



VEGGIECUS
— Plant Based Made Easy —

Two ways to achieve
the same goal:

SUCCESSFUL PLANT-BASED PRODUCTS

Whether you need a customised product formulation or a readily available base – at Veggiecus you'll find the right solution for your brand, your processes, and your vision.





BASE MIXES

Ready-to-use. Versatile combinations.

Our base mixes are readily available and ideal for anyone who wants to get started right away. They are suitable for numerous applications – from burgers to balls to fillings – and can be refined to perfection.



Base Aromatic:

Veggiecus Base Aromatic is ready-to-use and simply needs to be mixed with water. Veggiecus Base Aromatic is ideal for a variety of dishes such as hamburger patties, meatballs, Bolognese, or lasagna. By adding additional ingredients, spices and herbs, you can refine any dish according to your preferences and give it a personal touch.



Base Red:

Veggiecus Base Red has a neutral taste, but has the characteristic reddish colour of Base Aromatic. Veggiecus Base Red is simply mixed with salt, water, and oil. It's the perfect choice for anyone looking to replace ground meat products and add their own spices and flavours.



Base White:

Veggiecus Base White has a neutral taste and light in colour. Veggiecus Base White is simply mixed with salt, water, and oil. By adding your own spice mixtures, you can produce a variety of sausages, barbecue products or fillings.



Base Chicken-Style:

Veggiecus Base Chicken-Style is a versatile base for a wide range of plant-based “chicken” products. The mix is pre-seasoned and only needs to be mixed with water – ideal for vegan nuggets, schnitzels or burger patties. It offers an authentic texture and is perfectly suited for further individual processing.



Base Fresh:

Veggiecus Base Fresh offers a delicious vegetable-based option that is completely independent of meat-like taste or texture. Simply mix with water to create the perfect foundation for plant-based alternatives like juicy veggie patties, balls or fillings. By adding fresh ingredients such as herbs, spices or seasonal vegetables, you can easily give each dish your own personal touch.

QUICK SOLUTION, QUICK START

Quick & easy: Mix the base mixture with water, salt and oil and after a short swelling time the product is ready for processing.

Versatile: A variety of delicious dishes can be prepared from a base mix. Our experienced chefs have already created a wide selection of variations. Benefit from our diverse recipe selection.

Individually refined: The base mixes can be given a personal touch by adding additional ingredients (e.g. spices, herbs, vegetables).

Minimal storage space: Our products have a long shelf life when unrefrigerated and require minimal

storage space. Prepared products stay fresh for at least 3 days in the refrigerator.

Suitable for freezing: The products can be pre-prepared and frozen. This allows them to be removed individually and immediately ready for further processing.

Small quantities available: Our base mixes are listed at various retailers and can also be ordered in smaller quantities.

Machine-compatible: From mixing to portioning: Veggiecus is also easy to process on industrial machines.



PRIVATE LABEL

Customised for your brand

You have a product idea – we deliver the right solution.
Together we develop individual dry mixes that are
precisely tailored to your processes, target groups
and areas of application.





OPTIMISE YOUR BUSINESS WITH US

Partnership: Successful plant-based products don't happen by chance – they're created through collaboration. We combine our technical expertise and your market understanding to create viable solutions – in terms of application, taste, and distribution.

100% customised: Working closely with you, our team will develop a plant-based dry mix that matches your product concept perfectly.

Development expertise: Thanks to our parent company's many years of experience in the private label sector, we offer you the highest level of competence, expertise, and product quality. Trust in our know-how.

Product diversity: Private label production makes it possible to respond quickly to market trends and introduce new products without having to invest in our own production capacity.

Customised packaging sizes: From 150g pouches to big bags – we have the packaging to suit your market.

Private label

THE PATH TO YOUR SOLUTION



1 Initial contact



2 Analysis



3 Development



4 Order & contract



5 Production & quality control



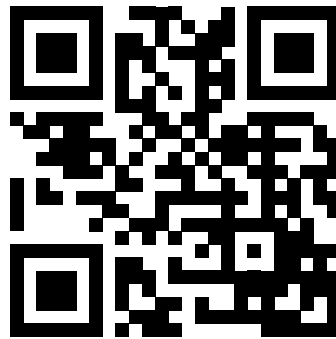
6 Delivery

Private label



VEGGIECUS

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