

**Uhh-  
mami™**



**VEGAN**







AWARD WINNING UHHMAMI

## World's best new organic product



The biggest organic trade fair in the world, BioFach, was just held in Nuremberg 2023, and one of the highlights of the fair is when the 35,000 attendees from 135 countries get to choose the best new product of the year.



SIAL Paris October 2022, 400,000 products from 200 countries and 7,000 manufacturers. Uhhmami Innovative gold winner in C.F.S Restaurant, Catering and Foodservice.







**As a former Michelin-star chef, Frank Lantz wanted to create innovative yet familiar flavours that matched the taste and quality of some of his signature dishes.**

Uhhmami isn't all about imitating the elements of meat-based flavors but rather reinventing them to create brand new tastes using fresh, organic and cruelty-free ingredients.

The overall mission? To move society into a plantbased future, by making it easy to cook tasty food easily and every day.





## Intense flavours

Such as 'bacon', 'truffle' and 'cheese' – which instantly enhance the savouriness of vegan dishes – are the secret to Uhhmami's award-winning series of bouillons and granules. Deeply inspired by classic cuisine where bouillon has been adding flavour for decades.

## Classic flavours infused with innovation

Deconstructing the classic components of classic dishes, we was able to reinvent these flavours as new and improved plant-based alternatives. As a result, Uhhmami manifested itself as a unique range of organic, plant-based flavourings and broths.







**”I developed the Uhhmami series to make eating a plant based diet an easy and flavourful experience...**

Cooking vegan and vegetarian dishes often involves a lot of time-consuming steps intended to enhance and enrich the taste, such as fermenting or grilling vegetables. The Uhhmami granules are umami cluster bombs that instantly add the intense, deep and full-bodied taste sought by many as they go about making green everyday meals ”

Explains Frank Lantz, a qualified chef who has been a cuisine entrepreneur for decades



VEGAN



GMO FREE



COLORLESS



ALLERGEN FREE



SUPER TASTY





## Flavours / Seasonings

Mealtimes are about to get a whole lot more exciting. Amplify your plant-based meals with our vegan seasoning mix sachets – perfect for stirring into or sprinkling over dishes that require some extra oomph. These blends prove that plant-based doesn't have to be bland and boring!



### Bacon'ish

Full-bodied, with a dry and characteristic, smoky taste. Use it as an alternative to bacon in pâtés, salads, pastas or stews. Bacon'ish also works well as a savory topping, sprinkled over your favorite dishes. Use it in your sauce or dressing to give flavor, edge and character.



### Cheese'ish

Elegant taste of cheese and your obvious plant-based alternative to Parmesan. Use it when you want to add a rich, cheesy taste. Cheese'ish can be sprinkled directly on your pasta dish or Caesar salad, and is also the perfect alternative to the Parmesan in your plant-based pesto.



### Truffle'ish

Truffle'ish serves as a substitute or supplement to truffle. It is excellent in pastas, risottos and stuffing as well as for marinating vegetables. Sprinkle over your dishes for aroma and taste. Use it for your Truffle'ish mayo, or in sauces and dressings for extra taste and character.



### Blue Cheese'ish

Strong, full-bodied taste of blue cheese. Blue Cheese'ish works perfectly in creamy pastas, in sauces or sprinkled on salads. Use it whenever you want to add a piquant taste to your dish. It is also excellent in combination with wild herbs, in dressings or as a topping.





## Bouillons / Fonds

This is the start of what could be the best meal you've ever prepared. Culinary terms borrowed from the French (AKA the pioneers of haute cuisine), bouillons and fonds are the foundation of every delicious dish.

PS. Our vegan bouillon range doesn't compromise on richness and flavour!



### Vegetables

Clear tones of herbs and tasty vegetables. It is perfect for creating a rich taste of vegetables in soups, risottos, and other recipes where you want to upgrade and add full-bodied flavor.



### Chicken'ish

A clean, organic, and plant-based alternative to traditional chicken broth, which can be used in sauces and soups. Use Chicken'ish in stuffing for an elevated taste or in wok and ramen. It works well as a seasoning for greens for more flavor and fullness.



### Ocean'ish

Ocean'ish is suitable in sauces, dressings and for cooking vegetables. Use it when you want to upgrade your soups and broths. It is also perfect for stews and risottos - anywhere you want to add the flavors of the sea. Use: 2 teaspoons per 1/2 liter of liquid.



### Beef'ish

Beef'ish is a tasty and full-bodied plant-based broth. It has a deep flavor and is great in dishes where you want to add a savory and rich taste. Use it in fricassees and simmering food as well as in soups and broths. Essential in both classic and new recipes.





## Contact Uhhmami



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