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Lantana Foods rebrands distinct hummus line

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Lantana FoodsÂ continues to reinvent the hummus category with a fresh rebrand. Carving a new niche for its distinct flavour combinations, the new packaging â?? which is fully recyclable and appealing to sustainability-minded consumers â?? positions the brand's unexpected pairings as "Fusion Hummus," and features the brand's signature vibrant colours. Mouth-watering food photography and creative usage ideas â?? think a bright red strawberry with a dollop of Dark Chocolate Hummus â?? inspire shoppers.Â

Made with plant-forward ingredients that appeal to 1 in 3 consumers demanding flavour variety in food products, Lantana's fusion hummus includes:

Sriracha Carrot: Creamy white beans are topped with roasted red peppers and apricots for the ideal balance of sweet and spicy.

Black Bean Hummus: Rich, savoury black beans with a spicy corn relish topping that is perfect as a spread or guacamole alternative.

Cauli Pizza Crust: Featuring a white bean base and savoury marinara basil sauce for pizza cravings, conquered.

Dill Pickle Hummus: A classic hummus topped with diced dill pickles ready to spread on sandwiches or wraps.