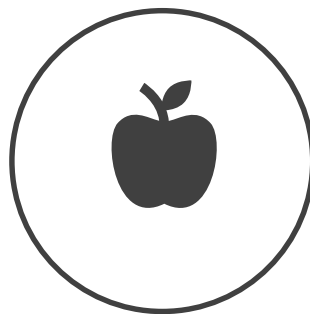




Why Seeds?

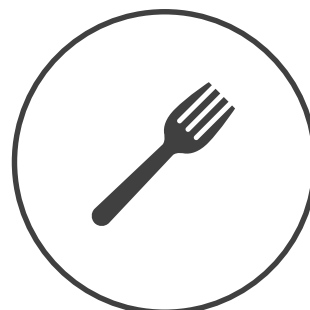
They're food. Fuel. Flavor.
And they're giving us life – in the
form of texture, taste and
wholesome goodness that makes
both sweet and savory dishes pop.



REAL FOOD
free from artificiality



HEALTH & WELLNESS
whole food source of balanced nutrients,
that fits with many dietary approaches



CULINARY
the perfect flavor exploration





BASIL SEEDS

Basil, like chia seeds, give texture and wholesome goodness to both sweet and savory sips and bites. They add a unique pop to juice drinks, shakes and smoothies.





SESAME SEEDS

Toasted together, black & white sesame seeds add texture, color and a warm, nutty taste. Gomasio, the Japanese seasoning blend, is easy to prep. Sprinkled on everything from fruits and vegetables, to meats and desserts, it's even easier to enjoy.





LOTUS SEEDS

Lotus seeds have been a favorite in Asian cuisine that should be embraced around the world. Sub in dried lotus seeds in place of beans in soups and stews for a new taste. When puffed, these crunchy, floral popcorn-like bites can and will shake up your snack routine.





ANCIENT SEEDS

We have our eye on mustard, coriander, cumin and caraway. Dating back to ancient Roman, Greek and Egyptian civilizations, these seeds are being rediscovered in new ways. Try them whole, cracked, toasted, pickled, seasoned and infused in oil.



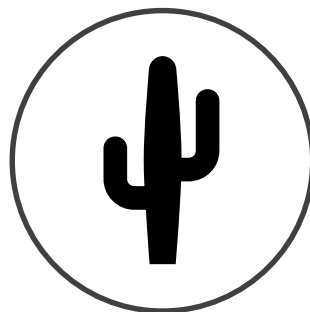


VEGAN MEXICAN

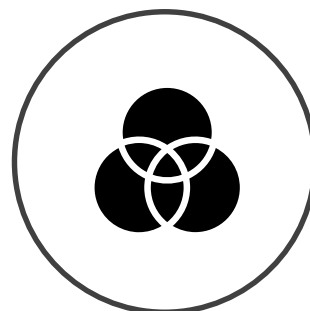
Mexican + Vegan!
You may have noticed that this amazing duo has suddenly been appearing on menus of restaurants and food halls in major cities across the globe.



INCREASING POPULARITY
Mexican cuisines is one of the fastest growing globally



HEALTH & WELLNESS
more than ever, people are eating more plant-based meals



FLAVOR FUSION
the perfect pairing for flavor exploration



Ensalada de Nopales (Cactus Salad)



VEGAN MEXICAN: Street Food

The vibrant streets and food halls are alive with vendors offering small, fulfilling Mexican Vegan bites, called antojitos – portable, inexpensive, customizable snacks with layers of flavor.

Click images for recipes



Butternut Squash Tacos al Pastor

Guajillo Plum & Peanut Sauce



Mushroom & Carrot Tinga



**Cauliflower
Queso**



VEGAN MEXICAN: Techniques

With the just-right combination of spices, chilies and simple cooking techniques, vegan ingredients can be the star of any Mexican-inspired dish in your kitchen.

**Eggplant & Mushroom
Barbacoa**



Garbanzo Bean Chorizo



Coconut Milk Mezcal Caramel



Coconut Milk Horchata Ice Cream



VEGAN MEXICAN: Desserts

Dessert is non-negotiable. And just because you've ditched the dairy, doesn't mean you can't have that creamy, rich texture and flavor of many traditional Mexican treats.

Alternative Milk 'Tres Leche' Cake



Chili Spiced Watermelon
Rosé Granita



Grapefruit Basil
Kombucha Mocktail
with Butterfly Pea
Flower Shaved Ice



Craft Cocktails on the Lighter Side

Give your craft cocktails the big chill and enjoy shaved ice drinks with all the flavor and experience, served up low or no-alcohol style. Bold, concentrated flavors from fresh fruit syrups, bitters, sours and spices guarantee they won't get diluted as the ice melts. Sip, slurp, spoon and repeat.

Blueberry Vanilla
"Lemonade" Shaved
Ice Mocktail





Mini Frozen Thai
Lime Pies



A New Creamy Cool

Move over milkshakes. There are some new creamy creations in town - inspired by subtropical regions, like India and Thailand. Meet the buttermilk masala chaas drink, frozen kaffir lime pie and mango lassi bites with coconut cream. Featuring both dairy and plant-based ingredients, they're the coolest delights around.



Mango Lassi Bars



Masala Chaas



Pineapple Carrot
"Cake" Shaved Ice



Cucumber
Celery
Slushie



Roasted Beet &
Feta Yogurt Parfait



Nourishing Treats

Indulge yourself with sweet and savory pops, slushies and mousse that spotlight the goodness of veggies with delectable taste from ingredients like mint, dill, ginger, cinnamon, blackberries and pineapple. They'll leave you feeling cooled, energized and ready for whatever the hot days bring your way.

Blackberry Sweet
Potato Ice Pops





SAUCED & SPICED

XO Sauce

This umami-packed condiment is the whole package - savory, smoky, sweet, spicy and salty - thanks to key ingredients like dried shrimp, cured ham, chilies, onion, oil and more.







Gunpowder Spice (Milagai Podi)

Its official name is Milagai Podi, which translates to chili powder. However, Gunpowder Spice is the name most commonly used by south Indian food fans. It's a dry condiment made from smoothly ground roasted dal (lentils), sesame seeds, chilies, cumin, coriander, and other spices.



Hot Gunpowder Spice (Milagai Podi)



Gunpowder Spice (Milagai Podi)



Grilled Swordfish & Cauliflower Skewers with Gunpowder Spice