

Why fermentino is different from vegan cheese?

fermentino	vegan cheese
SHORT LIST OF INGREDIENTS	LONG LIST OF INGREDIENTS
HIGH NUTRITIONAL VALUES: 70% NUTS	LOW NUTRITIONAL VALUES
ONLY NATURAL INGREDIENTS	PRESENCE OF PRESERVATIVES ADDITIVES, THICKENERS, AROMAS
UNSATURATED FATS	SATURATED FATS
UNIQUE NATURAL TASTE	FAKE FLAVOURS

Where can I find more information about fermentino?

Visit our website:
www.casadelfermentino.com
 or following our social media accounts on:



 @fermefermentini
 @cameliafermentino
 @cicionifermentino

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Food for Change



ZRT00336

CASA DEL FERMENTINO

 THE ART OF FERMENTING NUTS

The future is plant-based:
 discover fermentino!



THE ITALIAN REVOLUTIONARY PLANT-BASED CATEGORY FOR YOUR SHELVES!



Fermentino is a new food category which comes from the fermentation of nuts and oilseeds, with only water and salt added;

3 natural ingredients only: nuts, water and salt

Pure and tasty

No additives, no preservatives, no aromas

Plant based



What to know about fermentino:

Fermented

Perfect to be eaten alone or in many recipes

Organic

Natural source of minerals, vitamins, and proteins

depending on ripening time, it can be fresh or aged, as well as hard or soft. Fermentino is a completely natural product and, by definition, does not involve the addition of other ingredients if not plant based.



FERMÈ

is the range of spreadable and semi-aged products made with cashews, water and salt and the addition of herbs and spices.



FERMÈ WITH CHIVES SPREADABLE
weight: 100 g
shelf-life: 40 days

The perfect combination of the sweetness of cashews and the fresh and aromatic notes of chives in a creamy and spreadable texture.



FERMÈ SPREADABLE
weight: 100 g
shelf-life: 40 days

The pure and delicate taste of fermented cashews with a sour note in a creamy and spreadable consistency. Only three ingredients, for a natural and amazing flavour.



FERMÈ WITH HERBS AND FLOWERS
weight: 90 g
shelf-life: 70 days

The delicacy of cashews combined with a pinch of salt meets a range of aromas and flavors reminiscent of a field of flowers, the sun and the Mediterranean summer. A balanced and harmonious taste.



FERMÈ WITH BLACK PEPPER
weight: 90 g
shelf-life: 70 days

The sweetness of cashews meets the intense and pungent taste of black pepper. A fragrant and persistent taste with a soft texture.



FERMÈ WITH SMOKED PAPRIKA
weight: 90 g
shelf-life: 70 days

The refinement of cashews meets the scent of the East and the sweet and smoky flavor of paprika. A spicy and enveloping taste with a soft texture.



CAMELIA
weight: 100 g
shelf-life: 38 days

It is elegant, complex and delicate, refreshed by the acidic touch typical of fermentation. Camelia with the delicacy of its raw materials, cashews and macadamia nuts, and its very white and compact rind acquires unique organoleptic characteristics. Its scents make the imagination travel, taking us to an autumn forest among hints of white truffle, porcini mushrooms and a finish reminiscent of hay and undergrowth.



CIONI
weight: 100 g
shelf-life: 70 days

Cicioni is the extraordinary touch for your plant-based recipes. Its unique and distinctive trait is the marked and refreshing acidity, typical of fermented food, balanced by the sweetness of almonds and the delicacy of cashews. Cicioni is the perfect ingredient for salads, sandwiches, soups and many other dishes.



GRATINO
weight: 75 g
shelf-life: 6 months

Grattino is delicately spicy thanks to the aromatic notes of nutmeg and black pepper. It has a lively and savory taste enhanced by the slight spiciness of pepper. Its texture adds a crunchy touch to your pasta dishes!



NEW

DOLCILLO
is the bittersweet fermentino, made with cashews, sweet cranberries and crunchy pecan nuts



DOLCILLO
weight: 100 g
shelf-life: 70 days

Dolcillo is a fermentino with an enchanting taste, a surprising fusion of textures and aromas. The delicacy of cashews is combined with the sweetness of cranberries and the crunch of pecan nuts. Dolcillo is ideal for a delicious appetiser or to enrich the end of the meal.

QUESTIONS ABOUT FERMENTINO? CHECK THE ANSWERS!

Where are fermentino products from and why we decided to call them fermentino?

Fermentino products are Italian and produced in Emilia Romagna region. They are a new plant-based category made only with nuts, water and salt. As a matter of fact, fermentino does not want to emulate cheeses but become a new healthy product to introduce in everyday diet to reduce the animal proteins intake in a new and tasty way. Fermentino is made only with few and natural ingredients: no preservatives or additives are included in the list of ingredients.

How is fermentino made?

The production process involves several simple stages that are common to the production of all types of fermentino:
1. The nuts are soaked in special containers with water and lactic bacteria in order to start the fermentation process. They then remain there for varying times, depending on the fermentino to be made.
2. Finally, the product is finely ground to create a kind of dough, homogeneous in texture.
3. Next is the fermentation phase, which takes place in the cell at a controlled temperature. These first stages in the process are then followed by several others depending on the kind of final product desired. In the case of a fresh spreadable product, the production process is now complete. If you want aged fermentino the product is placed in the special moulds for the seasoning (drying and ripening) phase.

Is fermentino only for vegans or vegetarians?

Not only! Vegans and vegetarians love fermentino, but it is also perfect for conscious people about health and the planet. Fermentino is ideal for consumers who want to reduce the animal proteins intake in their diet or for those who love to experience new tastes and eat innovative and gourmet food.

How can I eat fermentino?

Fermentino is a versatile product! Depending on the product, you can eat your semi-aged FERMÈ alone and your spreadable one on a slice of bread. If you like strong flavors you can eat Cicioni in a salad or soup and then conclude your meal with the elegance of Camelia. You can prepare many dishes with fermentino: salads, pasta, sandwiches, soups, risotto, pizza and more. If you want, you can find all our recipes on the website: www.casadelfermentino.com.

Why is fermentino a premium plant-based product?

Fermentino is a premium product because it's made with the highest quality organic raw materials: cashews, almonds and macadamia nuts. The ancient process of fermentation is artisanal and completely natural, which means that fermentino is a pure and high quality product.

Is fermentino an eco-friendly product? Once opened, how long does fermentino products can be kept?

Of course, all the fermentino products are packaged with 100% recyclable materials and our paper is FSC certified. Once opened the pack, you can keep your FERMÈ spreadable in the fridge for 2 days and your semi-aged one and Dolcillo for 5 days. Instead, Camelia can be kept in the fridge for 3 days, while Grattino for 15 days after the pack opening.