

SAUSAGES

PRODUCT CHORIZO / MORCILLA

Sojhappy sausages are made with organic ingredients and 100% vegan. They are rich in high quality proteins and have little caloric and cholesterol content. For this reason, they

are ideal to include in different types of diet. They should be stored in refrigeration between 2-4°C. To consume, cut into slices and fry or cook



FERMENTED

NATTO / TEMPEH

PRODUCT



Natto is a Japanese millennial food, made from the fermentation of soy (without added salt). Natto is very digestive and nutritious; providing many minerals (calcium, magnesium, iron, potassium, phosphorus, etc.), vitamins of group B, A, K2 and the nattoquinase, an enzyme that acts as an anticoagulant and that is being investigated thoroughly for

its potential protective effect against risk of contracting Alzheimer's and other cardiovascular diseases. Tempeh is also made from fermented soybeans. It contains 19.5% high quality proteins. It does not contain cholesterol. It contains vitamins of group B, highlighting the presence of vitamins B12, absent in other plant foods).



SWEET EXQUISITES

PRODUCT CHOCOLATE CREAM, CHOCOLATE WITH ORANGE, TOFU WITH GREEN TEA, TOFU WITH ORANGE, TOFU WITH PEACH AND TOFU WITH APRICOT

SOJHAPPY has a wide range of tofu with sweet flavours and is a pioneer in

the market of these products. They are ideal for breakfast, desserts, snacks, etc.

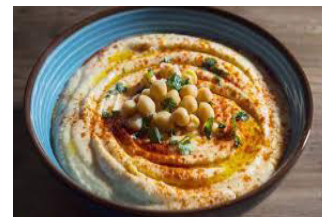


CREAMY DIPS

PRODUCT HUMMUS / HUMMUS WITH OLIVES

Hummus is a pate or chickpea cream typical of Arabic cuisine that has become a very popular recipe in the world. Its ingredients include legumes

(chickpea and tofu) and cereals (tahini or sesame cream), which provide the final product with a suitable nutritional combination.



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NATURAL TOFU

PRODUCT

MOMEN TOFU, TOFU KODAWARI, KINU TOFU (SILKY), MINI-ATSUAGUE (FRIED TOFU), YAKIDOFU, NATURAL TOFU

Made according to Japanese tradition, our different natural tofu have different textures. From the tofu kinu, with silky texture, to the natural tofu they change due to their treatment at the time of manufacturing,

pressing, coagulating, etc. The tofu mini-atsuague is a product of the tofu momen submitted to frying, the yakidofu comes from the same product then subjected to grilling ...



日本伝統のおいしい味

SEITAN

PRODUCT

SEITAN / SEITAN DE ESPELTA

Made from wheat flour, it is commonly known as "vegetable meat". It is a food rich in proteins that, due to its great digestibility and absence of fats, is an ideal food for all popula-

tion groups, except in the case of celiacs. In addition to wheat, it contains tamari, kombu alga and ginger, which means a nutritional enrichment of the final product.



VEGETARIAN STEAKS

PRODUCT WITH SHIITAKE / MILLET

The vegetarian steaks is an excellent alternative to meat. It is a healthy food, easy to digest and easier to prepare. It is already grilled and only requires heating on both sides without the need for oil. They can be

accompanied by vegetables, salads, etc. They are a good source of protein, fibre, vitamins and minerals due to the balanced proportion of cereals, legumes and different vegetables.



VEGETABLE BURGERS

Vegetables /okara / miso / chia and black garlic / orange and curry / zucchini / seitan and broccoli / carrot / garlic and parsley / pepper / spicy falafel / vegan cheese / seaweed / mushroom

Precooked and ready to consume, they are a very nutritious dish that has a low caloric content. They have a high value in proteins, complex carbohydrates and vitamins and minerals

all coming from the balanced proportion of cereals, legumes and vegetables. Heat in a pan or griddle without the need for oil and accompany with sauces, vegetables, salads, etc.



TOFU WITH FLAVOURS

PRODUCT

SEED OF POPPY / SPINACH AND SESAME / NORI SEAWEED AND SHIITAKE / MUSHROOM / ORANGE AND CURRY / FINE HERBS / SMOKED / SESAME AND NORI SEAWEED

Made from soy, it is a very nutritious, satisfying and low calorie food. It is an important source of vitamins and minerals. Being a very versatile product, it can be easily adapted to any recipe, it

can be stewed, marinated and used as another ingredient in pasta, rice, stews, etc. In addition, for its content in lecithin can be used replacing the egg in scrambled, for sauces, etc.



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