

VEGAN
HEALTHY
DELISH!



"The best flavoured butters to buy
in the UK now"

Sunday Times, 1st March 2020



YOGANCREAMERY.COM



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YOGAN - CREAMERY

ALMOND VEGAN & ORGANIC CHEESES
AND BUTTER



Product Catalog
| 2020 Issue



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WHO WE ARE

We produce vegan and healthy alternatives to cheese and butters, based on fermented almond milk.

OUR VALUES

- Vegan
- Nutritive
- Ecological (Compostable and reusable packaging)
- Healthy
- Delicious!

HOW TO BUY

Our Distributor is WholeGood.

They have daily deliveries in London.

To buy contact:

Website: www.wholegood.co.uk

Email: www.wholegood.co.uk

Tel: 020 8747 7910

CONTACT US

Email: clientes@yoganvegan.com

Web: www.yogancreamery.com

Instagram: [/yogancreamery](https://www.instagram.com/yogancreamery)

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BUTTER



VEGANDELPHIA



COTTAGE



OUR PRODUCTS

"We wanted a market with vegan products that were not just a mixture of flour and oil, and we created it."

-Martinha Costa, Founder

Made with fermented almond milk, extra virgin olive oil, good, whole, and nutritious ingredients. These are the alternatives your clients were looking for.

PESTO SAUCE



PALMONDSAN



MOZZARELLA



MOZZARELLA

The healthy and nutritious alternative to mozzarella cheese. With almonds and extra virgin olive oil. It melts when heated. No flours, sugars or added flavours.

Half Ball Format



Ingredients

Water, almonds *, extra virgin olive oil*, tapioca*, agar-agar * and sea salt.

*from organic agriculture



Nutrition

For 100g.

Energy 196 Kcal/820 KJ

Fat 16.3g, from which

Saturated 1.9g

Carbohydrates 7.1g,
from which Sugars <1 g

Protein 5.2 g

Salt 0.99g



VEGANDELPHIA

The vegan, organic and healthy alternative to cream cheese. Spreads easily on bread. No flours, oils or additives. Just good Ingredients.

Flavours: Normal and with Chives



Ingredients

NORMAL: Almond beverage (Almonds*, water, vegetable fermentation cultures), coconut milk*, agar agar*, lemon juice* and sea salt. CHIVES: Almond beverage (Almonds*, water, vegetable fermentation cultures), coconut milk*, agar agar*, lemon juice*, chives* and sea salt.

*from organic agriculture



Nutrition

Energy 179,4Kcal
748,94KJ
Fat 17,4g, from which
Saturated 10,2g
Carbohydrates 3g,
from which Sugars
<0,5 g. Protein 2,7 g
Salt 0.35g



COTTAGE

The vegan alternative to cottage cheese,
artisanally made from the fermentation of
almond milk.

Fresh, creamy and delicious.



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Ingredients

Almonds *, water, agar agar*,
extra virgin olive oil*, vinegar*,
vegetable fermentation cultures
and salt.

*from organic agriculture

Nutrition

Energy 150Kcal/628KJ

Fat 13g, from which
Saturated 1g

Carbohydrates 3.1g,
from which Sugars <1g

Protein 5.2g
Salt 0.99g



BUTTER

The healthy and delicious alternative to butter made with cold pressed extra virgin olive oil and coconut oil.

Spreads, browns, melts and can be used like any milk butter.



Ingredients

Almond beverage* (water, almonds* ,vegetable fermentation cultures), coconut oil*, extra virgin olive oil*, sunflower lecithin*, turmeric*and sea salt.

*from organic agriculture

Nutrition

Energy 703,2Kcal/
2942,2 KJ

Fat 76,8g, from which
Saturated 52g
Carbohydrates 1,5 g,

from which

Sugars <0.1 g

Protein 1,5 g

Salt 0.99g



SEAWEED BUTTER

To our great buutter we add the algae sea-lettuce rich in Iron and B12 and the salt substitute samphire (a really great plant that grows by the sea and has a salty taste).

It's the healthiest alternative for all vegans!



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Ingredients

Almond beverage* (water, almonds*), coconut oil*, extra virgin olive oil*, sunflower lecithin*, turmeric*, vegetable fermentation cultures, sea lettuce algae* and samphire*.

*from organic agriculture

Nutrition

Energy 703,2Kcal/
2942,2 KJ
Fat 76,8g, from which
Saturated 52g
Carbohydrates 1,5 g,
from which Sugars <0.1 g
Protein 1,5 g
Salt 0.10g
Salt 0.99g



PALMONDSAN

The easiest way to get all of your plates to taste like cheese! Dried vegan almond parmesan, rich in good fats, vitamins and minerals like B12 and Iron.

To be added to any dish like salads, pastas, risottos.

Imagination is the limit. Flavour: Normal and Pesto



Ingredients

NORMAL: Almonds*, nutritional yeast*, and sea salt.

PESTO: Almonds*, nutritional yeast*, basil*, garlic *and sea salt.

*from organic agriculture.

Nutrition

Energy 575.8Kcal/
2409.15KJ
Fat 43g, from which
Saturated 3.2g
Carbohydrates 23.2g,
from which Sugars 3.6g
from which Dietary Fiber
13.6g
Protein 24,0g
Salt 0.99g



PESTO SAUCE

Imagine a great Vegan Pesto Sauce, with the basil freshness and the rich flavour of extra virgin olive oil (no nasty oils in this product!). And there you have it...

To add to any pasta or salad.

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Ingredients

Extra virgin olive oil*, ALMONDS*,
nutritional yeast*,
basil*, garlic* and sea salt.
*from organic agriculture.



Nutrition

Energy: 634.1Kcal/2652.1Kj.
Lipids: 56.9g, from which
saturated 7.3g.
Carbohydrates: 17g,
from which sugars 1.2g.
Proteins: 13.5gr,
Salt: 0.5g.



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