



Chorizo(less) Nachos

Sizzling plant-based vegan chorizo bursting with flavor, topped with melty, creamy vegan nacho cheese sauce, vegan sour cream, and flavorful pico de gallo, all laid on a bed of fresh corn tortilla chips.



**7g of
Protein**

Vegan

**Non-
GMO**



Bunge's Key Ingredients

for Authentic Chorizo Nacho Experiences from Plants



VEGAN
CHORIZO

CHEESE
SAUCE

VEGAN
SOR
CREAM

PurePro Proteins: Soy 70T – Granule 300	Provides the chewy, meaty experience
BeLeaf Lipids: Coconut Oil	Releases flavor and provides the perfect browning
BeLeaf Lipids: Non-GMO Soy Lecithin	Adds in extra juiciness
PurePro Proteins: Faba 85S	Gives cheese that smooth finish
BeLeaf Lipids: Coconut Oil	Makes cheese oh-so melty
BeLeaf Lipids: High-Oleic Sunflower Oil	Adds delicate smoothness
PurePro Proteins: P80S	Gives sour cream its smooth and creamy texture
BeLeaf Lipids: Coconut Oil	Adds delicate smoothness

Chorizo (2 oz)

5g protein
15g fat

Water, textured soy protein concentrate, coconut oil, natural flavors, methylcellulose, non-GMO soy lecithin, carrageenan, lactic acid.

Cheese Sauce (2 Tbsp)

1g protein
3.5g fat

Water, coconut oil, modified potato starch, potato starch, high-oleic sunflower oil, faba bean protein, xanthan gum, locust bean gum, salt, natural flavors, carrageenan, cayenne pepanato coloring, sorbic acid.

Vegan Sour Cream (2 Tbsp)

1g protein
3g fat

Water, coconut oil, maltodextrin, pea protein, nondairy lactic acid, sugar, locust bean gum, salt.

Other: corn masa flour, high-oleic sunflower oil, tomato, onion.

Contains: Soy

Co-Create. Innovate. Collaborate. With Bunge.

- Extensive Portfolio of Proteins & Lipids
- World-Renowned R&D and Food Scientists
- Leading Pilot Plants and Sensory Labs
- Sustainably Focused Sourcing and Supply Chains

Let's create together to delight your consumers with mouthwatering meatless eats.

