

2018 FABI Award Recipients Announced

2018 FABI Award Recipients Announced. Sweet Street has been honored with the Food and Beverage award. Last year we won for both our Individually Wrapped Manifesto® Cookies & Bars and our Manifesto® Bake-off cookies. This year, we are again honored to receive this award for our newest individually wrapped dessert. Our Honduran Chocolate Manifesto® Brownie is



Certified Gluten-Free and is baked with only cage-free eggs, our own blend of gluten-free flour, sustainable chocolates and ingredients free of gmo's and artificial additives-yet the star of these irresistible brownies is the purely dark Honduran chocolate. Sourced from a small cocoa collective of women farmers, this chocolate supports the advancement of these women providing them with the skills, education and income necessary to bring success to their families and village.]

March 28, 2018 CHICAGO — The National Restaurant Association (NRA) has revealed the recipients of the this year's Food and Beverage (FABI) Awards, which will be presented during the NRA Show 2018, being held at McCormick Place from May 19 to 22.

The awards recognizes food and beverage products that stand out for taste, creativity and profit potential, and will make a substantial impact in the restaurant industry.

The 36 FABI-Award recipients were selected by an independent panel of experts and represent a variety of both commercial and non-commercial industry segments.

"The FABI Awards showcase the visionary companies helping chefs and foodservice operators innovate and drive guest satisfaction," says Dickie Brennan, convention chairman for NRA Show 2018 and owner/managing partner of Dickie Brennan & Company. "The FABI-Award recipients provide opportunities for operators to meet consumer demand with cost-effective solutions. This list of award recipients serves as a guide of the must-see food and beverage exhibitors at NRA Show 2018."

This year's recipients and their recognized products are:

- Atalanta Corporation — Caffè Vergnano Compostable Espresso Capsules; Menu Dorati; Menu Shakshuka
- BCGA Concept Corporation — Brooklyn Crafted Mini
- Belvoir Fruit Farms — Organic Elderflower and Rose Lemonade
- Beyond Meat — Beyond Sausage
- Bridor — Simply Baguette
- Brooklyn Delhi — Roasted Garlic Achaar; Tomato Achaar
- Earnest Eats — PRO: Protein + Probiotic Oatmeal
- Gator Pears — Guacamole Mild 100/1.27 oz. portion packs
- Grecian Delight Foods — Falafel Fritters; Garlic Sauce
- Impossible Foods — Impossible Burger
- Kronos Foods Corp. — KronoBroil Gyros Slices
- La Colombe — Draft Latte
- Love Beets — Beet Salsa
- Mama La's Kitchen — Beef & Chicken Pho Concentrates
- Natalie's Juice — Matcha Lemonade
- Nona Lim — Shiitake Beef Bone Broth
- PepsiCo Foodservice — Naked Bars
- Pete's Living Greens — Salicornia or "Sea Beans"
- Sabatino Tartufi — Truffle Soy Sauce
- Seascape Foods — French Fried Butter Beans; Fresh Vegetable Falafel
- Smart Flour Foods — Gluten Free Hoagie Roll
- SomPriya Fine Spirits, LLC — SomruS Original
- Sud'n'Sol — Pepper Spread; Tomato Spread
- Sweet Street — Manifesto Gluten-Free Brownie, individually wrapped
- The Eli's Cheesecake Company — Florentine Honey Almond Bar
- Venice Bakery — Gluten-Free Low Carb Cauliflower Pizza Crust; Plant Based Gluten-Free Crusts (Broccoli Cheddar and Seasoned Cauliflower)
- Wagshal's Imports — Minioliva
- Weston Foods Foodservice — ACE Bakery Mini Schiacciatas
- Wild Flour Bakery — Gourmet Gluten-Free Cookie Dough

More information about the award winners and their products can be found [here](#).

Fashionably luscious: how to build a spring dessert

collection Spring occasions always brings a perfect opportunity to dazzle people with something new. And just as fashion designers debut new collections in the spring, you can make a similar splash with offerings on your dessert menu.

Sweet Street is ready to help you pull everything together without a hitch. Just keep a few smart strategies in mind, and your efforts are sure to be met with glowing reviews.

Go with textures perfect for the season

The feeling of springtime is light and fresh. So it makes sense to keep this in mind as you plan your dessert menu. Why not start things off with our delightful [Vanilla Bean Cupcake](#), featuring the finest Madagascar vanilla on a moist, buttery cake. You also can't go wrong with Sweet Street's [New York Cheesecake](#). Like a classic cocktail dress, its creamy smooth goodness is always in style. And if you're planning an outdoor catered event, our [Luscious Lemon Squares®](#) are a natural fit.

Captivate them with color

Nothing inspires quite like all the wonderful colors of spring's blooming flowers. Patrons will appreciate new colors on your dessert menu as well. You can go all in and make a dramatic statement with our [Blueberry White Chocolate Cheese Brulée™](#). Or, try enticing them with the bright, multicolored tones of our festive [Summerberry Stack®](#).

Play up the themes of spring

The wholesome, clean-ingredient goodness of Sweet Street's [Manifesto™ offerings](#) is as refreshing as a breezy spring day. And there are occasions on the calendar that set up nicely for a dessert tie in as well. For instance, Sweet Street's [Four High Carrot Cake](#) is tailor made for Easter celebrations.

However you choose to style your spring dessert menu, Sweet Street is ready to help you bring it to life.