IT:

Our Bulk Blocks can be ground, sliced or chopped. Cut it into whatever form or shape you desire, marinate with preferred spices and sauces, and then cook to texture. Product does best when kept wet (not dry) while cooking.

WHY YOU WANT IT:

For the chef who wants to be in full control, our basic bulk blocks are just the building blocks you need for a custom menu. These block are on the dense side. For a more porous and tender un-marinated option, try our Wing Meat.

WHAT'S IN IT:

Ingredients: Vital Wheat Gluten, Filtered Water, Soy Sauce, Nutritional Yeast, Sage, Garlic Powder, Onion Powder, Red Pepper Flakes, Salt

CONTAINS: Wheat, Soy

SAMPLE MENU

VEGAN SHEPARD'S PIE

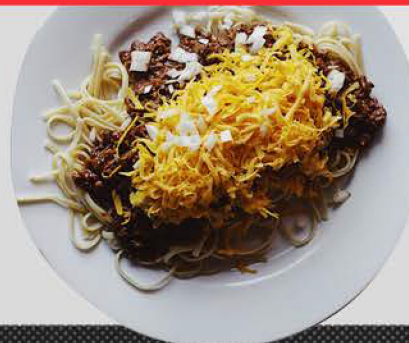
BE-Hive Seitan ground and stewed with stout, peas, carrots and mushrooms, topped with mashed potatoes and baked til golden

CINCINNATI STYLE CHILI SPAGHETI

Ground BE-Hive Seitan chili spiced with chili powder, cinnamon and cocoa on top of spaghetti with shredded cheddar and white onion

VEGAN SEITAN KEBOB

Marinated and grilled BE-Hive Seitan with mixed veg



SPECS:

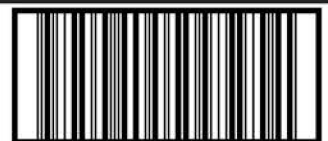
Applied Processes: Mixing, Tubing, Steaming, Packing
Aroma: Warm
Flavor: Lightly flavored, neutral
Texture: Firm

Appearance: Large light brown block with specks of pepper flakes

Allergens: Gluten, Soy, Allium, Mustard

Packaging: 3 Mil Vacuum Bags, BPA-free and FDA approved

Storage: Frozen, <0° F • Refrigerated, <40° F



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