

COOK MEAT PLUS

01

Adds rich taste

02

Adds a flavor like cooked meat

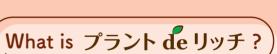
03

No labeling of additives required, no animal ingredients used









We want to make plant-based food more delicious!

This is the brand name of plant-based products we named with a desire to make plant foods richer in taste and more satisfying.

プラント de リッチ COOK MEAT PLUS

Features

- 01 Adds rich taste like thoroughly stewed Western-style sauce
- A high-potency reaction flavor (seasoning) with our proprietary roasting technology and carefully selected ingredients.

 Adds a flavor like a meat hamburg steak cooked on an iron plate
- No labeling of additives required, no animal ingredients used



Recommended Uses

✓ Want a strong and rich taste!



Western-style sauce for plant-based food, etc. (Recommended addition: 0.5 to 1.0%)

Want a flavor like cooked meat!



mixing into soy hamburg patties, etc. (Recommended addition: 1.0 to 2.0%)

Effects Uses

Other example of use 1

Increase meat-flavor of gyoza!

Other example of use2

Increase flavor and addictiveness of fried chicken!



■**Appearance** : Paste

Packaging : 20 kg/can with a lid

Storage conditions: Room temperature and dark place

Shelf life : 12 months after production (unopened)

●Allergens : Soybean (28 items in Japan law)

• Food additives : None in Japan law



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