

FLAX+KALE

We are cooking up change



Discover the range of vegan
products from Flax & Kale!



FLAX+KALE

The only multi-category foodtech brand with its own production and R&D centre.

Experience

Thanks to its more than 40 years of experience, Flax+Kale aims to revolutionize the plant-based market by innovating in the world of healthy, tasty and sustainable food.

Innovation

- Own R&D and production centre since 2018 in Lleida (Spain).
- The Flax+Kale revolution, the first flexitarian restaurant in Spain.
- We have our own Kombucha lab.

Sustainability

- The first certified B-Corp food & restaurant group.
- Committed to the UNO's Sustainable Development Goals in order to keep growing sustainably.
- Our vision: achieve a healthier, happier and more sustainable world.

Certified



Corporation



The widest range of Plant-Based meats & cheeses

All our products are backed by more than 40 years of innovation and the experience of our R&D team, led by our chef Teresa Carles, expert in vegetarian nutrition.



FLAX+KALE

Kombucha



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 to create flavourful recipes.

Sugary soft drink

42 KCAL

High in sugar, artificial sweeteners and additives.

Stimulating due to caffeine.

No relevant nutrients.

Associated with weight gain.



Flax & Kale kombucha

15 KCAL

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.



* Except Symbiotic Passion, Kombucola and Wonder Berry (6 months).

The healthy alternative to soft drinks



BLUE MOJITO

yuzu + spirulina + mint
250 ml.



DRAGON LEMONADE

pitaya + lime + lemon
250 ml.



ORANGE FANTASY

orange + lemon
250 ml.



LEMON FANTASY

lime + lemon
250 ml.



SYMBIOTIC PASSION

passion fruit + pineapple
250 ml.



KOMBUCOLA

secret formula
250 ml.











WONDER BERRY

raspberries + blueberries
250 ml.

Plant Based Meat

Natural ingredients
to create a new meat concept



PROTEINS	FATS	MINERALS & VITAMINS	VEGETABLE FIBRE
 peas	 olive oil	 vitamin B12	 methylcellulose
 soya	 coconut oil	 iron	 bamboo fibre



IRRESISTIBLE FLAVOUR

UNIQUE TEXTURE

100% plant-based ingredients



The world changes

And we respond!

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

6 flexitarian flagship restaurants.

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

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

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

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.

1.2kg case
with 12x100g burgers.



MINCE

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

1kg case with
2x500g mince units.



MEATBALLS

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

750g case
with 30x25g meatballs.

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.

1.2kg case
with 12x100g burgers.



CROQUETTES

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

800g case
with 30x26.6g croquettes.



NUGGETS

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

675g case
with 30x22.5g nuggets.

Cheese Alternatives

Creamy like the spreadable cheese



Melts like cheese



Tastes like cheese.
only vegetable ingredients.



IRRESISTIBLE FLAVOUR

UNIQUE MELTING

Versatile and applicable in countless recipes



The world changes



And we respond!

Increasing trend in consumers seeking outplant-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.

Introduction of substitute foodtech products.

Multi-category brand for veggies and cheese lovers.

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



REFRIGERATED Product



FROZEN Mozzarella Fingers



100% recyclable PACKAGING



SLICES PACK -80% less plastic



*except frozen mozzarella style Fingers. | **except Creamy.

Slices



CHEDDAR

Our orange cheddar style slices will be the best ally for your hamburgers.

Slices: 990g case with 3x330g (20 slices) packs.
Bar: 2kg case with 2x1kg units.



GOUDA

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

Slices: 990g case with 3x330g (20 slices) packs.
Bar: 2kg case with 2x1kg units.



MOZZARELLA

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

Slices: 990g case with 3x330g (20 slices) packs.
Bar: 2kg case with 2x1kg units.

Grated



CHEDDAR

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

1kg case with 4x250g packs.



FOUR CHEESES

This mixture of styles perfectly combines four flavors that cannot be missing in a good pizza.

1kg case with 4x250g packs.



MOZZARELLA

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

1kg case with 4x250g packs.

Cubes



THREE CHEESES

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

1kg case with 4x250g packs.

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.

2kg case with 2x1kg units.

Fingers



MOZZARELLA

Crispy on the outside and melted on the inside. Our fingers will be an irresistible bite.

600g case with 30x20g fingers.

2022

NEW

Plant Based Cheese



SEMI-CURED CHEESE

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



MATURE CHEDDAR

The plant-based substitute of mature cheddar has an intense flavour that lingers in the palate that consumers will not forget thanks to the fermentation process it goes under.



LIQUID MOZZARELLA

Have you ever thought of a liquid cheese? The new liquid mozzarella style tastes great thanks to fermentation and looks great as its liquid texture lets it melt and perfectly imitate the behaviour of a lactic cheese.





NEW Kombucha



250 ml

KOMBUCOLA

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.



250 ml

WONDER BERRY

Juicy and acid sea buckthorn berries, powerful raspberry and intense blueberry give this refreshing drink a range of slight bitter yet sweet flavours.



E♥t better
Be happier
Live longer