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Upton's Naturals Shows Meat Alternatives at NRA Show

Versatile Jackfruit and Seitan are Ideal for Fast-Casual Menus Offering Plant-Based Options

Chicago, IL – Vegan food manufacturer Upton's Naturals will be exhibiting at the National Restaurant Association Show, May 20-23, booth #10735 - Lakeside Center, sharing its quick-cooking seitan and jackfruit meat substitutes available to restaurants and foodservice customers through Dot Foods. Made with easy-to-understand ingredients, the company's plant-based offerings require little-to-no-prep, are free of the cholesterol associated with meat, and work in a variety of fast-casual recipes.

Upton's Naturals' Traditional Seitan Strips, for example, serve as a tasty, 100% vegan beef alternative in meals ranging from a teriyaki bowl to a beef dip sandwich, while the heat-and Jackfruit provides a whole-food swap for pulled pork or shredded chicken in nacho plates and quesadillas. Vacuum sealed in a pouch packed with product vs. water, the company's Jackfruit offers a cost-effective alternative to canned options on the market. The team also recently introduced the Updog, a vegan take on Chicago's kosher beef hot dog, featuring smoky and savory flavor with snap.



Said Upton's Naturals' founder Dan Staackmann, "Crafted with clean, quality ingredients, our versatile seitan and jackfruit products possess an impressively meat-like texture that chefs can feel proud to work into their plant-based menu options."

Upton's Naturals' Original Jackfruit is unseasoned, while the Seitan is offered in Chorizo, Bacon, Ground, Crumbles, Traditional, Strips, Pastrami, and Gyro. Contact sales@uptonsnaturals.com for more info.

About Upton's Naturals

Located in Chicago, IL, Upton's Naturals is an independently-owned natural foods company with a focus on meat alternatives and vegan values. Dedicated to simplicity and the use of real, recognizable ingredients, the Upton's team pioneered flavored Seitan and kick-started the jackfruit food trend in the U.S. with its first-to-market lineup of pre-seasoned, heat-and-eat young Jackfruit. Their products are now sold in over 5,000 stores in the U.S. and have launched in 15 countries worldwide. The company also runs Liberation Kitchen, a 100% vegan comfort food restaurant that also serves as a launchpad for vegan brands. Visit UptonsNaturals.com for more information and find [@UptonsNaturals](https://www.instagram.com/UptonsNaturals) and [@Liberation.Kitchen](https://www.instagram.com/Liberation.Kitchen) on Instagram.

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