# FLAX&KALE

# COMPONIE DE COMPON



Certified



Discover the range of vegan products and flexitarians from Flax & Kale!

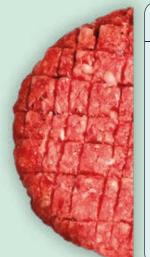


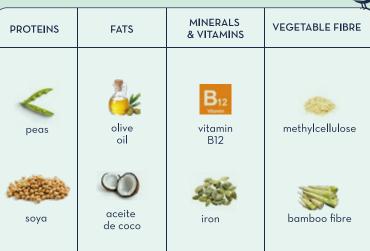
# PLANT- WEATER



# NATURAL INGREDIENTS TO CREATE A NEW MEAT CONCEPT









We use traditional processes to create unique foodtech products



IRRESISTIBLE FLAVOUR

**UNIQUE TEXTURE** 

100% plant-based ingredients



# THE WORLD CHANGES

Meat consumption has been decreasing for 6 years, dropping by 12% between 2012 and 2018.

Fish consumption has been drecreasing for 10 years, dropping by 15,8% since 2010.

The global meat substitute market is expected to grow 15% from 2020 to 2027.

# **AND WE RESPOND!**

8 flexitarian flagship restaurants.

In 2014, we introduced the flexitarian diet concept in Spain.

Plant-based substitutes for chicken and beef.





















# **BEEF FLAVOUR**



### **BURGER**

Just like the traditional hamburger, now with 100% vegetable ingredients. Let yourself be surprised by its tenderness and juiciness and be amazed by its flavor.

200 gr



### **MINCED**

Make countless recipes -lasagna, bolognese, cannelloni... -and surprise your guests. You won't run out of ideas! 200 gr



### **BALLS**

Reinventing a classic: our plant-based meatballs will serve you for pasta, stews or simply with your favorite sauce.

200 gr

# **CHICKEN FLAVOUR**





## **BURGER**

Tastes just like chicken burgers but it only has vegetable ingredients and a touch of pepper and lemon that you will love.

200 gr



### **CROQUETTES**

Unique in the world, our plant-based roasted plant-based chicken croquettes are crispy on the outside, but creamy on the inside. A real pleasure for everyone who tries them.

240 gr



### **NUGGETS**

Crispy on the outside and juicy on the inside, the plant-based nuggets have conquered palates of all ages.

180 gr

# PLANT- CHESE BASED CHESE

TASTES LIKE CHEESE. ONLY VEGETABLE INGREDIENTS.

**Creamy like the spreadable cheese** 





Melts like cheese





**IRRESISTIBLE FLAVOUR** 

UNIQUE MELTING

Versatile and applicable in countless recipes



# THE WORLD CHANGES

Increasing trend in consumers seeking out plant-based alternatives to traditional dairy cheese.

50% of consumers identify as flexitarian in Western Europe.

Emerge of foodtech and plant-based brands on a global level.

# **AND WE RESPOND!**

Introduction of substitute foodtech products.

Multi-category brand for veggies and cheese lovers.

Innovation and communication centred on accelerating the growth of the category.























# **SLICES**



### **CHEDDAR**

It tastes like cheese, it melts like cheese, but based on vegetable ingredients. Our orange slices will be the best ally for your hamburgers.

100 gr



### GOUDA

With the characteristic yellow color and elegance of traditional Dutch, Gouda-style slices become the perfect complement to sandwiches and toast.

100 gr



### MOZZARELLA

Plant-based mozzarella slices stand out for their delicate flavor and their endless culinary applications. Try them on sandwiches, toast or pizza.

100 gr

# GRATED



### **CHEDDAR**

Cheddar, the pleasure that stretches in each bite and whose orange color perfectly reproduces the melting of traditional cheddar cheese.

100 gr



### **FOUR CHEESES**

This mixture of cheddar, gouda, mozzarella and blue cheese perfectly combines four flavors that cannot be missing in a good four cheese pizza.

100 gr



### MOZZARELLA

Mozzarella, the Italian classic ideal for gratin pizzas and pasta, or to include in recipes such as empanadas or cannelloni.

100 gr

# **CUBES**



### **THREE CHEESES**

This plant-based mix of gouda, cheddar and mozzarella will fill your salads with color.

100 gr

# **CREAMY**



### **ORIGINAL**

Our original creamy has all the creaminess of a traditional spread, but is much healthier. It will become an essential for your recipes.

125 gr

# **FINGERS**



### MOZZARELLA

Crispy on the outside and hot and melty mozzarella-style plant-based cheese on the inside. Our fingers will be an irresistible bite.

200 gr

# 





# ENERGIZING

It is one of the best drinks in the world thanks to the millions of probiotics and vitamins that it contains.

# **AN IRRESISTIBLE FLAVOUR**

To eliminate the sour taste that most kombuchas have, we apply all our know-how and use cold-pressed juices in a second fermentation.



# **SUGARY SOFT DRINK**

42 KCAL

VS

# **FLAX & KALE KOMBUCHA**

17 KCAL

High in sugar, artificial sweetners and additives.

Stimulating due to caffeine.

No relevant nutrients.

Associated with weight gain.

Low sugar content due to fermentation.

Stimulating thanks to group B vitamins.

Rich in probiotics, which help stimulate our immune system.

Helps to restore the balance of the intestinal flora.

















# THE HEALTHIEST SOFT DRINK-



# **BLUE MOJITO**

yuzu + spirulina + mint 400 ml.



# **ORANGE FANTASY**

orange + lemon 400 ml.



# SYMBIOTIC PASSION

passion fruit + pineapple 400 ml.



# **LEMON FANTASY**

lime + lemon 400 ml.



### **MOTHER AFRICA**

ginger + hibiscus + orange 400 ml.



# **DRAGON LEMONADE**

pitaya + lime + lemon 400 ml.

# READY MEALS



**HEALTHY OPTION** 

100% natural, no additives, no preservatives

HEAT UP AND GO

# PROCESSED READY MEALS

VS

# FLAX & KALE READY MEALS

Poor nutritional profile (high in salt, sugar, low quality fats, flavourings, colourings and more).

Highly processed, less satisfying and triggering a high glycaemic response.

They can have addictive combinations, by simultaneously offering high amounts of salt and fat together with high concentrations of sugar.

Selected natural ingredients, healthy fats, no additives, no preservatives and no flavour enhancers.

Minimally processed foods.

Food-friendly cooking methods to preserve the food's properties as much as possible.







# **FORGET ABOUT COOKING!**



### **VEGETABLE & MUSHROOM LASAGNE**

whole wheat pasta + spinach + mushrooms + masala-style pumpkin + neapolitan sauce 275 gr



### **PLANT-BASED BOLOGNESE LASAGNE**

whole wheat pasta + vegan bolognese + cashew béchamel + gouda-style grated cheese 275 gr



### PLANT-BASED CANNELLONI DI FUNGHI

mushroom cannelloni + truffled cashew béchamel + gouda-style grated cheese 275 gr



### PLANT-BASED "CHICKEN" CANNELLONI

whole wheat pasta + roasted vegan chicken + cashew béchamel + gouda-style grated cheese 275 gr



# PAD THAI WITH PLANT-BASED STRIPS

oriental rice noodles + vegan strips + wok vegetables 275 gr



### PLANT-BASED MEATBALLS IN SAUCE

vegan meatballs enriched with iron and vitamin b12 + "jardinera"(tomato and vegetable) sauce

275 gr



### PLANT-BASED JAPANESE BOWL

black wholegrain rice and red quinoa + pulled jackfruit + vegan scrambled eggs + 275 g of yakiniku sauce

275 gr



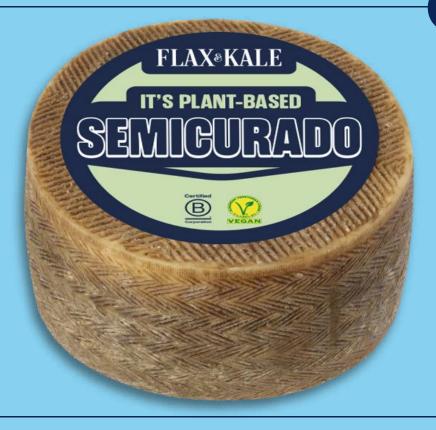
### WILD SALMON + RED QUINOA

wild Pacific red salmon + red quinoa + sautéed vegetables

275 gr



# NEW PLANT-BASED CHEESE



# SEMI-CURED CHEESE

# Our first plant-based semi-cured cheese

Our fermentation process has enabled us to create one of the first plant-based semi-cured Manchego flavoured cheeses in the world, giving it a flavour and texture that perfectly emulates cheese made using animal milks.

Try it!

**SOURCE OF FIBRE** 

**BASED ON PLANT-BASED MILK** 

















# NEW KOMBUCHA

# **KOMBUCOLA**

# Shhht... Our formula is also secret!

Our version of the most famous drink in the world, but with all the benefits of kombucha. Gives you a great energy boost with a lemon and orange twist.

The formula is a secret but what we can tell you is that it contains 75% less sugar and 60% fewer calories than the traditional cola drink.

LOW IN CALORIES

**ENERGIZING** 

400 ml















# Eat better Be happier Live longer