

*Vgarden*

# ABOUT

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Vgarden is a leading developer and manufacturer of premium quality products including a variety of plant based vegan cheese and meat substitutes. The company is the owner of an Israeli local brand “Masumashu” and the products are developed by an experienced team in the field of food research and development. The company puts emphasis on added value of taste, health and high nutritious values, and believes that food is first of all an experience which can and should excite the consumer.

Our products are 100% allergen free, non GMO and highly kosher. Our series of vegan cheese and meat are first out of a whole world of new food products which are being produced in extremely high standard and meticulous supervision.

# VISION

Promoting healthier and more environmentally friendly food.

# Vegan and Lactose free Cheese

## Products range

Vegan hard Cheese (mozzarella, parmesan and more) ,  
Vegan Feta Cheese, Vegan Cream Cheese and more.

## Our Vegan Cheese are all

Dairy free (lactose and casein free)

Cholesterol free

Soy free

Trans fat free

No allergens

Enriched with calcium and Fibers.  
without preservatives.

Non-GMO and Gluten Free!

## Main ingredients

filtered water, coconut oil, sunflower oil, modified corn and potato starches,  
nutritional fibers and calcium citrate (as a source for calcium)

*Vegan Cheeses*

# Vegan and Lactose free Cheese Products

## Gouda/Mozzarella style

Low fat vegan gouda style  
Vegan gouda style classic 18% fat  
Vegan gouda style with olives  
Vegan mozzarella style  
Vegan Mozzarella shreds for Pizza  
vegan parmesan style

## Cream cheese style

Low fat Vegan cream cheese style  
Vegan cream cheese style  
Low fat vegan cream cheese style with garlic and dill  
Low fat vegan cream cheese style with olives

## Cheddar style

Vegan cheddar style shreds  
Vegan cheddar style

## Feta style

Low fat vegan feta style  
Vegan Feta Style  
Vegan feta style spicy  
Vegan feta style with spices and herbs





# Vegan and Lactose free Cheese Advantages

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Taste and texture  
Free of any allergens including Soy  
Low fat  
Enriched with calcium and Fibers  
Wide range of products  
Long shelf life  
Flexible adjustment to variety of markets

# Vegan Meat replacement

## Products range

Vegan Burgers, Nuggets, Schnitzels, mince and more.

## Our Vegan Meat are all

High Protein

Free of Cholesterol

Free of Soy

Free of Trans Fat

Non-GMO

Gluten Free

Without Preservatives

Low Fat

Enriched with Fibers

Egg free

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## Main ingredients:

Filtered water, vegetables, pea proteins, vegetarian stabilizer, nutritional fibers.

*Vegan Meat*



# Vegan Meat replacement Products

## BURGERS

vegan burger  
vegan beetroot burger

## NUGGETS

pizza nuggets  
corn nuggets  
cheese nuggets  
spicy nuggets

## MINCE MEAT

mince meat  
high protein corn schnitzel  
meatballs



# Vegan Meat replacement Advantages

Taste and texture

Prices stability

High protein

Free of any allergens including Soy and gluten

Low fat

Enriched with Fibers

Wide range of products

Long shelf life

Flexible adjustment to variety of markets

**NON GMO**

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*The end*

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