Kinda CO.

DAIRY FREE CHE*SE

Not your average che*se! Our cultured cashew blocks are uniquely versatile & can be used in a variety of ways:

Cheeseboard: Serve cold straight from the fridge for a firm texture
Grated: Freeze for a few hours and grate from frozen
Meals: Melt into pasta or mashed potato to add a cheesy flavour
Spread: Enjoy at room temperature for a soft texture

Questions? Problems? Fancy a chat about cheese?
Get in touch! **hello@thekindaco.com**

SUITABLE FOR VEGANS

Perfect crumbled into a walnut and pear salad,
or melted into garlic mushrooms.

Nutrition Typical values	per 100g	per 20g serving
Energy	2201kJ	440kJ
	533kcal	107kcal
Fat	51g	10g
of which saturates	28g	5.6g
Carbohydrate	9.4g	1.9g
of which sugars	2.4g	0.5g
Protein	9.1g	1.8g
Salt	0.98g	0.2g

A nut based alternative to cheese.
Ingredients: Cashew Nuts (63%), Unflavoured Coconut Oil, Miso (Whole **Soybeans** (47%), Cultured Brown Rice (33%), Sea salt*, Water*), Water*, Natural Culture*, Salt*, Acidity Regulator (Citric Acid*), Spirulina Powder. For Allergens See Ingredients in **Bold.** *Non-organic ingredient.

Contains approx 6 servings. If che*se becomes soft, chill until firm.
Once open use within 4 days. See attached label for use by date.

Keep refrigerated. Suitable for freezing. Freeze on day of purchase and use within 6 months.
Made in the UK by
Kinda Co. Somerset, BS24 8EF

GB-ORG-05   Non-UK Agriculture

SLEEVE, TRAY + FILM

BLUE

Do not print
Printer to insert barcode

FSC
www.fsc.org

MIX
Paper from responsible sources
FSC® C015464

www.thekindaco.com   **120g** ℮

PLANT BASED

SOIL ASSOCIATION ORGANIC

BORN IN EAST LONDON

ORGANIC

Kinda CO.

DAIRY FREE CHE*SE

BLUE

Smooth + tangy with
blue marbles of spirulina

HANDMADE IN SOMERSET

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brief