

Sales Folder



WHY CAPRICHOKE

- The burger segment is growing at a rapid pace. In fact, it is the segment seeing the most growth.
- The trend is towards **healthier** and **more gourmet** burgers.
- And that's where **Caprichoke** by **Caprichos del Paladar** comes in.
- A new category of **premium 100% plant-based burger** for all audiences.
- This is not a vegan burger or a fake meat-flavored burger, it is a burger made only with our best artichokes, that tastes of what it is supposed to taste of, ARTICHOKE.
- A new product that will offer you a **new and fresh** opportunity to continue surprising your customers and generate new business.
- There is no other plant-based burger in which the main ingredient is, simply, this vegetable.







A CONTEMPORARY AND FRESH BRAND

The Caprichoke brand arises from the combination of the words Caprichos and Artichoke.

An elegant, modern and innovative brand. A brand that will help us to be recognised in the market and to conquer a relevant space in the **healthy burger** segment.

Because if we combine a good product with a great brand... the result is unstoppable!

Caprichos + artichoke = Caprichoke







ARTICHOKE BURGER

CONSERVATION INSTRUCTIONS

- The artichoke burger must be **kept frozen** at a temperature below -18 °C.
- Choose the burgers to be consumed and remove them for their consumption.
 (Do not remove the entire box).
- **Pre-cooked product** ready to be served in any way: Griddled, barbecued, baked and microwaved.

INSTRUCTIONS FOR PREPARATION ON GRIDDLE OR GRILL

- Remove from the freezer 5 minutes before cooking the desired portions. Cook while frozen or partially thawed. (Maximum temperature 2°C).
- Cook with high heat.
- Cook directly without the need to add oil, as it is already included. Serve to taste.







PRESENTATION / PACKAGING

- A simple but elegant box.
- Compostable.
- Adequate and manageable size.
- QR and specific website address to keep other information updated, such as photos, recipes...





ADVANTAGES FOR THE HOTEL AND CATERING INDUSTRY

- **Profitable:** Caprichoke is a competitive and profitable option in the healthy burger segment, as it is a product without direct competition and with high added value that can provide a good margin.
- Easy: a perfect dish for "fast good". Quickly prepared, tasty and gourmet.
- **Versatile:** it can be offered as a main course, plated, in a bun, as tartar, alone with other vegetables or with animal protein... it leaves space for the chef's creativity.
- No wastage: there is no wastage of any kind.
- Non-seasonal: available all year round.
- Innovative: an alternative to connect with new customers of all kinds, both carnivores and vegans.
- Multi-sectoral: for all ages (children to adults) and catering sectors.

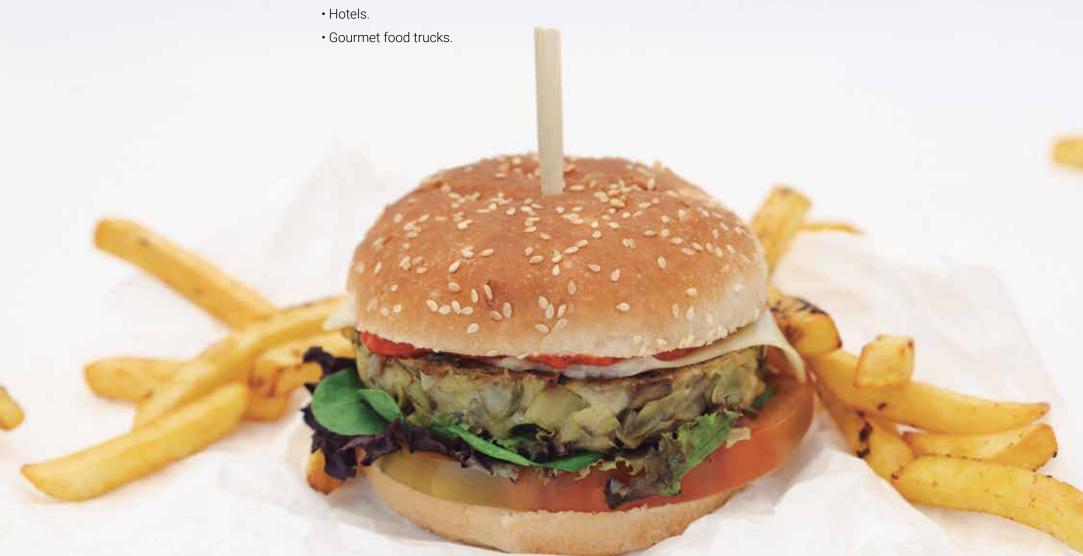
Caprichoke is a product that is fully aligned with the market's current trends and demands.





IDEAL FOR:

- All kinds of restaurants that are comfortable with the "fast good" trend.
- Organised and industrial catering.
- Events and gourmet catering companies.





MARKETING SUPPORT

We're going to support you. That's our style, as you already know. And this time will be no different. Well, actually, it will.

Because we're going to make a special effort for the launch of this product, that we are sure is going to be a **winning product** with a large impact.

These are just some of the **actions** that make up the powerful marketing plan to position **Caprichoke**.

ACTIONS:

- Insertions in specialised magazines
- Social networks
- Specific landing
- Events we will be present at
- Merchandising
- Email marketing
- Direct marketing





Download our Caprichoke recipes!



WWW.THEREALGREENBURGER.COM

