

# Plenti®

*alternatives for meat and fish*



Plenti.eu

- 100% Plant based, protein rich, gluten free
- Easy processing, widely applicable
- Sustainably EU-produced



# Plenti® alternatives for meat and fish

Consumers are increasingly aware of the health and ecological benefits of a more vegetable-based diet. Still, meat is enjoyed by many and considered a crucial part of our daily meal. Plenti® is a revolutionary new ingredient offering industry and culinary professionals the opportunity to claim their share of the fast growing meat-free market.

## Plenti®Varieties



Plenti®Pure consists of only plant-based flour and water. Gluten free, no additives such as salt or preservatives. Available in large strips, Plenti®Pure is the ideal ingredient for further processing.



Plenti®Prepared is comprised of ready-to-use strips, chunks, cubes or slices. Seasoned according to the customers wishes, immediately applicable as a meal component or ingredient.

## Plenti®Tasteful

Plenti® combines the taste and tenderness often associated with that of high quality meat. With its acclaimed bite, Plenti® truly represents a new category of meat alternatives.

## Plenti®Applications

Plenti®'s versatility inspires food professionals to create surprising new concepts. Plenti® adds quality to numerous meatfree products, ranging from meals and snacks to salads, sauces, soups and quiches.

## Plenti®Processable

Plenti® is easily sliced, marinated and battered using readily available equipment. Even at high temperatures and in an aqueous environment Plenti® keeps its texture and quality.

## Plenti®Healthy

Plenti® fits a healthy, modern lifestyle. Plenti®Pure is 100% plant based (vegan), rich in proteins, low in fat and salt, high in fiber, containing 0% cholesterol.

## Plenti®Sustainable

The ingredients used are minimally processed, energy and water utilization are low. Plenti® contributes to a more sustainable food production chain.

## Plenti®EU-produced

Plenti® is produced fully in-house in The Netherlands, ensuring flexible and time efficient operation. Custom-made products are developed in close co-operation.

## Plenti®Marketed

Communication on meat alternatives is delicate. Providing clear and transparent information is key. Our means of communication help to realize your commercial goals.



## Plenti®Informed

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