

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

Chicken'ish Vegan Alternative to Chicken

A clean, organic, and plant-based alternative to traditional chicken broth, which can be used in sauces and soups. Use Chicken'ish in stuffing for an elevated taste or in wok and ramen. It works well as a seasoning for greens for more flavour and fullness.

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



HALAL

Nutrition

Energy

Of which saturates

Of which sugars

Proteins

Salt

Total Carbohydrate

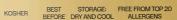
Fat











789 kJ /188 kcal

0.2 g <0.1 g

46.2 g

14.5 g

0.18 g

45 g

per 100g in use per 2gms

16 kJ/ 3.76 kcal

0.004 g

0.000 g

0.92 g

0.29 g 0.004 g

/Stock

FOR 2L · JUST ADD WATER

Use 2 teaspoons per 1/2 litre of liquid.

Ingredients
Salt, starch*, dextrose*, yeast
extract*, spices*, and natural
flavouring from vegetable
extracts. *organic







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