

JOIN THE GOODNESS MOVEMENT



EAT OPEN MINDED

Plant Based Pionieer

More than 30 years ago Vivera started as part of a meat company the development of plant-based alternatives for meat. What was first a niche market has meanwhile developed into a serious category driven by worries about climate change, animal welfare and health. All this time Vivera has worked on increasing plant-based options in terms of product portfolio using new technologies and R&D insights based on the knowledge of meat structures and taste. After selling the meat business, Vivera focussed all its efforts on plant-based to accelerate development and investments. This has made Vivera one of the leading producers in Europe with a wide range of production capabilities and a broad product portfolio.

Great taste at great value

A lot of consumers see the need to change their eating habits but are reluctant to do so because of taste and price. Therefore Vivera has focused all its efforts on creating the best tasting products at affordable prices.

By regular testing versus competition and meat references we are constantly benchmarking our products and improving recipes and this has resulted in a lot of award winning products over the last years.

Thanks to the extensive manufacturing platform and scale of production, Vivera can manage to offer great products at affordable. This is becoming more important in light of inflation and increasing raw material costs.

Brand and Private Label

Vivera's brand is available in 15 countries throughout Europe. The Vivera brand aims to make people open minded to plant-based foods. Vivera wants to trigger all those with fixed patterns to try new things and to encourage them to make a conscious choice, without having to compromise on taste. By offering inspiration and delicious nutritionals, Vivera helps to make the switch to plant-based really easy.

Next to branded products, Vivera also offers a wide range of products under Private Label, from meat alternatives such as chicken pieces and schnitzels to fish alternatives and tofu.





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MEAL CENTERS



VEGETABLE BURGER Vegan 2 pieces • 200 g ⊖



BURGER MUSHROOM & PEPPER Vegan 2 pieces • 200 g ⊖



ORIENTAL BURGER Vegan 2 pieces • 200 g ⊖



BURGERS Vegan 2 pieces •150 g ⊖ 4 pieces •300 g ⊖



CRISPY CHICKEN BURGER Vegan 2 pieces • 200 g ⊖



CROQUETTE BURGER Vegan 2 pieces •150 g ⊖



CHICKEN TENDERS Vegan 6 pieces • 210 g ⊖



CHICKEN GOUJONS SOUTHERN FRIED Vegan 4 pieces • 200 g ⊖



CHICKEN **GOUJONS BBQ** Vegan 4 pieces •200 g ⊖



FISH GOUJON Vegan 8 pieces • 210 g ⊖



STEAK Vegan



SPINACH & CHEESE FILLET Vegetarian



FISH FILLET Vegan



SATAY KIEV 2 pieces • 200 g ⊖



BBQ SAUSAGE 2 pieces • 160 g ⊖





CRISPY CHICKEN ESCALOPE

Vegan 2 pieces • 200 g ⊖ 4 pieces • 400 g €



ESCALOPE Vegan 2 pieces • 200 g ⊖



CHEESE ESCALOPE Vegetarian 2 pieces •150 g ⊖



BEEMSTER CHEESE ESCALOPE Vegetarian 2 pieces • 180 g ⊖



ESCALOPE HUNGARIAN STYLE Vegan 2 pieces • 200 g ←





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OUR LATEST INNOVATIONS



SALMON FILLET Vegan 2 pieces • 200g ⊖



HOT DOGS Vegan 4 pieces •140g ⊖



TOMATO **NOT ZARELLA** Vegan 2 pieces •160g ⊖



FRIKANDEL BURGER Vegan 2 pieces •170 g ⊖



CHICKEN BREAST STYLE Vegan 2 pieces • 180 g ⊖



SMOKED SAUSAGE Vegan 2 pieces • 160 g ⊖



SPICY CHICKEN KEBAB STYLE Vegan 175g 🖰



TEX MEX STRIPS Vegan 160 g ⊖

AND MORE TO COME!

INGREDIENTS



GREEK STYLE KEBAB Vegan 175g⊖



SHAWARMA KEBAB Vegan 175g / 350 g ⊕



CHICKEN PIECES



BACON Vegan 175g⊕



MINCE Vegan 175g / 375g ⊕



TOFU Vegan 500g€



TOFU SMOKED Vegan 200g⊕



TEMPEH Vegan 400g€



SNACKS



FALAFEL Vegan 12 pieces • 200 g ←



VEGETABLE BALLS Vegan 12 pieces • 200 g ⊖



MEATBALLS



Vegan 12 pieces • 200 g ⊕ 21 pieces • 350 g €



NUGGETS Vegan 10 pieces • 200 g €



MINI MIX Vegan 9 pieces •155g ⊖

THE TASTIEST PRODUCTS, PLANT-BASED!

FOODSERVICE RANGE

All our products are available in shelf ready packaging and foodservice boxes



6 **PIECES**

*Assembly Suggestions

12 **PIECES**







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INTERESTED IN PRIVATE LABEL?

We are happy to tell you more about all the options.

Get in contact with us and send us an e-mail to sales@vivera.com
or call +31 548 85 00 00.



Discover more!

For more information about our products, recipes and preparation methods, check our socials or visit our website.



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