

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

## Beef'ish Vegan Alternative to Beef

**Beef'ish is a tasty and full-bodied plant-based broth. It has a deep flavour and is great in dishes where you want to add a savory and rich taste. Use it in fricassees and simmering food as well as in soups and broths. Essential in both classic and new recipes.**

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<br>/188 kcal | 16 kJ/<br>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  
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Contact, inspiration,  
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