



Rasher Info Sheet - Retail

Ingredients

WHEAT gluten, water, soy sauce (water **SOY** beans, salt, **WHEAT**, sugar, yeast extract), liquid smoke, olive oil, brown sugar, tomato puree, gram flour, nutritional yeast, onion powder, smoked paprika, sea salt, garlic powder, black pepper, malt vinegar, (**BARLEY**), molasses, coriander powder, ground ginger, tamari, cinnamon powder.

Shelf life and Freezing

Our rashers have a tested shelf life of 52 days and are suitable for home freezing. As we prefer zero-plastic packaging, we reduced our best before date to 30 days to ensure they are enjoyed at their very best. Once opened, for best results, store your rashers in an airtight container for maximum freshness.

Cooking

Our rashers only really need re-heating. You can cook yours in the oven, under the grill, in a microwave or for best results, we recommend frying very lightly in a little oil. Take care not to over-do!

How many rashers in a packet?

There are 6 large rashers in each packet, which weigh approximately 160g.

What else is great about Green Kitchen Meat-Free Rashers?

Well, since you ask, they come in plastic-free packaging, you won't find any palm oil in them, they are genuinely handmade and packaged with love, by us and 10p from every packet sold is donated to The Retreat Animal Rescue Farm Sanctuary.

Postage

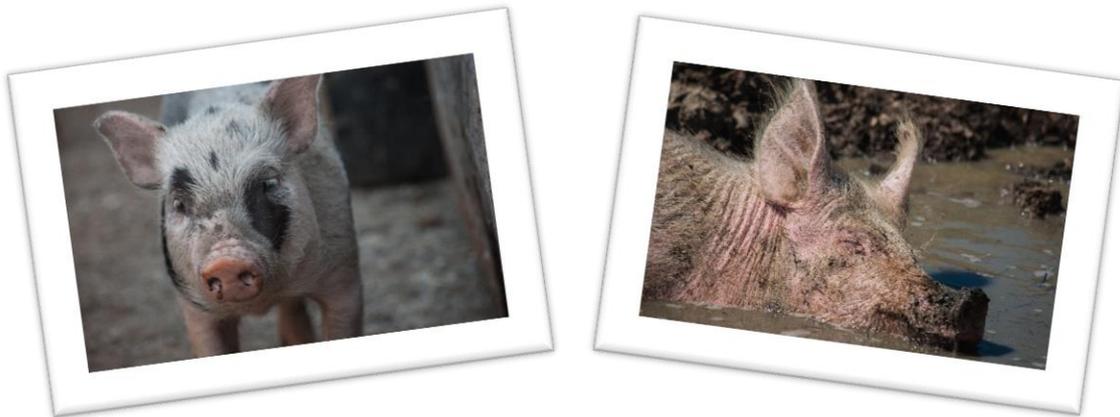
Rashers are posted First Class in envelopes that keep them to temperature for 72 hours. We currently post on a Wednesday to ensure arrival by the weekend. Postage for 1- 5 packets is £4.20. If you would like more, we're happy to provide you with a quote for postage. Drop us a line at hello@greenkitchenbrighton.com.

About us

We are Katie & Catherine, the owners of Green Kitchen. We started making rashers to serve in our café, and soon found there was demand from our customers who wanted to buy them to take home.

We are a vegan company with nearly 20 years of veganism between us. As a life-long vegetarian, Catherine previously worked with organisations such as Marigold Heath Foods and the charitable campaign group Animal Aid.

We opened our café doors in 2016 because we wanted to show that everyday food can easily be vegan. The demand for our rashers gave us the opportunity to spread our message further by linking our compassionate version of a traditional product, directly with the intelligent and sentient individuals, rescued and given the life they deserve at the amazing Retreat Animal Rescue. Through this link, we hope we are helping to change hearts, minds and tummies!



Residents of The Retreat. We are proud to have donated over £700 so far.