

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

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



KOSHER



BEST
BEFORE



STORAGE:
DRY AND COOL



FREE FROM TOP 20
ALLERGENS

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



| Nutrition | per 100g | in use per 2gms | 40g |
|--------------------|---------------------|---------------------|-----|
| Energy | 789 kJ /188 kcal | 16 kJ/ 3.76 kcal | |
| Fat | 0.2 g | 0.004 g | |
| Of which saturates | <0.1 g | 0.000 g | |
| Total Carbohydrate | 46.2 g | 0.92 g | |
| Of which sugars | 14.5 g | 0.29 g | |
| Proteins | 0.18 g | 0.004 g | |
| Salt | 45 g | 0.9 g | |



DK-ØKO-100
EU JØRGEBRUG



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Contact, inspiration,
recipes, tips and tricks

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