

# Tempeh

## New in our assortment

Tempeh is originally from Indonesia and is a basic product made of cooked, fermented soybeans.

Tempeh has a neutral taste, but is quite suitable for a wide range of dishes because it easily absorbs other flavours.

Tempeh is gaining popularity in the West, partly due to the increasing interest in healthy food. The product was previously bought mainly by Asian consumers; however, other consumer groups are becoming increasingly familiar with the product.

### Tempeh is:

- ✓ High protein content
- ✓ Rich in vitamin B
- ✓ Rich in iron
- ✓ Rich in minerals
- ✓ Rich in fibre
- ✓ Easily digestible
- ✓ Low in calories
- ✓ Cholesterol free
- ✓ Gluten free
- ✓ Vegan

### TEMPEH BLOCKS



*Available as standard:*    *Available as organic:*

- Tempeh block 400 grams
- Tempeh block 250 grams
- Tempeh block 200 grams
- Tempeh block 400 grams
- Tempeh block 250 grams
- Tempeh block 200 grams

Tempeh blocks are a fresh product with a 15-day expiry date after delivery. This product can also be frozen.

### TEMPEH STRIPS (UNIQUE!)



*Available as fresh:*

- CE (packaged in a protective atmosphere)

*Available as freezer (IQF):*

- Bulk 3 KG box
- Bulk 10 KG box
- Bulk 10 KG Crate

Ready-made, seasoned Tempeh strips in various flavours such as 'Hong Kong', 'Chilli' and 'BBQ'. Can be added to a meal directly.

# schouten europe

Specialist in meat substitutes

In addition we also provide other possibilities such as burgers and cubes.

Feel free to contact us to discuss the various possibilities.

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