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NRA Show on [Twitter](#), [Facebook](#) and [YouTube](#).

National Restaurant Association Announces 2014 FABI Award Recipients

New type of pepper, beef bacon, gluten-free flour and vegan fishless filets are among food and beverage innovations to be showcased at National Restaurant Association Restaurant, Hotel-Motel Show® on May 17-20

(Chicago) The [National Restaurant Association](#) today announced the recipients of the Food and Beverage Innovations (FABI) Awards, which recognize progressive food and beverage innovations that will make a significant impact in the restaurant industry.

An independent panel of experts, representing a variety of both commercial and non-commercial industry segments, selected the FABI Award recipients based on their exciting benefits to restaurant operators as well as the end consumer. The innovations selected represent new packaging designs, solutions in efficiency and waste reduction, as well as alternatives to satisfy consumer desires for gluten-free, artisan and vegan menu items. The award recipients will be showcased at the 2014 National Restaurant Association Restaurant, Hotel-Motel Show on May 17-20 at Chicago's McCormick Place.

"Food and beverage innovation helps advance menu development, driving customer satisfaction and increasing restaurant traffic," said Sam Facchini, Convention Chair for NRA Show 2014 and co-founder and co-owner of Metro Pizza. "This year's FABI Award recipients provide operators with opportunities to improve efficiencies and attract new guest segments by meeting a wide variety of consumer demands. Virtually any operation, of any shape or size, can benefit from one or more of these innovations, making them a must-see part of NRA Show® 2014."

The 2014 FABI Awards recipients are:

Atalanta Corporation

SkuraNera: Pizza Flour

A modern development of an ancient technique, this distinctive flour blend provides smoky flavor profiles to artisanal style products and can be used to create unique pizza, pasta or bread.

Atalanta Corporation

Sweet Drop Peppers

Discovered growing in the Amazon Rainforest, this new, versatile and unique pepper has a colorful appearance, sweet flavor and can be used to add a signature twist to salads, pizzas, pastas and more.

Bonfire Wines™

Bonfire Wine Pouch™

This new evolution of wine packaging is a versatile pouch that is easy to use, keeps wine fresh for four weeks and dramatically reduces packaging volume and waste.



Chiquita Brands North America

Gourmet Cafe Creative Classics from Fresh Express

Incorporating creative and unique ingredients into classic salad recipes, this new line of salads delivers a great-tasting, healthy and convenient menu option for operators with 15 days of shelf life.

Deya's Gluten Free

Gluten-Free Flour

This gluten free flour blend uses dried egg whites as a key ingredient and is designed as a 1-for-1 replacement without the characteristic differences in texture or after-taste, allowing operators to easily make gluten-free versions of flour-based recipes.

Diamond Crystal Brands

Liquid Portions Line

A new line of flavorful dressings, sauces and condiments that are low-sodium, gluten-free and transfat-free with no added high fructose corn syrup; developed to appeal to K-12 students while helping schools provide healthier menus.

Gardein

Gardein Vegan Fishless Filets

Made with non-GMO soy and wheat, ancient grains and veggies, these filets deliver the taste, texture and omega 3s of fish with no cholesterol or trans-fat—providing operators a healthy menu option that is a good source of fiber, 100% vegan, and kosher-certified.

Green Mountain Coffee Roasters, Inc.

Keurig® BOLT™ Pack

This self-contained pack features pre-measured, ground coffee with a built-in filter—delivering 64 ounces of fresh, consistent coffee in about 2 minutes for increased efficiency and less mess.

Hormel Health Labs - Diamond Crystal Brands

Thick & Easy® HP Shaped Puree's

Designed for people with swallowing difficulties, these pureed meat and vegetable products provide high-protein, low-sodium nutrition without sacrificing taste or visual appearance.

Kiki's Gluten Free Foods, LLC

Gluten Free Deep Dish Pizza

Frozen and packaged to prevent cross contamination, this is the first commercially available gluten-free deep dish pizza, allowing operators to offer a quality Chicago-style pizza that accommodates guests with gluten-free diets.

Schmaltz Products, LLC

Schmacon™ - Smoked & Cured Glazed Beef Slices

Beef's full-flavored new answer to bacon, this patent-pending product allows operators to deliver a high-quality alternative to pork bacon with significantly less fat, sodium and calories than pork bacon.



FABI Award recipients were chosen by an independent panel of industry experts who represent all commercial and non-commercial segments. The 2014 FABI Judges are:

- Carlyn Berghoff, CEO, Berghoff Catering & Restaurant Group
- John Li, Senior Vice President, Research & Development, Bloomin Brands, Inc.
- Jeff McClure, Director of Culinary Services, Sodexo Education Market
- Deborah McDaniel, Senior Director, Product Innovation & Development-Menu Development, McDonald's USA, LLC
- Mary Angela Miller, Administrative Director, Ohio State University Wexner Medical Center
- Brad Nelson, Vice President & Corporate Chef, Marriott International
- Linda Scurman, National Director of Nutrition & Menu Development, ARAMARK Education
- William J. Spencer, Chief, Air Force Appropriated Fund F&B Operations, San Antonio, Texas
- Brian Wilson, Senior Culinary Development Chef, Bob Evans Farms Inc.
- Ed Wronski, Director, Culinary & Concept Development, Walt Disney Parks and Resorts

NRA Show 2014 will be held May 17-20 and IWSB will be held May 18-19 at Chicago's McCormick Place. To register, please visit Restaurant.org/Show/Register.

The annual National Restaurant Association Restaurant, Hotel-Motel Show is the largest annual gathering of restaurant, foodservice, and lodging professionals in the world. NRA Show 2014 will be held May 17-20 at McCormick Place in Chicago, and the 2014 International Wine, Spirits & Beer Event, held in conjunction with NRA Show, will take place May 18-19. The events attract 65,000+ attendees and visitors from all 50 states and 100+ countries, and the event showcases the latest products, services, innovative ideas, up-to-the-minute information about trends and issues, and more growth opportunities than any other industry event. For more information, visit the NRA Show and IWSB websites at Restaurant.org/Show and WineSpiritsBeer.org, and find the NRA Show on Twitter [@NRAShow](https://twitter.com/NRAShow), [Facebook](https://www.facebook.com/NRAShow), Instagram [@NRAShow](https://www.instagram.com/NRAShow), [YouTube](https://www.youtube.com/NRAShow), [Flickr](https://www.flickr.com/photos/NRAShow/), [Pinterest](https://www.pinterest.com/NRAShow/) and its widely read NRA Show Blog.

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Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises 990,000 restaurant and foodservice outlets and a workforce of more than 13.5 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry's largest trade show (NRA Show May 17-20, 2014, in Chicago); leading food safety training and certification program (ServSafe); unique career-building high school program (the NRAEF's ProStart); as well as the Kids LiveWell program promoting healthful kids' menu options. For more information, visit www.restaurant.org and find us on Twitter [@WeRRestaurants](https://twitter.com/WeRRestaurants), [Facebook](https://www.facebook.com/WeRRestaurants) and [YouTube](https://www.youtube.com/WeRRestaurants).



To view this release online visit: <http://www.restaurant.org/Pressroom/Press-Releases/National-Restaurant-Association-Announces-2014-FAB>

More news and information from the National Restaurant Association: <http://www.restaurant.org/Pressroom>

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