

TOFU

FRESH TOFU

Shelf life: 60-80 days

Versatility for all tastes

Tofu Organa is destroying all prejudices about tofu. It is carefully prepared from organic and GMO-free soya and spiced with a pinch of natural spices and herbs. Every Organa tofu is full of high-quality vegetable proteins and extremely versatile. The variety of different ecological tofus will satisfy every taste.

Tofu

- NATURAL
- SMOKED
- BASIL
- OLIVE
- ROSSO
- WILD GARLIC
- PUMPKIN
- ... FLAVOUR OF





Silken tofu, also called soft, silk, or Japanese-style tofu, has a softer consistency than regular tofu. Blended up, silken tofu makes a suitable substitute for dairy in many vegan dessert recipes, keeping sweets lower in fat and calories with little loss of flavour.

Shelf life: 50 days **Storage:** 0–8 °C

Fermented tofu

Our fermented tofu is fermented with vegan starter cultures (lactic acid bacteria). As a result, the tofu is mildly acidified, and the sugars and carbohydrates in the tofu are already metabolized to a great extent. This process gives the tofu a deliciously mild acidic flavour.

Shelf life: 60 days **Storage:** 0–8 °C





FERMENTED VEGAN SPREADS

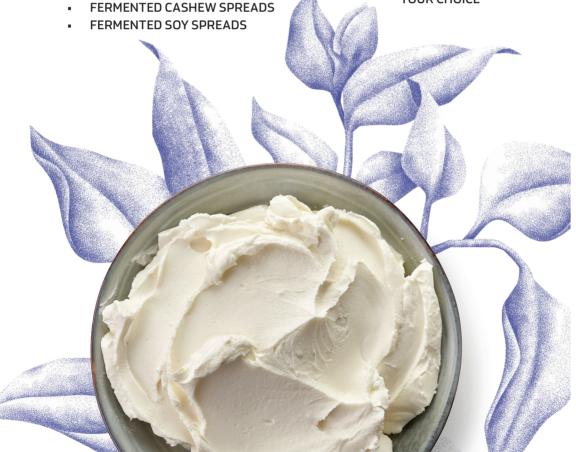
Shelf life: 40 days

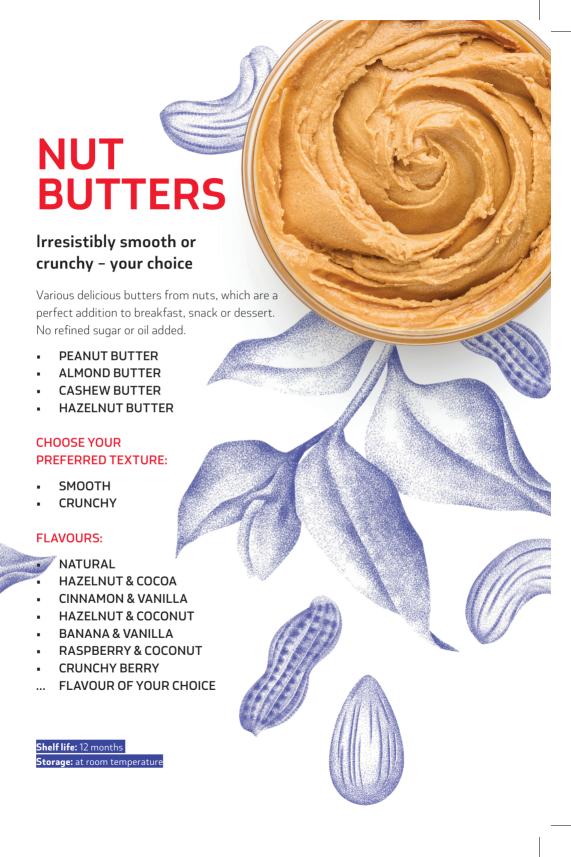
Deliciously creamy

Inviting and light fermented vegan creme spreads in various flavours. Fermented with vegan starter cultures which make the spreadm full of umami and end up satisfying every taste.

FLAVOURS:

- NATURAL
- CHIVES
- RED PEPPER
- ... FLAVOUR OF YOUR CHOICE





VEGGIE BURGER

Juicy, delicious and healthy

These vegan burgers are suitable for the most passionate burger lovers! They are perfect for picnics and dinners. Veggie burgers are prepared with ecological vegetables and legumes. Naturally filled with proteins and fiber, without artificial preservatives or additives.

- CHICKPEAS & SPINACH
- QUINOA & ZUCCHINI
- EGGPLANT
- ARTICHOKE

SEITAN

A versatile vegan protein

Seitan becomes surprisingly similar to the look and texture of meat when it's cooked, making it a popular meat substitute for vegetarians and vegans.

- FRESH SEITAN
- MINCED SEITAN
- GRILLED SEITAN

Shelf life: 60–80 days Storage: 0–8°C



AMBIENT BURGER

Shelf life: 9-12 months

Storage: at room temperature



HUMMUS

Shelf life: 12–24 months
Storage: at room temperature

Only the best ingredients

Hummus occurs when we mix the best ingredients, such as chickpeas, garlic, slowly roasted sesame seeds grinded into tahini and spices. Sometimes, we leave the hummus completely simple, other times we spice it with carefully selected flavours, all of which are completely natural and fresh, without artificial preservatives, completely vegan and made exclusively with ecological ingredients.



SPREADS

Creamy and tasty

Organic sunflower seeds ensure that spreads are incredibly creamy and because of their fresh and quality ingredients, they are also extremely tasty. The spreads are intended for versatile use, so they go well with a whole range of snacks. Keep them in mind when preparing sandwiches, crackers, roasted vegetables, potatoes, breakfast or your favourite pasta.

The spreads contain no artificial preservatives and additives and are made only with carefully selected ecological ingredients.

Shelf life: 12–24 months
Storage: at room temperature

- NATURAL
- ROASTED PEPPERS & ONION
- CHILLI
- PLIMPKIN
- MUSTARD & ARUGULA
- CHIVES
- HERBS
- WILD GARLIC
- ... FLAVOUR
 OF YOUR CHOICE

VEGAN MAYO

Shelf life: 12 months
Storage: at room temperature

Vegan mayonnaise with a unique recipe

The well perfected recipe has been upgraded and developed into three different flavours that should not be missing in any refrigerator and with any snacks. Veggiennaise is organic and vegan.

- NATURAL
- GARLIC & LEMON
- BASIL
- CURRY



KOMBUCHA

Shelf life: 6 months
Storage: 0-8 °C

Refreshing and healthy

Kombucha is a fermented soft drink, made by fermenting a slightly sweetened tea. In a process similar to beer and cider, we brew the kombucha over a period of 7 days using a symbiotic culture of bacteria and yeast (also known as SCOBY). When you ferment, you unlock flavour while reducing sugar and enhancing nutrients.

Kombucha is popular for its tasty and refreshing flavours and for being less sweet than normal soft drinks. It is also known for containing beneficial organic acids and probiotic bacteria. The complex flavours makes it a great, non-alcoholic alternative to wine.

ORGANIC MOUNTAIN TEA

Flavoured with handpicked organic mountain tea mix with refreshing lemon juice.

ORGANIC GINGER AND ARONIA





CHOOSE YOUR PRODUCTS

Choose from our wide assortment of quality plant based products.

DECIDE ON A RECIPE

Choose some of our recipe or develop it with us and make the right combination of ingredientes to satisfy your customers.

PACKAGING & DESIGN

Products can be packed in various packaging. Send us your design or trust our designers.

PRODUCTION & DISTRIBUTION

Fast worldwide delivery.





































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