

Planetarians

Planetarian Savory Strips

As affordable as chicken 🐔

More protein than beef
+ Fiber of a one apple 🍏

Optimize your budget!
Deliver quality
that everyone ❤️
Save money, Save time.

72% acceptance rate by students

2-ingredient clean label

Versatile whole cuts

Ready to Heat and Serve

100% Plant based

Tastes great! ★★★★★

“The thing we liked the most is the texture and the ability to absorb other flavors. I had not seen it in any other meat alternative products. We’re really excited that tons of our students are really enjoyed Planetarians!”

Randal “RJ” Lane,
Contra Costa Unified School District Chef, serving Planetarian savory strips to kids in 23 schools.

Per 4 oz	Animal meat		Plant-based Minced Meat		Planetarians Vegan Meat Whole Cuts	Tofu
	Chicken whole	Beef ground	Impossible burger	Beyond burger		
Protein, g	31	16	20	21	28	10
Fiber, g	0	0	3	3	7	0
Fat, g	16	32	15	15	3	5
Calories	270	373	240	230	200	87
Number of ingredients	2	2	50	64	2	2



Eating Planetarians Vegan Meat once a week is equal to planting 19 trees

An average person in the US consumes 224.6 lb of meat per year. 1 lb of Planetarians meat prevents 32 lb of CO2 emissions compared to beef. An average tree absorbs approximately 55 lb of CO2 per year.

Switching to Planetarians meat once a week is equal to planting 19 trees.

Planetarian Savory Strips

Flavor: Savory umami flavor
 Texture: Whole muscle-like
 Color: Beige to Brown
 Shape: 1/8" thick, 1" wide, 3" long strips

Packaging: 4lb vacuum bags, 4 per case
 Storage Method: Keep Frozen / Refrigerated
 Storage Temp: < 0 F / < 40F
 Shelf Life: 365 days frozen / 35 days refrigerated

Cooking instructions:

Convection Baking

- If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
- Toss Planetarians Savory Strips in sunflower oil, or neutral oil to coat lightly (~ 5% based on weight.)
- Spread in a single layer on a parchment lined baking sheet and insert the prepared pan into a 400F convection oven for 6-10 mins.
- For food safety, check that the internal temperature of the product has reached 160F.
- Remove and use as desired.

Sauteing

- If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
- Heat flat top or pan to med Hi and lightly coat with neutral cooking oil (~ 5% based on weight.)
- Cook Planetarians Savory Strips 2 to 4 mins on each side or until desired texture is achieved.
- For food safety, check that the internal temperature of the product has reached 160F
- Remove and use or add to dish of choice.

Sous vide

- If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
- Fully submerge the bag into 200F water for 15 mins.
- For food safety, check that the internal temperature of the product has reached 160F.
- Remove and use as desired.

Microwaving (2.5/3 oz portion)

- If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
- Remove portion from bag and place uncovered on plate plain or with desired sauce.
- Microwave on high 45 seconds.
- For food safety, check that the internal temperature of the product has reached 160F
- Remove and enjoy!

Nutrition Facts

2 servings per container
Serving size 4 oz (113g)

Amount Per Serving
Calories 200

	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 450mg	20%
Total Carbohydrate 17g	6%
Dietary Fiber 7g	25%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 27g	54%

Not a significant source of vitamin D, calcium, iron, and potassium

*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.

Orange Chickenless Chicken

Ingredients to make 26 servings:

- **4#** Planetarians Savory Strips
- **2 oz** Sunflower oil
- Salt and pepper for seasoning

Garnish with:

- **1/2 cup** fresh cilantro leaves chopped

Orange ginger sauce:

- **8 cup** orange juice
- **4 tbsp** orange zest
- **4 tbsp** fresh ginger
- **4 tbsp** soy sauce
- **4 tsp** vegan fish sauce
- **4 tbsp** maple syrup (sweetener of choice, honey, sugar)
- **4 tsp** crushed red pepper flakes (omit for non spicy)
- **4 tsp** sesame seeds
- **4 tbsp** arrowroot starch for thickening

Directions:

1. If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
2. Mix all ingredients for Orange ginger sauce thoroughly.
3. Combine all ingredients in a hotel pan and cover tightly with foil.
4. Bake at 400F in convection oven for 7-10 minutes.
5. For food safety, check that the internal temperature of the product has reached 160F.
6. Serve with Brown Rice.



Scan QR code and check more recipes from Chef Max

Baked Penne w/Meatless Ragu & Planetarians Strips

Ingredients to make 26 servings:

- **4#** Planetarians savory strips
- **8 tbsp** olive oil
- **64 oz** marinara sauce of choice.
- **2 tbsp** dried oregano
- **1 C** diced yellow onion
- **2 tbsp** minced garlic
- **1 cup** fresh italian parsley-chopped
- **5#** cooked penne
- **16 oz** parmesan cheese or vegan cheese shredded
- Salt and pepper for seasoning

Directions

1. If the product is frozen, thaw the bag in a 40F fridge for 24 hrs.
2. Combine all ingredients except 8 oz of cheese, in a hotel pan and top with shredded parmesan or vegan cheese substitute & cover tightly with foil.
3. Bake at 400F in convection oven for 14-18 minutes.
4. For food safety, check that the internal temperature of the product has reached 160F.
5. Remove and serve immediately or hold at 145F.

Ingredients:

Brewers Spent Yeast (Water, Brewers Yeast), Soybean meal, and 2% or less of Brown Sugar, Sea Salt, Garlic Powder, Calcium Chloride, Onion Powder and Vegetable Oil.

Contains:

Soy and Gluten.

Spent yeast is a by-product of the fermentation industry. Imagine fermenting kombucha or beer. We pick up what's left. Spent Soybeans are what's left after oil has been extracted.

Price list

Planetarians Savory strips:

One case = 4 x 4# packs

Packages (4#) = 26 servings
 (2.5oz credits for 2 M/MA NSLP meal pattern.)

- MOQ is determined based on volumes and location in Credit Application
- Annual order guarantees supply and subject to volume discounts
- Pre-payment prioritizes order execution

