

Kinda^{CO.}

DAIRY FREE CHE*SE

Not your average che*se, this unique combination of two well loved cheeses brings the best of both worlds!

Cooking instructions: Pre-heat a pan over a medium-high heat with 1 tbsp of oil. Cut into 1cm slices (try thinner if you like it more crispy or thicker if you like it more gooey.) Cook for approx. 3-5 minutes, then very carefully turn and cook for a further 2-3 minutes until both sides are golden brown. Serve immediately while hot and crispy.

Enjoy your Mozzalloumi: In a flatbread with pesto, with a cooked breakfast or fried in cubes and dunked in chili sauce. See our website for more recipe inspiration!

SUITABLE FOR VEGANS

Questions? Feedback? Fancy a chat about cheese?

Get in touch! hello@thekindaco.com

Nutrition Typical values	per 100g	per 20g serving
Energy	588kJ 140kcal	117.6kJ 28kcal
Fat	7.1g	1.42g
of which saturates	3.3g	0.66g
Carbohydrate	10.2g	2.04g
of which sugars	<0.5g	<0.1g
Protein	8.6g	1.72g
Salt	2.03g	0.41g

A nut based alternative to cheese.

Ingredients: Water, **Cashew Nuts (13%)**, Soy Protein Isolate, Unflavoured Coconut Oil, Pea Starch, Tapioca Starch, Potato Starch, Salt, Kappa Carrageenan, Nutritional Yeast, Pea Protein, Thickener (Methylcellulose), Emulsifier (Guar Gum), Acidity Regulator (Citric Acid), Thickener (Calcium Carbonate). For allergens see ingredients in **bold**.



Keep refrigerated.
Once open use within 4 days.
See attached label for use by date.
Contains 7 servings.

Made in the UK by
Kinda Co. Somerset, BS24 8EF

www.thekindaco.com

140g e



Certified



BORN IN EAST LONDON

Kinda^{CO.}

DAIRY FREE CHE*SE

MOZZALLOUMI

Crispy with a gooey melty middle, made for frying

HANDMADE IN SOMERSET