

SUPERCHARGE YOUR PROTEIN WITH TEMPEH <</p>



We're four friends who love a good HEALTH HACK. So, when we came across a WHOLEFOOD PROTEIN that was also PACKED WITH FIBRE AND GUT-FRIENDLY PREBIOTICS, we knew we had to get the word out.

TEMPEH is made with FERMENTED whole soya beans and has been eaten as a PROTEIN STAPLE in Indonesia for 400 YEARS so it's well and trulu tried and tested.

Whether in a stir-fry, sarnie, salad or even a smoothie, half a pack of this tasty tempeh gives you MORE PROTEIN THAN TWO EGGS* while adding to your PLANT POINTS too.

You're welcome.

Drando Elin Chris Fabion

HIGH IN PROTEIN 38g per pack



HIGH IN FIBRE 13g per pack



SOURCE OF VITAMIN B2 AND PHOSPHORUS



1 OF YOUR 5 A DAY

INGREDIENTS:

Soya beans*, water, tempeh culture (rice flour*, inoculum). *Denotes organic ingredients.

ALLERGY ADVICE:

For allergens, see ingredients in **bold**.

WARNING:

Although every effort has been made to remove stones, because this is a 100% natural product some small fragments may remain.

STORAGE:

Keep refrigerated at or below 7°C. Use within 48 hours after opening. Suitable for home freezing, to consume within 2 months after freezing. Defrost fully before eating and eat on the same day. Don't refreeze. Please note: black or grey spots on tempeh are normal and don't indicate spoilage.

USE BY:

See top of pouch.

*Based on the information at www.egginfo.co.uk

NUTRITION INFORMATION

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TYPICAL VALUES	PER 100g
Energy k3 / kcal	674 kJ / 164 kcal
Fat	5.4 g
of which saturates	0.9 g
Carbohydrate	7.2 g
of which sugars	0.1 g
Fibre	6.6 g
Protein	19 g
Salt	0.01 g
Riboflavin (B2)	0.21 mg (15%**)
Phosphorus	124 mg (18%**)

These values are approximate due to the variations which occur in natural ingredients. of the Nutrient Reference Value (NRV)





Recycle

Don't Recycle

Certified











