



Tour the world and sample flavors from Argentina, Russia, South Africa, and more!

Reduce Sodium and Sugar for **Healthier Snacks!**

Kansas City BBQ Potato Chips

Referring to the urban style of meat that has evolved from the pit of Henry Perry in the early 1900s, Kansas City BBQ is slow-smoked over a variety of woods and covered with a thick tomato and molasses-based sauce. These chips are sweetened with tomato, brown sugar, and molasses, and spiced with Worcestershire, Dijon, and Tabasco. Apple wood smoke rounds out the flavor.

37% Reduced Sodium
12% Reduced Sugar



Argentinean Asado Sweet Potato Chips

Inspired by the BBQs from Argentina, asado actually means “barbeque.” Traditional asado is not marinated but has evolved with a smoky, sweet taste. These chips feature a rich, smoky blend of paprika and red wine with cumin, onion, garlic, and sea salt, plus a touch of sugar.

29% Reduced Sodium
24% Reduced Sugar

Korean Kalbi Crunchy Snacks

The classic Korean BBQ of ribs or chicken is enrobed in a light, tangy marinade. It can be found on the streets of Korea and Los Angeles. Here, these inspired snacks combine toasted sesame and brown sugar with soy sauce, onion, garlic, and cilantro for a complex sweet, dark blend of familiar flavors.

12% Reduced Sodium
21% Reduced Sugar

South African Braai Corn Puffs

A South African grilling tradition and term for “barbeque,” these bites are bold and distinctive. A burst of hot red pepper follows vibrant fruit and citrus flavors to surprise the taste buds.

44% Reduced Sodium
40% Reduced Sugar



Russian Shashlik Potato Balls

A form of Russian all-meat shish kabob commonly found from street vendors, the skewers are marinated overnight in a flavorful, savory & sweet concoction. These potato balls feature a unique flavor profile of pomegranate juice and red wine, highlighted with nutmeg, mace, and ginger.

37% Reduced Sodium
24% Reduced Sugar