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**National Restaurant Association Show® Names  
2021 Food and Beverage Award Recipients**

*Plant-based proteins, exquisite flavors, premium ingredients, and more among the 24 groundbreaking food and beverage products honored*

**Chicago (May 13, 2021)**—The National Restaurant Association Show, today announced the recipients of the 2021 Food and Beverage (FABI) Awards, which celebrates the year’s food and beverage products that are breaking new ground in taste, creativity, and profit potential. These industry-altering products will shape what’s new and next for the future of food and beverage with flavorful and marketable items designed to satisfy customers’ taste and boost sales for years to come.

“We are proud to recognize this year’s FABI Award recipients. These 24 products showcase the innovation and creativity that our industry continues to produce,” said Tom Cindric, president of Winsight Exhibitions. “From Free Wave Non-Alcoholic Hazy IPA to White Truffle Infused Spray Oil to UNCUT® Plant-Based Taco Ground and Beyond Chicken® Tenders, these FABI Award recipients are being recognized for inspiring new tastes, flavors, and craftsmanship during a time when it was needed most. Congratulations to all of the recipients.”

The FABI Awards program is arguably one of the most prestigious recognition programs, highlighting products that revitalize menus and delight both operators and consumers. The 24 recipients reflect the next big things in food and beverage that will generate industry growth with exciting new flavors, product creativity and innovation. All FABI Award recipients will be featured on The Show To Go, a cost-free digital marketplace where operators can connect directly with the suppliers to learn more about each of these innovative solutions. Join us for an exclusive webinar with FABI judges Aimee Harvey and Pat Cobe on May 27 while they discuss today’s top food and beverage topics.

**The 2021 FABI Award recipients are:**

**Free Wave Non-Alcoholic Hazy IPA, Athletic Brewing Company**

The world's first non-alcoholic Hazy IPA. This mouth-watering IPA is loaded with Amarillo, Citra, and Mosaic hops and rings in at only 70 calories. The perfect beer for any occasion.

**UNCUT® Plant-Based Taco Ground, Before the Butcher®**

UNCUT® Plant-Based Taco Ground delivers the first ground beef replacement that is pre-seasoned with Mexican-style spices for use in tacos, burritos, nachos, taquitos and other recipes requiring a slightly spicy kick. It provides a versatile new option for meatless programs in schools, homes, work and healthcare facilities.

**Beyond Chicken® Tenders, Beyond Meat**

Beyond Chicken Tenders are a result of a decade of innovation from plant-based leader Beyond Meat. With 14g of protein and 40% less saturated fat than the leading brand of breaded chicken tenders, Beyond Chicken Tenders are a craveable, crispy and delicious plant-based product that veggie-lovers and meat-lovers alike will love.

**Moshi Yuzu Sparkling Water - Unsweetened White Peach, Brooklyn Food & Beverage**

Introducing the new Moshi Yuzu Sparkling Water – White Peach Unsweetened. The heavenly full flavor pairing of yuzu and white peach with a touch of fizz can now be enjoyed with no added sugar! This beautiful pairing is guaranteed to be a fan favorite.

**Confetti Cheesecake, Eli's Cheesecake Co.**

It's a double celebration with a housemade layer of yellow confetti cake topped with birthday cake confetti cheesecake, and hand-piped vanilla mousse with more sprinkles.

**Mini Dulce De Leche Pie, Eli's Cheesecake Co.**

Creamy dulce de leche caramel, baked in an all-butter shortbread crust and sprinkled with coarse sugar. Its small size makes it a great component for a composed dessert, beverage garnish, or as a small bite.

**Apple & Cranberry Sweet Cream Pantart™, Gourmet Culinary Partners**

Combining the light, fluffy texture of buttermilk pancakes with fresh crisp apples and tart cranberries. Finished with swirls of decadent sweet cream and real maple syrup. Colorful artisan treats are perfect for breakfast or an all-day snack, and are easy to prepare in a TurboChef, microwave, or traditional oven.

**Maple Sage Sausage Pantart™, Gourmet Culinary Partners**

Maple Sage Sausage PanTarts combine the light, fluffy texture of buttermilk pancakes with savory all-natural sausage and hints of real maple syrup and aromatic sage. A hearty artisan treat perfect for breakfast or an all-day snack, and easy to prepare in a TurboChef, microwave, or traditional oven.

**Sweet Chili Tofu & Veggie Grain Bowl, Gourmet Culinary Partners**

OakStove Kitchens' Grain Bowls are a perfect solution for today's active and healthy lifestyles. Light tempura battered tofu, paired with a vibrant garden mix of roasted red peppers, crisp broccoli florets, and edamame, drizzled with a sweet chili sauce, and placed on a bed of brown rice and tri-color quinoa.

**Incogmeato™ Homestyle Chik'n Tenders, Incogmeato™**

Incogmeato™ Chik'n Tenders are 100% plant-based and a direct 1:1 swap with traditional chicken tenders. They're exactly what your guests are craving with their premium, crispy home-style breading and juicy, whole muscle texture that looks, cooks and tastes just like chicken.

**Incogmeato™ Italian Sausage, Incogmeato™**

Incogmeato™ Italian Sausage is 100% plant-based and looks, cooks and tastes like pork! With its authentic spicy and savory flavor, it's the juicy, crave-worthy plant-based menu item your customers are looking for. With 78% less saturated fat than Italian pork sausage, it's ready-to-cook and easily transforms classic Italian favorites.

**Incogmeato™ Original Bratwurst, Incogmeato™**

Incogmeato™ Original Bratwurst takes the pig out of brats, so your guests can pig out on plants –that have 74% less saturated fat, but look, cook and taste like pork! Sear them back-of-house to deliver everything from a juicy game-day favorite to an authentic German classic.

**Gluten Free Pizza Crust 9.5" Round, ItalCrust**

ItalCrust's Gluten Free pizza crust is made in Italy using deglutinated wheat flour, vegan, non-GMO and certified gluten free. It cooks in virtually any oven and was made in a completely controlled environment ensuring safety to customers who have celiac disease.

**Draft Chocolate Milk, La Colombe Coffee Roasters**

A dose of chocolatey nostalgia blended for modern tastes. The perfect combination of simple ingredients like natural cocoa and frothy, non-fat milk, this nitro-infused treat is sure to be an obsession for chocolate lovers of all ages.

**White Truffle Infused Spray Oil, La Tourangelle**

La Tourangelle's White Truffle Infused Spray Oil features complex notes of woods, earth, and fruit that are characteristic of the Italian White Alba Truffle. This spray is non-aerosol, utilizing BOV (Bag-on-Valve) technology, which has a uniquely designed BPA-free bag submersed into a pressurized recyclable can, surrounded by compressed air.

**MorningStar Farms® Chipotle Black Bean Burger, MorningStar Farms®**

Newly renovated to be 100% vegan –the Chipotle Black Bean Burger is MorningStar Farms®' top performing burger, packed with visible vegetable ingredients and a flavorful bite. Made with non-GMO soy, it's free of artificial colors and flavors, and provides 15 grams of protein per serving that guests will love.

**Natalie's Pineapple, Kale, Zinc & Vitamin D Juice, Natalie's Orchid Island Juice Co.**

Find your mojo inside this nourishing blend of ingredients made to bring out the best in you. A vibrant combination of hydrating celery, paired with antioxidant – rich spinach & kale that may work wonders on your body. This blend is a natural immune boost with vitamin-c rich pineapples, zinc and vitamin d. With this ingredient list, achieving peak performance is in reach.

**Redneck Riviera 1776 Original BBQ Sauce, Red Gold**

When you buy Redneck Riviera 1776 BBQ Sauce, you'll join Red Gold and John Rich, of Big&Rich, in the support of our heroes. Proceeds from each bottle go to Folds of Honor

providing educational support to the children and spouses of those that have fallen or have been disabled while serving our nation.

**Original Oat Milk, RISE Brewing Co.**

RISE Brewing Co. Original Oat Milk is love at first taste. It's simple and pure using only 4 ingredients - simply organic oats, organic sunflowers, water and a dash of sea salt. It's creamy, slightly sweet and refreshingly smooth. Our Oat Milk is proudly Organic, Non-GMO and Gluten-Free.

**Sarah's Homegrown Agua Frescas, Sarah's Homegrown**

Sarah's Homegrown makes their product with simple ingredients and nothing artificial. They promise to deliver made on the farm, high-quality, great-tasting beverages while continuing to preserve the land they love and support American farming communities.

**Fire Roasted Mexican Street Corn, Seville Fine Foods**

Seville Fine Foods frozen Fire Roasted Mexican Street Corn is made with super sweet yellow corn kernels individually roasted over an open flame for char-grilled flavor and appearance. The roasted corn is tossed in an elote style chipotle lime mayo sauce and quick frozen for freshness and crisp corn texture.

**Taste Republic Pre-Cooked Gluten-Free Cauliflower Gnocchi, Tribe 9 Foods**

Taste Republic gluten-free pre-cooked cauliflower gnocchi has the form and shape of traditional Italian potato gnocchi but with an added twist. Loaded with cauliflower, this gnocchi will not only delight on both taste and pillowy texture – it also delivers about one full serving of vegetables in each 6oz portion!

**Jimmy Dean® Sausage Tots, Tyson Foods Inc**

Jimmy Dean® Sausage Tots combine two of patrons' favorite foods, meat, and potatoes into a savory bite. Allow consumers to bite into a delicious Jimmy Dean Sausage coated in a crunchy potato breading exterior. Excite taste buds and satisfy cravings with the new portable offering.

**Tyson® NAE Fully Cooked Boneless Thigh Wings, Tyson Foods Inc**

A patented boneless, skinless whole muscle chicken thigh uniquely cut to look and eat like a bone-in wing, giving consumers the tender, juicy taste of bone-in wings without the mess. There's never been any wing like it.

Each FABI Award submission was evaluated by an independent panel of judges who represent some of the most well-known brands and organizations from the foodservice industry. The award recipients were selected for their exciting new tastes, uniqueness in the market, appeal to the operator community, creative approach to operator challenges, or introduction of new opportunities and profit potential. The 2021 FABI Award judging panel included:

- Zia Ahmed, Senior Director, The Ohio State University
- Pat Cobe, Senior Editor, *Restaurant Business & FoodService Director*
- Marion Gibson, Culinary Development Director, Aramark
- Aimee Harvey, Senior Managing Editor, Technomic
- Farley Kaiser, Corporate Executive Chef/Culinary Innovation Manager Fresh Foods, Wawa, Inc.
- John Li, Vice President Culinary Innovation, The Wendy's Corporation
- Robin Rosenberg, Vice President, Chef de Cuisine, Levy Restaurants

- Cammie Spillyards-Schaefer, Vice President of Culinary and Menu Strategy, Cracker Barrel Old Country Store®
- Bret Thorn, Senior Food & Beverage Editor, Nation's Restaurant News

The industry can connect directly with the FABI awardees online in The Show To Go. Event organizers of the National Restaurant Association Show have developed an extensive collection of resources—including live Q&As with leading experts, panel discussions, and sessions that deliver actionable insights—all available to the foodservice community free of charge. For more information about the FABI program and this year's award recipients, visit 2021 FABI Awards and connect with the Show online on Twitter, Facebook, Instagram and LinkedIn.

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The National Restaurant Association Show, Hotel-Motel Show is owned and operated by Winsight LLC in equity partnership with the National Restaurant Association.

#### **About Winsight LLC**

Winsight LLC is a business-to-business information, event and market intelligence company serving the restaurant and noncommercial foodservice, convenience and petroleum retailing and grocery industries. Winsight provides research and analytics, branding solutions, face-to-face opportunities, lead generation initiatives, and content marketing services through products including subscription data products, reports, research tools, research programs, fully custom studies, conferences, custom marketing services, meetings, print, digital trade media and tradeshow, including the National Restaurant Association Show. Winsight LLC is a portfolio company of Pamlico Capital.