deals



January 14–January 27, 2026





Health-Ade Organic Kombucha

selected varieties

2/\$6



Catalina Crunch Keto Friendly Cereal

selected varieties

\$629

8-9 oz

Start off Your Year with Savings!

Mike's Mighty Good Craft Ramen

selected varieties

\$189

1.6-2.4 oz



Muir Glen Organic Tomatoes

selected varieties

2/\$3

14.5-15 oz



Once Again Organic Tahini

\$699

16 oz



Barbara's Cheese Puffs

selected varieties

\$279

5.5-7 oz



Mavuno Harvest Organic Dried Fruit

selected varieties

\$279

2 oz

32 oz



cocojune Organic Coconut Yogurt

selected varieties

\$679

16 oz



Westbrae Organic Beans

selected varieties

\$219

15 oz



So Delicious Organic Coconut Milk

selected varieties

2/\$5



Food for Life Organic Ezekiel 4:9® Bread

selected varieties

\$499



24 oz





We believe food has the power to impact the future of the planet and everyone on it. From partnering with the farmers who grow our food, to thoughtfully choosing the packaging that our food is packaged in – we've always had your family and our planet in mind.



Annie's Mac & Cheese selected varieties

5.25-6 oz



Annie's **Organic Bunny Crackers** selected varieties

7.5 oz



Annie's **Organic Fruit Snacks**

selected varieties

Bachan's Japanese **Barbecue Sauce**

selected varieties

15.5-17 oz



Muir Glen Organic Pasta Sauce

selected varieties

23.5 oz

Maya Kaimal **Organic Everyday Dal**

selected varieties

10 oz



Safe Catch **Elite Wild Tuna**



5 oz

\$429

12 oz



Delallo **Gluten Free** Mini Gnocchi



Stock your pantry with delicious organic soups and broths from Pacific Foods. Pacific soups and broths are made with fresh, organic ingredients for wholesome comfort and a satisfying meal.



Pacific Foods Organic Broth selected varieties

32 oz



Organic Soup selected varieties

16.1 oz



Chosen Foods Avocado Oil Mayo

selected varieties



12 oz





4 oz





Back to Nature is remaking your favorite snacks super tasty with honest-to-goodness ingredients. Simple joys, no regrets, happy days.



Back to Nature Crackers

selected varieties





Back to Nature Cookies

selected varieties

Ocean's Halo

Organic Broth

selected varieties

7.5-9 oz

Explore Cuisine Organic Pasta



8 oz

St. Dalfour French Fruit Spread



selected varieties

10 oz

Bobo's PB&Js

selected varieties

8.4 oz



Jovial **Organic Brown Rice Pasta**

selected varieties



12 oz

Cascadian Farm Organic Cereal

selected varieties



8.6-14.6 oz

Yellowbird

Hot Sauce

selected varieties



Mary's Gone Crackers **Organic Crackers**

selected varieties

32 oz





Skinny Dipped Chocolate Covered Almonds selected varieties

4 oz

9.8 oz



3.5 oz



alter

Alter Eco offers rich, indulgent chocolate that satisfies cravings while meeting ethical and ecofriendly standards. Made with Fair Trade cocoa, organic ingredients, and regenerative agriculture practices, our chocolate provides the ultimate guiltfree treat for the family.





Alter Eco Organic **Chocolate Bar**

selected varieties

2.82 oz

LesserEvil **Organic Popcorn**

selected varieties



Inka Crops Plantain Chips selected varieties

4 oz



Sesmark **Rice Thins**

selected varieties



3.5-4.25 oz

Ualies Kettle Chips

4.6-6.4 oz

selected varieties





Big Tree Farms Organic Coconut Sugar

selected varieties



16 oz



Namaste Foods Gluten Free Flour Blend

selected varieties

48 oz



Navitas Organic Cacao Powder

8 oz



Spectrum Culinary Organic White Vinegar

32 oz



Nixie Organic Sparkling Water selected varieties



8/12 oz





We believe feeling good starts with what you eat. That's why we use clean, simple, plant-based ingredients that are free from GMOs, synthetic colors, animal products, or added hormones. Because clean bodies start with clean, nutritious food and simple choices.



Beyond Beyond Sausage Plant-Based Links

selected varieties

\$629

14 oz



Beyond Beyond Beef Plant-Based Ground

\$679

16 oz

Vita Coco Coconut Water

selected varieties

2/\$5



Milkadamia Macadamia Milk selected varieties

\$549

32 oz



Zevia Zero Calorie Soda

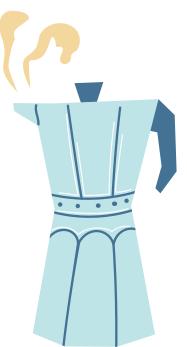
selected varieties



5*

6/12 oz

500 ml



ROAR Organic Organic Enhanced Beverage

selected varieties

2/\$3

18 oz



R.W. Knudsen Black Cherry Juice

\$549

32 oz



Four Sigmatic Organic Coffee

selected varieties

\$1299

10 oz



Celestial Seasonings

ıea

selected varieties



\$329

20 ct



Amy's delicious meals and burritos are made with organic ingredients and real care to satisfy every craving.





Amy's Macaroni & Cheese

Amy's Burrito selected varieties

5.5-6 oz

Essentia Alkaline Water

1.5 lt

Organic India Organic Tea

selected varieties



18 ct





Clean Cause Organic Yerba Mate

selected varieties



Teeccino Herbal Tea

selected varieties



10 ct

19.2 oz

Califia Farms **Brown Cow Cream Top Whole Milk Yogurt Better Half Creamer**

selected varieties



16.9 oz

16 oz



nutpods **Dairy-Free Creamer**

selected varieties



11.2 oz



siggi's **Icelandic Yogurt**

selected varieties

5.3 oz

Olli **Snack Pack**

selected varieties



2 oz

Painterland Sisters Organic Skyr Yogurt selected varieties

5.3 oz





Tofurky Plant-Based Deli Slices

selected varieties





Wildwood **Organic High Protein Super Firm Tofu**

16 oz



Vital Farms **Pasture Raised Eggs**



1 dz

Savory Onion and Squash Scones

45 MIN · MAKES 12 · VEGETARIAN

INGREDIENTS

3 cups all-purpose flour

34 cup shredded asiago cheese

- 1 tablespoon cane sugar
- 1 tablespoon baking powder
- 1 teaspoon sea salt
- 1 stick unsalted butter, cold
- 1 cup buttermilk, plus 2 tablespoons
- 1/3 cup squash puree 1 large egg
- 4 tablespoons chopped chives

DIPECTIONS

- 1 Preheat oven to 350°F. Combine flour, cheese, sugar, baking powder, and sea salt in a large mixing bowl.
- 2 In a separate bowl, whisk together 1 cup buttermilk, squash puree, egg, and chives.
- **3** Cut butter into the dry mixture until it resembles coarse cornmeal. Stir in wet ingredients until just combined.
- 4 Turn dough onto a lightly floured surface, divide into

two pieces and form each into 6-inch disks.

5 Cut each disk into 6 wedges and place on a baking sheet lined with parchment. Brush scone tops with remaining buttermilk, and bake for 25 minutes or until edges are starting to turn golden.



Actual Veggies Veggie Burger

selected varieties

12 oz





Strawberry Lemonade Cupcakes

1 HR 30 MIN · MAKES 18-20 · VEGETARIAN

INGREDIENTS

3 cups all-purpose flour or cake flour

4 teaspoons baking powder

½ teaspoon sea salt

12 tbps (1 1/2 sticks) unsalted butter, softened

1 1/2 cups cane sugar

3 egg whites

1 cup buttermilk

Zest and juice of 2 medium lemons

1 lb unsalted butter, softened

2 cups confectioner's sugar, sifted

34 cup strawberry jam, divided 10 ripe strawberries, halved

- 1 Preheat oven to 350°F. In a medium bowl, whisk together flour, baking powder, and salt.
- 2 In a large mixing bowl or the bowl of a stand mixer, cream butter and cane sugar together until pale in color. Whisk in egg whites until batter is smooth.
- 3 Fold in half the dry ingredients, then half the buttermilk and repeat. Fold in lemon zest and juice.
- 4 Line two cupcake pans with cupcake liners and fill 3/4 full of batter. Bake for 20 minutes (rotating pans halfway through baking) or until a toothpick inserted in the centers come out clean. Set aside to cool completely.
- 5 Cream butter and add sifted confectioner's sugar. Beat frosting until smooth then mix in ½ cup of strawberry jam. Place in a piping bag fitted with a star piping tip.
- 6 To decorate cupcakes, pipe frosting in a circular pattern over the top of the cupcake leaving a well in the center. Place a teaspoon of strawberry jam in the center of the frosting. Top cupcakes with a strawberry half.

Cupcakes can be stored in an airtight container in the refrigerator. Before serving, allow cupcakes to sit at room temperature for 15 minutes.



Charcuterie Board

25 MIN · TRADITIONAL

CHEESES

Select a mixture of soft, semi-soft, firm and hard cheeses

CURED MEATS

• Cured meats work great. Select salami, prosciutto, calabrese, etc.

CRACKERS AND BREADS

- Various crackers (plain, seeded, fruit studded)
- Breads such as baguettes or sourdough

FRUITS AND NUTS

- Popular Fresh Fruit: Red and green grapes, apples, figs
- Popular Dried: apricots, figs

SALTY, BRINY ELEMENTS

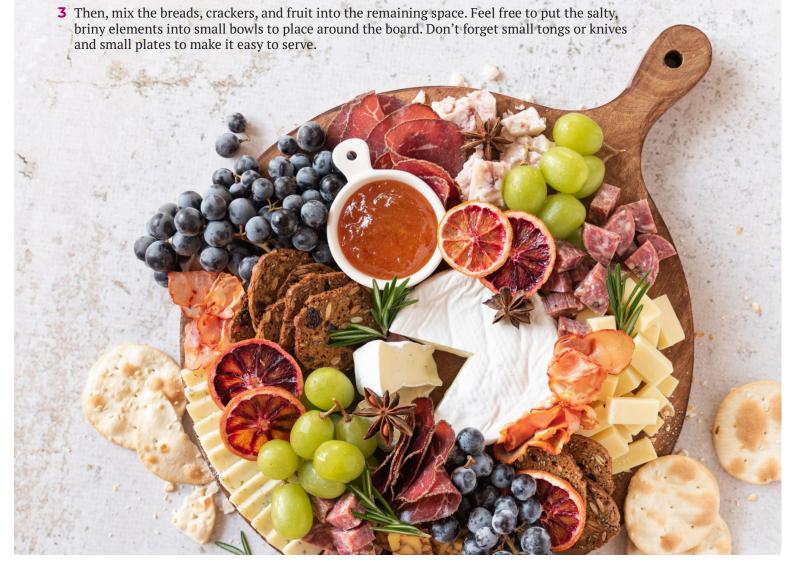
• Olives, cornichons, pickled vegetables, caperberries

SPREADS

- Complementary jams, preserves, or marmalade
- · Savory spreads and pates

DIRECTIONS

- 1 On a large platter, cutting board, or even directly on a butcher paper wrapped table, display the charcuterie board elements. Slice cheeses and meats if they don't come presliced.
- 2 Shingle them so guests can pick them up one at a time. Arrange all the meats and cheeses, keeping them separated by type.



Gardein **Meatless Meat**

selected varieties



8.1-13.7 oz

Renew Life Ultimate Flora Extra Care Probiotic 50 Billion

\$3399



Everyone Hand Soap

selected varieties

12.75 oz

Boiron Oscillococcinum



6 dose

Natural Factors WellBetX® Berberine 1000 mg

60 vcap

Siete **Grain Free Tortillas**

selected varieties

8 ct

NEW LOOK!

RenewLife

Ultimate

FLORA

everyone

Oscillococcinum[®]

WellBetX Berberine



Desert Essence Dental Floss

selected varieties

1 ct



Vibrant Health Green Vibrance 30 Days

\$4899

11.68 oz



Andalou Naturals Shampoo or Conditioner

selected varieties

Beekeeper's Naturals

Propolis Immune Support

11.5 oz

Throat Spray



Himalaya **Toothpaste**

selected varieties



5.29 oz

Solaray **D-Mannose with**

60 vcap



30 ml



11 oz



SUPPORT



Pumpkin Corn Soup

25 MIN • SERVES 4-6 • GLUTEN-FREE, VEGETARIAN

INGREDIENTS

- 3 tablespoons olive oil
- 1 large yellow onion, diced
- 1 tablespoon minced garlic
- 2 4-ounce cans diced green chiles
- 1 quart vegetable stock
- 1 15-ounce can pumpkin puree
- 1 teaspoon ground cumin
- ½ teaspoon dried thyme
- ½ teaspoon dried savory (optional)

- 2 cups frozen corn
- 1 cup half and half (or alternative)
- 1 large baked potato, peeled and roughly mashed
- 1 tablespoon sriracha hot sauce
- ½ cup cilantro, chopped (optional)
- 1 ½ teaspoons sea salt

DIRECTIONS

- 1 Heat olive oil in a stock pot over medium-low heat.

 Add onion and sauté until tender, about 5 minutes.
- 2 Add garlic and cook for 30 seconds then add green chiles and cook for an additional 3 minutes. Stir in vegetable stock, pumpkin puree, cumin, thyme, and savory (if using). Bring to a gentle simmer and cook for 5–10 minutes.
- **3** Stir in corn, half and half, potato, sriracha, cilantro (if using), and sea salt. Cook until corn is warmed through.
- 4 Serve hot with crusty bread.

Make it plant-based by replacing half and half with a plant-based creamer.





Proud member of INFRA.

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

INFRA Deals are available at participating Independent Natural Food Retailers Association member store locations.

For more information and a complete listing, please visit **www.naturalfoodretailers.com** or scan this code.



NW-B