



planted.

Hey, we are Planted.

We produce delicious, plant-based meat. Bite by delicious bite, we want to reduce the negative effects of traditional meat industry on our planet - - but never taste. Why?

We want the revolution, rethink together and change our eating habits - away from animal to plant-based proteins. You can take part!

Let's make the world a better place together.

Why Planted? Taste, health & conscience.

Many people love the taste of meat. **But awareness of the environment is increasing - as is demand for alternatives.** That's why it's your turn now! Pamper your guests with Planted, expand your menu with additional plant-based options and thus show your attitude towards sustainability. In this way you can tap into new market potential and generate more sales. By the way: Most flexitarians are willing to pay a higher price for the better choice



More Taste.

Plant-based meat with excellent texture and delicious taste.

More Environmental Protection.

We protect the planet and conserve its resources. The production of planted.chicken original requires **46% less water** and causes **74% fewer greenhouse gases** than conventional meat production.



More Animal Welfare.

We love animals. Our products are "animal-free": no industrial livestock farming, no cruelty to animals, no antibiotics.

More Health.

Protein- and fiber-rich plant-based meat made from high-quality, natural ingredients - without any additives.

100 %
PLANT-BASED
WITHOUT SOJA

100 %
NATURAL
INGREDIENTS

All our products are

* more about this under: eatplanted.com/sustainability

Eureka!

It's meat made from plants.

**planted.
chicken**

Tastes like chicken - whether pure or marinated. **planted.chicken** is the perfect combination of a good bite and unique taste.

planted.chicken Original

Whether fried or boiled, whether for curries, noodles or rice, as a side dish or filling stuffing - our basic product is extremely versatile and can be individually seasoned or marinated according to taste.

**Only 4
ingredients**

- ✔ Pea protein
- ✔ Pea fiber
- ✔ Rapeseed oil
- ✔ Water

**+
Vitamin
B12**



**Or also
marinated.**

planted.chicken Lemon & Herb

The Lemon & Herb marinade tastes like juicy, hearty grilled chicken and is therefore perfect for your favorite dishes from the Mexican cuisine like tacos and wraps.

planted.chicken Sesame

Our planted.chicken sesame is perfect with salads, sushi, dumplings or general Asian cuisine. It's a treat raw or fried.

planted.chicken BBQ

As the name suggests, it is perfect for a BBQ. But also in sandwiches and wraps it's certainly delicious.



Average nutritional values per 100 g	planted.chicken Original
Energy	581.0 kJ/138.0 kcal
Fat	2.9 g
thereof saturated fatty acids	0.5 g
Carbohydrates	21 g
of which sugar	0.0 g
Dietary fiber	4.3 g
Protein	23.7 g
Salt	0.8 g
Vitamin B12	1.25 µg (50 %*)
Iron	5.1 mg (36 %*)

* Percentage of the reference amount for the daily intake.

**Delicious Recipes
can be posted.**

Share your Planted dishes with our hashtag **#eatplanted** and link us at **@eatplanted**.



planted. schnitzel™

Delicious plant-based Schnitzel with crispy breading. Only briefly deep-fried, the **planted.schnitzel** offers completely new possibilities - such as the classic schnitzel plate with potato salad and cranberries. By the way: Our schnitzel is served at the world-famous Schnitzel restaurant Figlmüller in Vienna - they should know!

Further information about the products or free samples at foodservice@eatplanted.com

planted. kebab™

Doner kebab taste as it should be - without compromise. The **planted.kebab** is pre-cut and marinated and impresses already after 5 minutes of grilling time with great taste. It has never been easier to offer delicious vegan kebabs, wraps and pita bread.



planted.pulled™

Delicious plant-based pulled pork for tasty burgers, tacos and wraps.

100 %

natural

ingredients



Proteins from peas, Oats & Sunflowers.



No additives. No flavors. Without genetic engineering.

planted.pulled Original

With our unmarinated product, there are no limits to your creativity: from Asian- lemon marinades to cinnamon notes with an oriental touch - your taste decides.

planted.pulled BBQ

planted.pulled BBQ brings a sunny southern feeling and a smoky-sweet taste to burger, taco or wrap dishes with every bite.



Circular Economy

The sunflower protein in our **planted.pulled** comes from the pressed kernels that accrue in the sunflower oil production - and is therefore twice as sustainable.

Average nutritional values per 100 g	planted.pulled Original
Energy	634.0 kJ/152.0 kcal
Fat	2.9 g
thereof saturated fatty acids	0.5 g
Carbohydrates	3.0 g
of which sugar	0.4 g
Dietary fiber	5.3 g
Protein	25.8 g
Salt	0.8 g
Vitamin B12	1.0 µg (40 %*)
Iron	5.3 mg (38 %*)

* Percentage of the reference amount for the daily intake.

Do right.

Bite

by bite.



Everything that works with conventional meat, also works with Planted!

Tips and tricks for the preparation of Planted products:

1 MARINATE, MARINATE, MARINATE.

- The unmarinated **planted.chicken original** and **planted.pulled original** come with a pure taste. So don't skip on seasoning and create your own taste - the longer the marinade can soak into the product, the more intense the taste.
- **Planted products** behave in the application like already cooked animal meat. Therefore the taste of the marinade develops best with sufficient liquid!

2

VERSATILE USABILITY.

- Whether fried in a pan grilled, deep-fried, baked or raw - our products offer a **big variety** of delicious preparations for every menu.
- If you like it particularly juicy, you can deglaze Planted with a little liquid when frying.
- Please note: The **cooking time** of Planted products are much shorter than traditional meat.

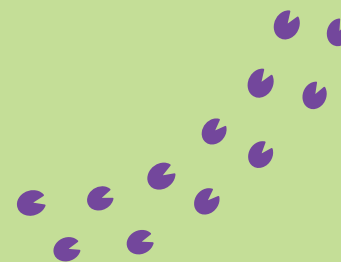
3

ENJOY IN TIME.

- It tastes best right after preparation. It is therefore recommended that the product is always **served fresh**.
- Since it absorbs water, our product should not be boiled longer than **a maximum of 30 minutes** in sauce or kept warm. Otherwise it can lose its bite.
- Please store Planted products in a **closed container** that it does not dry out.

Questions? We answer.

Would you like some inspiration or any recipes? Our chef is an expert in preparation of Planted products and is looking forward to hearing from you: foodservice@eatplanted.com



Haute Cuisine?

Possible with Planted!

Not convinced yet? Then let yourself be inspired by those who already put Planted on their menu. Like Nenad Mlinarevic, who is continuously creating new delicious Planted recipes in his plant-based restaurant "Neue Taverne" in Zurich.



"Planted products are versatile, delicious, sustainable and local. An enrichment for every kitchen - a real added value for every restaurateur and his menu"

Nenad Mlinarevic

Owner and creative head of the "Neue Taverne" restaurant in Zurich.

How Planted ends up on your plate:

Ask your guests if they would like to try **something new** and always offer them the option of **replacing conventional meat with our plant-based alternatives**. Especially flexitarians will be curious. In addition, you should label all dishes that are prepared with Planted accordingly - for example like this:



Burger with Pulled Pork or planted.pulled

with tomatoes, roasted onions, BBQ sauce, homemade bun and optional salad

Cheeseburger with chicken fillet or planted.chicken

with fresh lettuce, red onions, sun-ripened tomatoes, homemade bun and cheddar cheese.

Upon request, you should of course be able to share the benefits of plant-based Planted products with your guests - after all, there are many good reasons for it.



More recipe inspiration.

By the way: You will find lots of great recipe ideas on our site - simply scan the QR code or visit eatplanted.com/kochen

Scan here and start cooking!

Order a Planted sample package now.

Convince yourself of our products - we will gladly send you free samples. To do so, simply go to eatplanted.com/gastronomy and fill out the order form or send an e-mail to foodservice@eatplanted.com.



Scan &
Order free
samples.



Gained a taste for it?

At foodservice@eatplanted.com we deliver your minimum order of **8 kg** within a **maximum of 2 working days**. We are looking forward to your message.

eatplanted.com   [eatplanted](https://eatplanted.com)