

endori

foodservice assortment

based on
peas
high in protein





Based on pea protein from traditional multi-field farming

flexitarians are on the rise

Consumer are looking to **remove meat** from their plates, replacing it with plant-based alternatives.

the 4 reasons

for consuming meat alternatives:

1. animal welfare
2. health
3. cut down meat consumption
4. sustainability

Source: Persona-Studie von CURTH+ROTH /2019

Our products are

- ✓ soy-free
- ✓ palm fat-free

our benefits

- ✓ **calculation security**
- stable service life and no cooking loss
- ✓ **inclusion of new target groups**
- the right products for more turnover with flexitarians, vegetarians and vegans
- ✓ **high acceptance by guests**
- no declaration requirement on the menu (exception veggie pulled)

Together – for people and the environment



- ✓ peas are grown in traditional multi-field farming
- ✓ lower CO₂ consumption and less exploitation of land and water compared to animal products*
- ✓ electricity from purely renewable sources

why endori?

We are endori. We love good food and are hungry for a better future. That's why we make veggie meat alternatives based on peas from traditional multi-field farming. Full of bite and 100% flavour, without the use of soy and palm fat.

Our plant-based meat alternatives, from burgers to pulled to bratwurst, are perfect for the professional out-of-home market. Our products not only add more variety to the meat on offer. Together with you, we make an active contribution to the climate, animal welfare and sustainability, because we don't just want to fill you up, we want to make you hungry - for a better world.

Trust is good, certification is better!
To ensure the highest quality and safety of our products, we regularly undergo certification.



Printing errors and mistakes reserved.

*Source: The German Environment Agency, "Fleisch der Zukunft" 2020 study (meat of the future)

trend: burgers

Burgers are **more than just fast food** – they have become firmly established as high-quality snacks and meals in the out-of-home market.

Gourmet and premium burgers are the buzzwords when it comes to this continuing trend. And with our products, flexitarians, vegetarians and vegans can now enjoy the fast-food trend as well!

veggie burger

Juicy, savoury and grilled to perfection – exactly how a burger should be! What's more, it's 100 % vegan!

- with appealing chargrill marks
- perfect for Ø 10–12 cm buns




Expert tip: Serve with aromatic BBQ sauce!

Prod. no. 500462

Packaging appr. 15 x 100 g | 5 x 1,5 kg | 7,5 kg; tubular bag

Ingredients Water, 13 % pea protein isolate, diced onions, rapeseed oil, beetroot, 5 % textured pea protein (pea protein, pea flour), WHEAT PROTEIN, WHEAT FIBRE, tomato paste, spices, malt extract (water, gluten-free roasted BARLEY malt, hops, yeast), gluten-free whole grain OAT flour, cider vinegar, pea fibre, potato starch, psyllium husks, salt, dextrose, thickener: methylcellulose; natural flavourings, smoked maltodextrine (maltodextrine, smoke), smoked salt (salt, smoke).

Cooking

-  appr. 3–4 minutes from both side, until the internal temperature reaches 73 °C
-  appr. 3–4 minutes from both side, until the internal temperature reaches 73 °C
-  appr. 8 minutes heat at 170 °C (recirculating air) until the internal temperature reaches 73 °C

veggie best burger

Tasty, juicy with meaty texture – exactly how a burger should be! Once bitten, forever smitten – customers will keep coming back for more!

- seasoned, raw
- meat-like texture
- perfect for Ø 10 cm buns




Expert tip: Lightly sear/grill on a high heat before lowering the heat to cook through.

Prod. no. 500450

Packaging appr. 15 x 113,5 g | 5 x 1,7 kg | 8,5 kg; tubular bag

Ingredients water, 15 % pea protein isolate, diced onions, rapeseed oil, 5 % textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, natural flavourings, thickener: methylcellulose; tomato paste, cider vinegar, malt extract (water, gluten-free roasted BARLEY malt, hops, yeast), citrus fibre, pea fibre, gluten-free whole grain OAT flour, potato starch, spices, salt, colouring fruit and vegetable concentrate (hibiscus, carrot, beetroot), yeast extract, smoked maltodextrine (maltodextrine, smoke), smoked salt (salt, smoke).

Cooking

-  thawed, appr. 4–5 minutes from each side, until the internal temperature reaches 73 °C
-  thawed, appr. 4–5 minutes from each side, until the internal temperature reaches 73 °C
-  thawed, appr. 11–12 minutes heat at 190 °C (recirculating air) until the internal temperature reaches 73 °C

Printing errors and mistakes reserved.



veggie pulled

The perfect starting point for creative vegetarian cooking. Easily seasoned and ideal for combining with other ingredients.


- pulled with tender texture
- delicious base for your own creative recipes
- the alternative to chicken dishes, from fricassee to toppings on hip Buddha bowls

Expert tip: Perfect for a vegetarian ragout served with potato or for a vegetarian chicken noodle stir-fry.

Prod. no. 500457

Packaging 5 x 1,5 kg | 7,5 kg; tubular bag

Ingredients water, 29 % pea protein isolate, WHEY protein concentrate, corn fibre, potato starch, rapeseed oil, gluten-free whole grain OAT flour, potato fibre, dextrose, psyllium husks, salt, natural flavourings, acid: citric acid; antioxidant: ascorbic acid.

Cooking  apprx. 4-5 minutes while turning repeatedly

 apprx. 5-6 minutes heat at 185 °C (recirculating air)



veggie kebab coriander • paprika

The vegan version of a classic Middle Eastern dish – deliciously seasoned with coriander and paprika.


- sliced, marinated
- roughly sliced
- deliciously seasoned with coriander and paprika

Expert tip: Ideal for vegetarian kebabs or shawarma.

Prod. no. 500459

Packaging 5 x 1,5 kg | 7,5 kg, tubular bag

Ingredients water, 29 % pea protein isolate, rapeseed oil, tomato paste, corn fibre, brandy vinegar, coriander, smoked paprika (paprika, smoke), spices, malt extract (water, gluten-free roasted BARLEY malt, hops, yeast), gluten-free whole grain OAT flour, potato starch, cider vinegar, potato fibre, psyllium husks, salt, natural flavourings.

Cooking  apprx. 4-5 minutes while turning repeatedly

 apprx. 5-6 minutes heat at 185 °C (recirculating air)



veggie pulled thyme • garlic

Deliciously spiced with a mixture of thyme and garlic. Bursting with flavour for 100 % vegan satisfaction.


- marinated, pulled
- for a complete meal or a snack to go
- pre-seasoned to ease preparation

Expert tip: Ideal base for delicious Mediterranean recipes.

Prod. no. 500458

Packaging 5 x 1,5 kg | 7,5 kg, tubular bag

Ingredients water, 29 % pea protein isolate, rapeseed oil, tomato paste, corn fibre, brandy vinegar, thyme, garlic granulated, spices, gluten-free whole grain OAT flour, potato starch, cider vinegar, potato fibre, psyllium husks, salt, natural flavourings.

Cooking  apprx. 4-5 minutes while turning repeatedly

 apprx. 5-6 minutes heat at 185 °C (recirculating air)



recipes? online!

Are you looking for vegetarian or vegan recipe ideas that work in a professional kitchen and that your guests will love?

Have a look at our website endori.de/professionals for further inspiration and find out how you can incorporate delicious, sustainable dishes into your own kitchen.



Recipe ideas?
Simply scan the QR code!



endori

in shape: bratwurst

Sausages – simply irresistible! Whether grilled or pan-fried, our bratwursts have the perfect amount of bite and delicious taste.

Our bratwursts allow you to add a vegan version of the classic to your menu - perfect for every meal occasion.



veggie bratwurst

Germany's legendary barbecue favourite goes vegan! Our delicious veggie bratwurst turns golden and crispy – a unique sausage for you to sink your teeth into!

- seasoned, raw, edible vegan casing
- succulent, crisp bite
- appr. Ø 14.5 cm long

Expert tip: Ideal served with a curry sauce, in a stew or simply with mashed potato and onion gravy on the side.



Prod. no. 500451

Packaging appr. 28 x 60 g | 5 x 1,68 kg | 8,4 kg; tubular bag

Ingredients water, 12 % pea protein isolate, diced onions, rapeseed oil, 5 % textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, thickener: methylcellulose; WHEAT GLUTEN, cider vinegar, citrus fibre, pea fibre, gluten-free whole grain OAT flour, spices, spice extracts, salt, colouring vegetable concentrate (carrot, beetroot), yeast extract, natural flavourings, stabilisers: sodium alginate, konjac, guar gum.

Cooking

- thawed, appr. 7–8 minutes from all sides, until the internal temperature reaches 73 °C
- thawed, appr. 7–8 minutes from all sides, until the internal temperature reaches 73 °C
- thawed, appr. 7–8 minutes heat at 190 °C, until the internal temperature reaches 73 °C (recirculating air)

veggie mini bratwurst

Kids will love it! Our veggie mini bratwursts are great in taste and perfect for a family barbecue.

- seasoned, raw, edible vegan casing
- succulent, crisp bite
- appr. Ø 10 cm long

Expert tip: Brush with a little oil before cooking.



Prod. no. 500452

Packaging appr. 68 x 25 g | 5 x 1,7 kg | 8,5 kg; tubular bag

Ingredients water, 12 % pea protein isolate, diced onions, rapeseed oil, 5 % textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, thickener: methylcellulose; WHEAT GLUTEN, cider vinegar, citrus fibre, pea fibre, gluten-free whole grain OAT flour, spices, spice extracts, salt, colouring vegetable concentrate (carrot, beetroot), yeast extract, natural flavourings, stabilisers: sodium alginate, konjac, guar gum.

Cooking

- thawed, appr. 3–4 minutes from all sides, until the internal temperature reaches 73 °C
- thawed, appr. 3–4 minutes from all sides, until the internal temperature reaches 73 °C
- thawed, appr. 6–7 minutes heat at 190 °C, until the internal temperature reaches 73 °C (recirculating air)



from field to fork

The basis: peas

At endori, we rely on peas from Germany and Europe as the main raw material for our products. Thanks to this legume, our endori veggie products are rich in protein and fit perfectly into a balanced diet. In addition, peas are also good for the soil, groundwater and subsequent crops. They serve as a natural fertiliser in a multi-crop rotation, reduce nitrate residues with their roots and help to reduce the use of pesticides. We refrain from using soy and palm oil in our products.

Local cultivation to minimise transport

The quality and origin of our raw materials are important to us. That is why we have a partnership with the Emsland Group for our main raw material, the pea. They source it exclusively from their contract farmers, so we also have control over the origin of our pea protein and receive the raw material from a single source. The farmers of our partner grow the peas for us in traditional multi-field farming. A large proportion of the peas come from Germany, the rest from neighbouring countries. This guarantees short transport routes to our production facilities and protects the environment.

Non-chemical extraction of protein

The pea protein is found in the amniotic fluid of the pea. This is first pre-treated and heated. Then the moist protein flake emerges from the amniotic fluid. This is thickened centrifuges, dried and filled. Then it goes on to the wet extrusion. Here the raw materials are mixed, blended and finally shaped by heat and pressure, the vegetable proteins are cooked and pressed through a downstream, cooled nozzle by means of the rotation of two screw shafts: this is how the meat-like texture of our products is created.

The better packaging

As we all know, we like it tasty, sustainable and practical. And especially for the latter reason, we have revised the packaging of our bulk products. We are gradually converting our GM range to practical tubular bags. This not only optimises product safety, but also improves handling in the kitchen. Because the packs now take up less space and can be practically resealed with a clip.

Delicious results

Our products enable you to serve your guests delicious meat-free meals – from classics to the latest hip food trends. This way, you and your team can include diverse, sustainable and delicious meat-free dishes on your menu to meet the increasing demand for this type of food.



83%

of consumers attach importance to the **local origin of products**

Source: German Ministry of Food and Agriculture: "Deutschland wie es isst" Nutrition Report 2020

local produce with passion

We maintain regular and personal contact with our contracted farmers who grow the main raw material for our products – **peas**.

This means we know exactly where they come from, you can be sure that your guests are being served high-quality and sustainably produced food.



we love mince!

Fiery-hot **chilli** or aromatic spaghetti **bolognese** can be prepared in an instant thanks to our veggie mince, adding delicious meat-free options to the menu.



veggie minced

The perfect all-rounder: our vegan alternative to minced meat. All classic minced dishes can be easily prepared.

- minced
- full of taste and texture
- ideal for adding a finishing touch with your own special seasoning

Expert tip: Perfect for veggie bolognese, veggie lasagne and chilli sin carne – or any other minced meat classic.



Prod. no.	500456
Packaging	5 x 1,5 kg 7,5 kg, tubular bag
Ingredients	water, 33 % pea protein isolate, tomato paste, corn fibre, malt extract (water, gluten-free ROASTED BARLEY MALT hops, yeast), rapeseed oil, gluten-free whole grain OAT flour, potato starch, potato fibre, psyllium husks, salt, natural flavourings.
Cooking	 apprx. 3-4 minutes while turning repeatedly  apprx. 4-5 minutes heat at 185°C (recirculating air)

why serve veggie to your guests?

Customers are looking for delicious but at the same time sustainable dishes. The offer has to include a diverse choice of vegetarian and vegan dishes.

A growing number of consumers want to eat less meat but still enjoy their dish, without compromise on taste and texture.

Whether you are serving up delicious meals in a small restaurant or as part of a larger institutional catering team, providing guests with tasty meat-free options is becoming increasingly important. Our products are the answer for adding even more delicious dishes to the vegetarian or vegan choices on your menu!






veggie balls

As a salad topping or on a vegetable skewer, our juicy veggie balls are ready in no time at all – and are likely to disappear just as fast!

- seasoned, raw
- tender, crisp bite
- meat-like texture

Expert tip: When chargrilling the veggie balls, we recommend using a griddle.

Prod. no.	500453
Packaging	apprx. 105 x 16 g 5 x 1,68 kg 8,4 kg; tubular bag
Ingredients	water, 14 % pea protein isolate, rapeseed oil, diced onions, 5 % textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, thickener: methylcellulose; tomato paste, spices, malt extract (water, gluten-free roasted BARLEY malt, hops, yeast), cider vinegar, gluten-free whole grain OAT flour, potato starch, pea fibre, citrus fibre, salt, colouring fruit and vegetable concentrate (hibiscus, carrot, beetroot), yeast extract, natural flavourings.
Cooking	<ul style="list-style-type: none">  thawed, aprx. 4–5 minutes from all sides, until the internal temperature reaches 73 °C  thawed, aprx. 4–5 minutes from all sides, until the internal temperature reaches 73 °C  thawed, aprx. 9–10 minutes heat at 190 °C (recirculating air), until the internal temperature reaches 73 °C



let's roll it!

Let's be honest! Our veggie balls simply look and taste fabulous, however they're served.

Whether on their own with a dip or sauce, or as a **topping** on salads and **pasta**.

delicious taste for everyone

endori products are perfect for every meal occasion - 100% taste and 0% meat. Our products are without use of soy and palm fat.



holiday feeling

Our veggie cevapcici allow you to conjure up that holiday feeling on a plate.




Just serve with a fresh salad for a **delicious taste of the Balkans!**

veggie hacksteak

Served with salad, vegetables or sauces, our delicious veggie hacksteaks are available in a range of different seasonings.

- seasoned, raw
- shaped like a meat patty

Expert tip: For perfect final results, fry in a generous quantity of oil or brush with oil before charring. Fats that can be heated to a very high temperature, like rapeseed or sunflower seed oil, are ideal.




Prod. no.	500455
Packaging	apprx. 15 x 90 g 6 x 1,35 kg 8,1 kg; tubular bag
Ingredients	water, 12 % pea protein isolate, diced onions, rapeseed oil, 5 % textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, thickener: methylcellulose; WHEAT GLUTEN, cider vinegar, citrus fibre, pea fibre, gluten-free whole grain OAT flour, spices, spice extracts, salt, colouring vegetable concentrate (carrot, beetroot), yeast extract, natural flavourings.
Cooking	 thawed, aprx. 4–5 minutes from each side, until the internal temperature reaches 73 °C  thawed, aprx. 4–5 minutes from each side, until the internal temperature reaches 73 °C  thawed, aprx. 8–9 minutes heat at 190 °C (recirculating air), until the internal temperature reaches 73 °C

veggie cevapcici

Our wonderfully seasoned veggie cevapcici are simply irresistible! Enjoy them on a skewer, served as a side dish or as a snack!

- seasoned, raw
- meat-like texture

Expert tip: Thanks to their long shape, veggie cevapcici obtain aromatic grilled aromas during cooking.

Prod. no.	500454
Packaging	apprx. 42 x 40 g 5 x 1,68 kg 8,4 kg; tubular bag
Ingredients	water, 14% pea protein isolate, diced onions, rapeseed oil, 5% textured pea protein (pea protein, pea flour), coconut fat, brandy vinegar, natural flavourings, thickener: methylcellulose; tomato paste, garlic puree, malt extract (water gluten-free ROASTED BARLEY MALT, hops, yeast), cider vinegar, gluten-free whole grain OAT flour, potato starch, pea fibre, citrus fibre, vegetable powder (leek, onion, parsnip, white cabbage, garlic, carrot, tomato), spices, carrot juice concentrate powder, salt, colouring fruit and vegetable concentrate (hibiscus, carrot, beetroot), dextrose, yeast extract.
Cooking	 thawed, 4–5 minutes from each side, until the internal temperature reaches 73 °C  thawed, 4–5 minutes from each side, until the internal temperature reaches 73 °C  thawed, 9–10 minutes heat at 190 °C (recirculating air), until the internal temperature reaches 73 °C





all crispy

A golden crispy outside, full of proteins inside and super delicious.

Our **breaded veggie treats** bring everyone together at the table: big, small, meat and veggie lovers.

veggie nuggets

The finger food classic for young and old.

- shaped, breaded, deep-fried
- crispy breading and juicy to the bite
- slightly spicy umami taste (meaty)

Expert tip: As finger food for in between as a snack with dips or as a topping on salads or in a wrap.





Prod. no. 500461


Packaging appr. 66 x 22,5 g | 5 x 1,5 kg | 7,5 kg; tubular bag

Ingredients water, 20 % breading (rice flour, starch, gram flour, maize flour, water), 7 % textured pea protein (pea protein, pea flour), 5 % pea protein isolate, WHEAT FIBRE, brandy vinegar, rapeseed oil, thickener: methyl-cellulose; potato starch, WHEAT GLUTEN, gluten-free wholegrain OAT flour, psyllium husks, vegetable powder (leek, onion, parsnip, white cabbage, garlic, carrot, tomato), spices, pea fibre, carrot juice concentrate powder, salt, dextrose, yeast extract, natural flavourings.

Cooking

 thawed, for a total of appr. 4-5 minutes on both sides, until the internal temperature reaches 73 °C

 thawed, appr. 6-7 minutes heat at 180 °C (recirculating air), heat, until the internal temperature reaches 73 °C

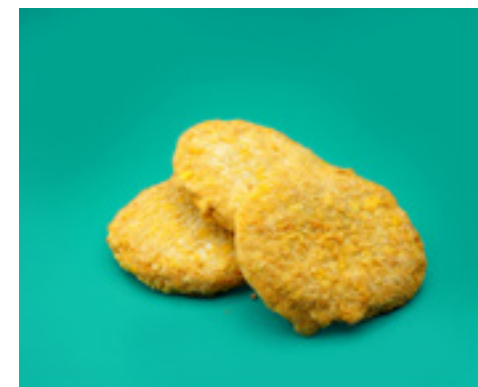
 thawed, deep-fry for appr. 2-3 minutes at 175°C, until the internal temperature reaches 73 °C

veggie schnitzel

Golden yellow breading, juicy and crispy to the bite.

- shaped, breaded, deep-fried
- full-bodied, spicy, slightly buttery

Expert tip: As a schnitzel sandwich or classic with fries and salad.





Prod. no. 500460


Packaging appr. 15 x 90g | 6 x 1,35 kg | 8,1 kg; tubular bag

Ingredients water, 20 % cornflakes breading (rice flour, starch, cornflakes, water, gram flour, maize flour, salt, dextrose, rapeseed oil), 7 % textured pea protein (pea protein, pea flour), 5 % pea protein isolate, WHEAT FIBRE, brandy vinegar, rapeseed oil, thickener: methylcellulose; potato starch, WHEAT GLUTEN, gluten-free wholegrain OAT flour, psyllium husks, vegetable powder (leek, onion, parsnip, white cabbage, garlic, carrot, tomato), spices, pea fibre, carrot juice concentrate powder, salt, dextrose, yeast extract, natural flavourings.


















Cooking

 thawed, for a total of appr. 4-5 minutes on both sides, until the internal temperature reaches 73 °C

 thawed, appr. 9-10 minutes heat at 180 °C (recirculating air), until the internal temperature reaches 73 °C

 thawed, deep-fry for appr. 4-5 minutes at 175°C, until the internal temperature reaches 73 °C

product overview

Product	Prod. no.	vegetarian/ vegan	Product composition	Nutritional values per 100 g								Allergens	Cooking				Type of packaging	Logistical data						
				Energy kJ/kcal	Fat	of which saturates	Carbohydrate	of which sugars	Protein	Salt						Pack size (net)		No. units per pack	Weight PU (net)	PU per pallet	Layers per pallet	PU per layer	Storage	Remaining shelf life (days)
veggie best burger	500450	vegan	raw seasoned	815 / 196	12 g	4,8 g	4,3 g	1,3 g	17 g	1,6 g		x	x	x		1,7 kg	15	5 x 1,7 kg	36	4	9		90	5
veggie bratwurst	500451	vegan	raw seasoned	769 / 185	12 g	5,0 g	2,5 g	0,8 g	16 g	1,7 g	gluten	x	x	x		1,68 kg	28	5 x 1,68 kg	36	4	9		90	9
veggie mini bratwurst	500452	vegan	raw seasoned	769 / 185	12 g	5,0 g	2,5 g	0,8 g	16 g	1,7 g	gluten	x	x	x		1,7 kg	68	5 x 1,7 kg	36	4	9		90	9
veggie balls	500453	vegan	raw seasoned	789 / 189	12 g	4,9 g	3,0 g	1,0 g	16 g	1,7 g		x	x	x		1,68 kg	105	5 x 1,68 kg	36	4	9		90	15
veggie cevapcici	500454	vegan	raw seasoned	782 / 188	11 g	4,6 g	4,1 g	1,3 g	16 g	1,8 g		x	x	x		1,68 kg	42	5 x 1,68 kg	36	4	9		90	17
veggie hacksteak	500455	vegan	raw seasoned	769 / 185	12 g	5,0 g	2,5 g	0,8 g	16 g	1,7 g	gluten	x	x	x		1,35 kg	15	6 x 1,35 kg	36	4	9		90	17
veggie minced	500456	vegan	minced	742 / 176	4,1 g	0,9 g	3,4 g	1,1 g	30 g	1,2 g		x		x		1,5 kg	-	5 x 1,5 kg	36	4	9		90	13
veggie pulled	500457	vegetarian	pulled	715 / 170	4,3 g	0,9 g	3,1 g	0,7 g	28 g	1,2 g	milk	x		x		1,5 kg	-	5 x 1,5 kg	36	4	9		90	6
veggie pulled thyme + garlic	500458	vegan	pulled marinated	748 / 179	6,6 g	1,0 g	2,4 g	0,7 g	26 g	1,8 g		x		x		1,5 kg	-	5 x 1,5 kg	36	4	9		90	6
veggie kebab coriander + paprika	500459	vegan	cut marinated	799 / 190	6,9 g	1,0 g	3,8 g	0,7 g	27 g	2,2 g		x		x		1,5 kg	-	5 x 1,5 kg	36	4	9		90	7
veggie schnitzel	500460	vegan	breaded, fried	764 / 183	8,6 g	1,0 g	12 g	0,3 g	12 g	1,7 g	gluten	x	x	x		1,35 kg	15	6 x 1,35 kg	36	4	9		90	18
veggie nuggets	500461	vegan	breaded, fried	963 / 231	12 g	1,0 g	18 g	0,3 g	11 g	1,7 g	gluten	x	x	x		1,5 kg	66	5 x 1,5 kg	36	4	9		90	18
veggie burger	500462	vegan	cooked	813 / 195	10 g	1,1 g	4,9 g	2,2 g	19 g	1,8 g	gluten	x	x	x		1,5 kg	15	5 x 1,5 kg	36	4	9		90	5

* The nutritional values stated are guide values!

PU = packaging unit

legend



Product can be pan-fried.



Product can be grilled.



Product can be baked in an oven/
convection oven.



Product can be prepared in the deep fryer.



Storage: frozen at -18°C or below

All recipe images are serving suggestions.

our packaging

We not only optimise product safety, but also improve handling in the kitchen. Because the tubular bag packaging takes up less space and is also easier to reseal.



endori

endori

You want to expand your vegan and vegetarian offerings?
We will be pleased to advise you.



endori.de

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