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## **FOR IMMEDIATE RELEASE**

### **Fig Food Adds Creamy Mushroom Soup to its Expanding Range of Certified Organic, Plant-Based Foods**

New York, NY – September 12, 2014 – [Fig Food Company](#) today announced the addition of new Creamy Mushroom Soup to its growing range of Certified Organic and Kosher plant-based beans and soups, according to Fig Food founder Joel Henry.

“Fig Food is committed to improving the health of people and planet through organically grown, plant-based food,” Henry said. “We’re also passionate about taste and authenticity, which means our Creamy Mushroom soup has a bounty of organic mushrooms in a soy béchamel base, accented by diced carrots and celery.”

With a recipe informed by noted early-20<sup>th</sup>-Century French chef and culinary writer Auguste Escoffier's “five mother sauces,” Creamy Mushroom was created as a plant-based alternative to traditional cream of mushroom soups; one that contained pieces of mushrooms and could be enjoyed alone or as an ingredient. Fig Food Creamy Mushroom contains five grams of protein, no cholesterol and only 280mg salt per serving.

Fig Food’s ingredients are simple by design and use real minced herbs – not powders or flavor enhancers – so the true flavors come through, Henry said. “The Creamy Mushroom soup includes diced onion, extra virgin olive oil and minced parsley – the spices are our secret.”

Creamy Mushroom soup joins Fig Food’s established range of seven different beans, 10 soups and pumpkin puree, which are 100-percent plant-based and packaged in BPA-free pouches (soups are microwaveable).

Fig Food’s products are made with little to no added salt and over 95% of ingredients

are grown on North American organic farms, avoiding exposure to toxic pesticides and chemical fertilizers. Many are naturally high in fiber and protein and are filling without being high in calories.

All Fig Food products are Certified Organic by [Oregon Tilth](#) and Kosher by [Natural Food Certifiers](#), and Certified Vegan by [Vegan Action](#). Named after the first domesticated crop in history, Fig Food celebrates the first organic farmer with 100% plant-based recipes made with only fresh, organic ingredients. Fig Food Co. is a [B Corporation](#), certified by the nonprofit B Lab to meet rigorous standards of social and environmental performance, accountability, and transparency. Founder Joel Henry created Fig Food after more than 20 years experience in the food and beverage industry, including operational and strategic leadership roles at the Campbell Soup Company, Kraft Foods and Warner-Lambert.

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