



ABBOT'S
- BUTCHER -

PREMIUM PLANT-BASED PROTEINS
FOOD SERVICE

PREMIUM PLANT-BASED MEATS FROM SIMPLE, WHOLESOME INGREDIENTS

everyday essentials that deliver on taste,
mouthfeel & quality

OUR ROOTS

Abbot's Butcher was born out of the belief that food can be both healing & satisfying.

- Years of autoimmune issues forced me to make a massive dietary overhaul
- Upon closer examination of products I was regularly consuming, I learned how highly processed and inflammatory most meat alternatives were
- I set out to create a line of plant-based proteins that not only taste delicious but were made with real, simple, exceptional ingredients that truly benefit our health



WHAT WE DO DIFFERENTLY



QUALITY

A clean label that resonates with customer's growing demand for transparency

VERSATILITY

These proteins act as ingredients, swapping seamlessly into chef's menus

WELLNESS

A balanced macronutrient profile that aligns with fitness and health goals

THE NEXT GENERATION

FIRST WAVE

First to market frozen and soy-based meat alternatives.

The logo for MorningStar Farms, featuring the brand name in green with a small green leaf icon above the 'S' in 'Star'.The logo for gardein, with the brand name in white lowercase letters on a dark grey rounded rectangular background, topped with a green leaf icon.The logo for BOCA, with the brand name in white, bold, uppercase letters with a slight drop shadow.The logo for Tofurky, with the brand name in white, bold, uppercase letters on a black background, with the tagline 'STILL FAMILY OWNED & INDEPENDENT SINCE 1993' in smaller white text below.

SECOND WAVE

Market movers that are made with heavily processed ingredients like additives and gums.

The logo for IMPOSSIBLE, with the brand name in bold, dark blue, uppercase letters.The logo for LIGHTLIFE, with the brand name in red, uppercase letters, where the 'I' and 'L' are stylized with light rays.The logo for BEYOND MEAT, featuring the brand name in bold, black, uppercase letters on a white, tag-like background with a red border and the tagline 'THE FUTURE OF PROTEIN' at the top.

THIRD WAVE

Premium brands with clean labels & ingredient transparency

The logo for ABBOT'S - BUTCHER -, with the brand name 'ABBOT'S' in large, black, serif, uppercase letters, and '- BUTCHER -' in smaller, black, serif, uppercase letters below it.

PLANT-BASED GROUND “BEEF”

Crafted with onion, thyme and porcini mushroom, this Savory Ground “Beef” has the earthy, umami flavor you crave. It browns nicely on a flat top burner, or can be roasted in an oven. Perfect for classics like Bolognese and Crispy Tacos, or innovative dishes like “Beef” & Ginger Dumplings and Mediterranean “Beef” Wraps.



CRAFTED FROM WHOLESOME INGREDIENTS

Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Porcini Mushroom, Sea Salt, Onion Powder, Organic Apple Cider Vinegar, Balsamic Vinegar, Garlic Powder, Black Pepper, Mustard Seed, Vinegar, Lemon Juice Concentrate, Ginger Root, Coriander, Thyme.

Nutrition Facts

About 3 servings per container

Serving size
1/2 cup (85g)/3oz

Calories
per serving **130**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 4.5g	6%	Total Carbohydrate 5g	2%
Saturated Fat 1g	5%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 1g	
Cholesterol 0mg	0%	Includes 0g Added Sugars	0%
Sodium 620mg	27%	Protein 18g	30%
Vitamin D 0mcg 0% • Calcium 20mg 2% • Iron 3.2mg 20% • Potassium 150mg 4%			

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PLANT-BASED CHICK'N

This delectable Chick'n pairs a mild flavor with a robust, meaty tenderness. It browns nicely on a flat top and stays tender when roasted. Perfect for a BBQ Chick'n Pizza, Buffalo Chick'n Pizza or Meat Lovers.



CRAFTED FROM WHOLESOME INGREDIENTS

Filtered Water, Pea Protein, Nutritional Yeast, Onion Powder, Sea Salt, Garlic Powder, Vinegar, Lemon Juice Concentrate, Turmeric, Sage, Celery Seed, Thyme, Marjoram, Mace, White Pepper.

Nutrition Facts

About 3 servings per container

Serving size
1/2 cup (85g)/3oz

Calories
per serving **80**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 0.5g	1%	Total Carbohydrate 5g	2%
Saturated Fat 0g	0%	Dietary Fiber 0g	0%
Trans Fat 0g		Total Sugars 0g	
Cholesterol 0mg	0%	Includes 0g Added Sugars	0%
Sodium 450mg	20%	Protein 14g	24%
Vitamin D 0mcg 0% • Calcium 10mg 0% • Iron 0.1mg 0% • Potassium 90mg 2%			

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PLANT-BASED “CHORIZO”

Crafted with tomato, garlic and Spanish smoked paprika, this crave-worthy “Chorizo” is zesty and bright. It has a subtle amount of heat, without being spicy. The perfect way to kick up any pizza.



CRAFTED FROM WHOLESOME INGREDIENTS

Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Red Wine Vinegar, Onion Powder, Chili Powder (Chili Pepper, Cumin, Salt, Oregano, Garlic, Coriander), Spanish Smoked Paprika, Sea Salt, Garlic Powder, Ground Cumin, Vinegar, Lemon Juice Concentrate, Black Pepper, Oregano, Chipotle Peppers.

Nutrition Facts

About 3 servings per container

Serving size
1/2 cup (85g)/3oz

Calories
per serving **140**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 6g	8%	Total Carbohydrate 6g	2%
Saturated Fat 1g	5%	Dietary Fiber 2g	7%
Trans Fat 0g		Total Sugars 1g	
Cholesterol 0mg	0%	Includes 0g Added Sugars	0%
Sodium 680mg	30%	Protein 15g	26%
Vitamin D 0mcg 0% • Calcium 30mg 2% • Iron 2.6mg 15% • Potassium 200mg 4%			

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PLANT-BASED ITALIAN SAUSAGE CRUMBLES

Crafted with fennel, onion, parsley and red chili flakes, these savory sausage crumbles have the umami flavor you crave and the zesty Italian flavor that brightens any dish. It browns nicely on a flat top burner, or can be roasted in an oven. Perfect for the meatiest pizza and flatbreads you've ever had.



CRAFTED FROM WHOLESOME INGREDIENTS

Filtered Water, Pea Protein, Tomato Paste, Extra Virgin Olive Oil, Porcini Mushroom, Sea Salt, Onion Powder, Garlic Powder, Fennel Seed, Nutritional Yeast, Red Bell Pepper, Black Pepper, Red Chili Pepper, Mustard Seed, Vinegar, Ginger Root, Coriander, Thyme

Nutrition Facts

About 3 servings per container

Serving size
1/2 cup (85g)/3oz

Calories
per serving **130**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 4.5g	6%	Total Carbohydrate 5g	2%
Saturated Fat 1g	5%	Dietary Fiber 1g	4%
Trans Fat 0g		Total Sugars 1g	
Cholesterol 0mg	0%	Includes 0g Added Sugars	0%
Sodium 620mg	27%	Protein 18g	30%
Vitamin D 0mcg 0% • Calcium 20mg 2% • Iron 3.2mg 20% • Potassium 150mg 4%			

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Abbot's Butcher has won over the stomachs of vegans and self-proclaimed carnivores alike. The slightly spicy grounds have just enough kick without being overpowering, and the product's texture is spot-on to its pork based counterpart. Further, unlike many chorizos (animal-based or otherwise), it is savory without being too oily.



*What is plant-based meat?
Here are our Top 10 Picks.*



The Top Plant-Based Meats

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Abbot's Butcher focuses first on how its products taste, attempting to replicate the texture and flavor of animal protein as much as possible....and was the only supplier that met the chain's requirements for quality product, made from natural ingredients, that had the ability to scale nationwide.



The Top Plant-Based Meats



The Top Plant-Based Meats

PLANT-BASED IS THE NEW NORMAL

Restaurants are expected to continue to add plant-based options to capitalize on the growing demand and revenue opportunities they provide.

3,300%

Climb in plant-based mentions in U.S. menus from 2017 to 2021

50+%

Fast-casual restaurants and QSRs offering at least one plant-based entree

30%

Customers who would switch restaurant brands to satisfy their taste for plant-based meat alternatives

41%

Millennials who enjoy trying new plant-based foods and beverages at restaurants

ABBOT'S

- BUTCHER -

- Vegan Certified
- Soy Free, Gluten Free
- Whole30 Approved
- Non-GMO Project Verified
- IQF Options Available



ABBOT'S

– BUTCHER –

WWW.ABBOTSBUTCHER.COM

For Samples & Inquiries: chris@abbotsbutcher.com



APPENDIX





OUR PEA PROTEIN



YELLOW PEAS

The pea protein we use is harvested from yellow peas grown in the US, Canada and France. Here are some quick facts about the yellow peas we use:

APPEARANCE. Yellow peas are a beige, cream hue.

TASTE. Mild and neutral, with a light sweetness.

SEASON. Peas are planted early in the spring, after the ground has thawed. This allows for bloom & pollination to wrap up before the summer heat arrives. Farmers harvest the peas in late July to early August.

REGENERATIVE AGRICULTURE. Peas offer a wide variety of benefits to the growers and to the land, serving as a pulse crop that puts nitrogen back into the soil, that helps make the land more water efficient and productive.



HARVESTING PROTEIN

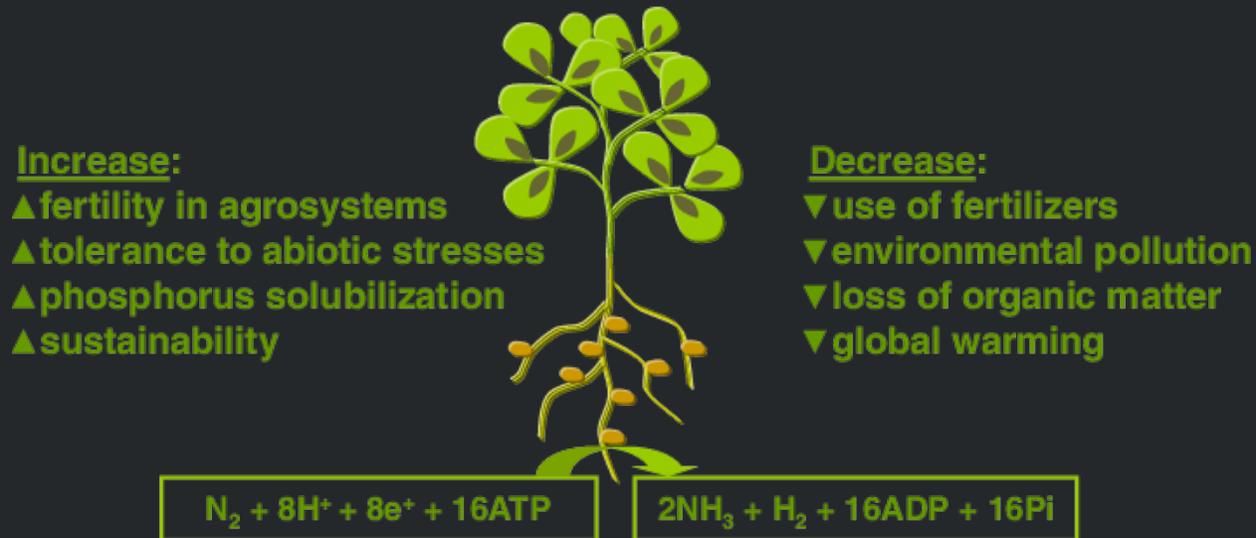
PROTEIN: After harvest, peas are cleaned, dried, then hulled and ground into a pea flour. The flour is fermented, which separates the pea starch and fiber from the protein. The pea protein that we use is the same type you may find in your local natural food store commonly used for smoothies.

EXTRUSION: The pea protein is then fed through an extruder. During this mechanical process, the extruder adds water, applies heat, pressure and shear.

At the end of the extruder, there is a die that is unique to the shape we are looking for for the final product. The mixture is pressed through the die, then dried and cut into pieces, combined with herbs, spices, extra virgin olive oil, sea salt and vinegars.



REGENERATIVE PRACTICES



Peas are considered pulse crops. Pulses are essential for regenerative agriculture: practices that help to reverse climate change by rebuilding soil's organic matter and restoring degraded soil biodiversity. One of the most important roles that pea plants play is nitrogen fixation. Pea plants provide carbohydrates to soil-dwelling bacteria which in turn, take gaseous nitrogen from the air and return it to the soil. Thus, the soil is better suited for growing crops after the peas have been planted than it was before.

This natural nitrogen fixation process also means that farmers do not have to rely on synthetic fertilizers, which often run off into, and contaminate, nearby water sources. Another benefit of nitrogen fixation is that it can help convert soil into a carbon sink (i.e. areas in which carbon is stored). Carbon is crucial to the health and growth of crops, which is why carbon sinks are helpful to have.

BETTERING THE LAND

Peas, as with other legumes (lentils, chickpeas), can also make land more productive and water-efficient when replacing fallow periods.

When peas are planted in rotation with wheat, for example, they can disrupt disease, insect and weed cycles, leading to higher yields and a reduced need for chemical inputs like more synthetic fertilizers, pesticides, and herbicides.

Peas also require a low fertility environment to grow. They're especially suited to dry land farming because they are shallow-rooted crops, and don't require a lot of moisture. Less water means more sustainable farming practices and less strain on our planet's most precious resources.



NUTRITIONAL BENEFITS

As a low glycemic food, pea protein is valued for its high digestibility (90-95%).

Unlike many other plant-based proteins, pea protein is a complete protein, meaning it contains all 9 essential amino acids. It's especially rich in amino acids like lysine and arginine. Lysine is an amino acid that is key to building connective tissue like skin, cartilage, and bones. Arginine has been thought to help lower blood pressure. Pea protein even contains all 9 essential amino acids that the body cannot create on its own.

Pea protein is also full of iron and magnesium. Iron is an essential nutrient, as it helps transport oxygen through the blood. Magnesium is involved in more than 600 chemical reactions in the body, of which include DNA repair and protein synthesis. It may even benefit cardiovascular health.

Pea protein is naturally vegan, gluten-free, dairy-free, and clear of the top 8 allergens (peanuts, tree nuts, eggs, milk, soy, wheat, fish, shellfish), making it a safe option for people with several dietary restrictions.

