



NewGem Foods

NewGem Foods helps restaurants & food service companies create healthy convenient food items that meet changing consumer preferences. NewGem Foods is located in California's central valley, and partnered with the USDA to develop & patent its wrap technology.



Origami Wraps are all natural fruit and vegetable substitutes for seaweed (nori) used on sushi. Origami Wraps makes sushi appealing to consumers who previously did not eat it by enabling an endless variety of sushi to be created using steak, chicken or pork. Plus, it permits inventive new fish sushi varieties that appeal to regular sushi consumers. For example; pork tenderloin, tempura sweet potato & cilantro sushi with a carrot-ginger wrap – DELICIOUS, but with seaweed, awful. Wraps are made from fruit and vegetable purees, all natural, contain no artificial ingredients, colors or flavors, no preservatives and are non-GMO. Not currently Kosher.

Carrot Sushi Wrap

1/20 ct

SUPC 7616222

20 SHEETS (7" X 8")



Barbecue Sushi Wrap

1/20 ct

SUPC 7616208

20 SHEETS (7" X 8")



Carrot-Ginger Sushi Wrap

1/20 ct

SUPC 7616234

20 SHEETS (7" X 8")



Corn Sushi Wrap

1/20 ct

SUPC 7616248

20 SHEETS (7" X 8")



Tomato Sushi Wrap

1/20 ct

SUPC 7616255

20 SHEETS (7" X 8")



Mango Sushi Wrap

1/20 ct

SUPC 7616299

20 SHEETS (7" X 8")



*NewGem Foods Ships via FedEx Ground Mon-Fri
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS*

