

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

Blue Chee'ish Vegan Alternative to Blue Cheese Taste

Strong, full-bodied taste of blue cheese. Blue Chee'ish works perfectly in creamy pastas, in sauces or sprinkled on salads. Use it whenever you want to add a piquant taste to your dish. It is also excellent in combination with wild herbs, in dressings or as a topping.

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 20 MEALS

Use

Add a little to give any meal a kick.

Ingredients

Corn flour*, salt, yeast extract*,
flavours from natural vegetable
extracts and Spices*
*organic



Nutrition	per 100g	in use per 2gms	40g
Energy	996 kJ /238 kcal	19.92 kJ/ 4.76 kcal	
Fat	3.3 g	0.07 g	
Of which saturates	0 g	0.000 g	
Total Carbohydrate	48.5 g	0.97 g	
Of which sugars	0 g	0.00 g	
Proteins	5.8 g	0.12 g	
Salt	25 g	0.50 g	



DK-ØKO-100
EU JØRDBUG



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Contact, inspiration,
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