

# Taste that protects our FUTURE



DELICIOUS PLANT-BASED MEAT OPTIONS. TASTE  
THAT PROTECTS OUR FUTURE  
48G OF PROTEIN, LOW CALORIES, LOW SODIUM  
AND NO CHOLESTEROL.



# Our story

We are a plant-based meat company that started in Mexico. We are passionate about our culinary heritage and we want to share the flavors and dishes in a healthy and kind format.

We are a team of cooks, chefs, engineers, psychologists, and passionate people for our planet, the animals and our health.

When you eat a plant-based meat you are contributing to reducing your carbon footprint and antibiotic/hormone usage.

You are also promoting biodiversity and an efficient use of land and water

In Asanté we believe in food that respects traditional flavors and protects our natural resources.

We create great culinary experiences to have a sustainable FUTURE.



**Asanté has the perfect balance**

**48G OF PROTEIN/PACK**

**ALL-NATURAL, MADE WITH FRESH AND ORGANIC INGREDIENTS  
0 CHOLESTEROL / LOW CALORIES / LOW SODIUM / 100% VEGAN  
PRESERVATIVES AND SOY FREE**

**DELICIOUS HOT (TACOS) OR COLD (SALADS)**

**TAKE IT EVERYWHERE, WE USE A BPA FREE/ MICROWAVE SAFE POUCH OF  
350G/12.3OZ. OUR SHELF-STABLE TECHNOLOGY IS ALSO MORE SUSTAINABLE  
THAN THE ENERGY HUNGRY REFRIGERATED OR FROZEN OPTIONS.**



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# Ingredients

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Nopal brings fiber and micronutrients  
one of the most emblematic ingredients in  
Mexico



Amaranth whole grain completes  
Asanté's proprietary protein mix  
Adding whole grains to a diet is key for  
long term health



Pea protein  
Legumes mixed with grains give a  
complete amino acid protein



# Products

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## Plant-based Pastor 12.3oz (4 portions)

**Handcrafted by artisan cooks**, Asanté's proprietary **plant-based protein filets\*** are slow-cooked with modern culinary techniques to have a **unique, juicy, firm, and meaty texture**.

Marinated in a sauce made from fresh and organic ingredients from local growers. As many abuelitas, taqueros and chefs would say, the secret is in the Salsa. We use dried pepper mix, orange juice, onions, apple cider vinegar, pineapple, cilantro, annatto seed powder, corn oil, garlic, salt, lime juice, cinnamon, black pepper, oregano, cloves, and cumin.

Our Pastor is one of the most popular dishes in Mexico City. A Pastor is usually cooked roasted like a kebab and eaten in a Taco or in a Gringa (flour tortilla and plant-based cheese).

Our Pastor is fully cooked and only needs a personal touch to enjoy an authentic experience. Tastes delicious cold and can be great for salads or pasta, or hot in Tacos, enchiladas, or bowls mixed with rice or noodles (great pairing with Asian food). For extra "authenticity" add sliced pineapple and guacamole.

We are certain that our kindlier version will help us to transition into a plant-based diet.

\*Our plant-based protein filets are made from wholesome ingredients: wheat gluten, pea protein, whole grain amaranth flour, corn oil, potato flour, nopal flour, bamboo fiber, and salt.

Delicious in salads, or in Tacos, enchiladas, pizza, hamburger or bowls.



## Plant-based Cochinita Pibil 12.3oz (4 portions)

**Handcrafted by artisan cooks**, Asanté's proprietary **plant-based protein filets\*** are slow-cooked with modern culinary techniques to have a **unique, juicy, firm and meaty texture**.

We accompany our filets with a rich sauce made from fresh ingredients from local growers. As many abuelitas, taqueros and chefs would say, the secret is in the Salsa. We use tomato, onion, annatto-seeds, orange juice, non-spicy peppers, garlic, lime juice, salt, apple cider vinegar, cinnamon, black pepper, oregano, and cumin.

Our Cochinita Pibil is one of the most popular dishes in Mérida, Yucatán. A Cochinita Pibil is usually slow-cooked and eaten in a taco or tostada.

Our Cochinita Pibil is fully cooked and only needs a personal touch to enjoy an authentic experience, Tastes delicious cold and can be great for salads, or hot in Tacos, enchiladas or bowls mixed with rice or noodles (great pairing with Asian food). For extra "authenticity" add pickled red onions, lime and habanero peppers.

We are certain that our kindlier version will help us to transition into a plant-based diet.

\*Our plant-based protein filets are made from wholesome ingredients: wheat gluten, pea protein, wholegrain amaranth flour, corn oil, potato flour, nopal flour, bamboo fiber and salt.





## Plant-based Ceviche 12.3oz (4 portions)

**Handcrafted by artisan cooks**, Asanté's proprietary **plant-based protein filets\*** are slow-cooked with modern culinary techniques to have a **unique, juicy, firm, and meaty texture**.

We accompany our filets with a rich sauce made from fresh ingredients from local growers. As many abuelitas, taqueros and chefs would say, the secret is in the Salsa. We use green tomatillos, onions, lemon juice, grapefruit juice, apple cider vinegar, cilantro, olive oil, serrano peppers, salt, and garlic.

Our Ceviche is one of the most popular fish and meat dishes in Mexico. Ceviche is usually cooked without heat only using lime juice for hours and is a typical dish in the cantinas where they mix meat and fish.

The Ceviche is fully cooked and only needs a personal touch to enjoy an authentic experience. Tastes delicious cold and can be great for salads, or hot in "pescadillas" (fish tacos).

For extra "authenticity" add fresh lime and chopped fresh vegetables like cucumber. Or could be the base of amazing culinary creations of all international cuisines, more detailed recipes coming.

We are certain that our kindlier version will help us to transition into a plant-based diet.

\*Our plant-based protein filets are made from wholesome ingredients: wheat gluten, pea protein, amaranth flour, corn oil, potato flour, nopal flour, bamboo fiber, and salt.

