

Uhh-
mami

Classic flavours infused with innovation. As a former Michelin star chef, I created Uhhmami when I decided to go vegan. By mixing creativity, expertise, and passion and by deconstructing the classic components, I re-invented these flavours as new and improved plant-based alternatives. Frank Lantz

Bacon'ish Vegan Alternative to Bacon Taste

Full-bodied, with a dry and characteristic, smoky taste. Use it as an alternative to bacon in pâtés, salads, pastas or stews. Bacon'ish also works well as a savory topping, sprinkled over your favorite dishes. Use it in your sauce or dressing to give flavour, edge and character.

RE-SEAL AND STORE IN A COOL DRY ENVIRONMENT.
ONCE OPENED USE WITHIN 6 MONTHS

07.27

BEST
BEFORE



STORAGE:
DRY AND COOL



FREE FROM TOP 20
ALLERGENS



FOR 20 MEALS

Use

Add a little to give any meal a kick.

Ingredients

Corn flour*, salt, onion*, yeast extract*, and flavours from natural vegetable extracts *organic



Nutrition	per 100g	in use per 2gms	40g
Energy	1017 kJ /243 kcal	20.34 kJ/ 4.86 kcal	
Fat	3 g	0.06 g	
Of which saturates	0 g	0.000 g	
Total Carbohydrate	50.6 g	1.01 g	
Of which sugars	3.7 g	0.07 g	
Proteins	5.9 g	0.12 g	
Salt	25 g	0.50 g	



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EU JØRDERUG



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Contact, inspiration,
recipes, tips and tricks

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