



**Tasty plant-based  
whole-cuts**



# Texture and taste of meat from plants

*Umiami is a Food Tech founded in 2020 in France with the mission to reduce worldwide meat consumption and its impact on the environment, health, and animal welfare while offering a tasty and innovative plant-based meat alternative to B2B operators.*

Most meat substitutes are produced using a single method: extrusion.

This technology could not reproduce a whole piece of meat, thick and fibrous, but rather minced products such as burger patties, meatballs, nuggets, or sausages representing less than 50% of the demand.

Thus, we **created Umisation**: a unique and innovative food technology.

## Umisation

- Uses a limited amount of clean ingredients.
- Mimics meat and fish whole-cut fibers in look, texture, and taste.
- Offers a product with the same nutritional values as meat (proteins).

## 2 PRODUCTION SITES

### The heart of innovation



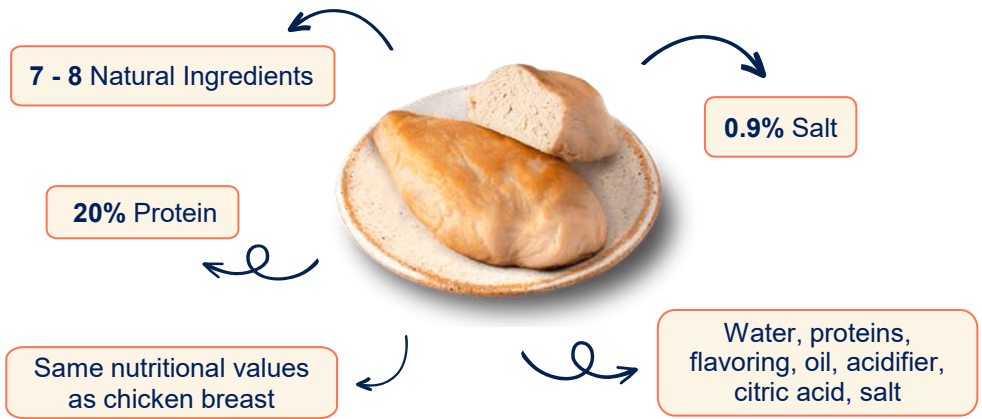
Our innovation center in Villebon-sur-Yvette, near Paris, enables our teams to work on the latest trends and innovations.

### The production plant



Our 14,000 m<sup>2</sup> industrial production site is located in Alsace: it offers a production capacity of 7,500 tones per year per production line.

# A unique product with simple ingredients



## 1 PRODUCT, 1,000 RECIPES



# Our services



## INDUSTRY

Umiami's plant-based products can be sold under your plant-based brand or used in ready-meals. Differentiate yourself from the competition with groundbreaking products.

## FOOD SERVICE

Our products are available for restaurants that want to upgrade their consumers' satisfaction through upgraded menu options. Umiami provides chefs with a versatile base for crafting their dishes.



### REACH OUT TODAY!

Our team will be happy to help you!

 [contact@umiami.fr](mailto:contact@umiami.fr)

 [www.umiami.com](http://www.umiami.com)

Connect with us  
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