



# YUMGO

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**Press kit**



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# We reinvent the egg!

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With **YUMGO**, we reinvent the egg! An innovative Parisian start-up created by **Rodolphe LANDEMAINE** and **Anne VINCENT**, YUMGO has created **100% plant-based egg substitutes** that are allergen-free, sustainable and accessible.

The advantages of this unique plant-based egg? **Same taste, same texture and same use!** The visual and taste results are identical to those obtained with egg and the **carbon footprint of YUMGO is 99% lower than egg ones.**

The goal? Allow everyone to **simply make 100% plant-based recipes** and take part in the plant revolution!

Products description, team, future projects; you will discover everything about YUMGO in this press kit.



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# YUMGO in few words

We reinvent the egg !



-  Creation date: 2019
-  Co-founders: Anne VINCENT & Rodolphe LANDEMAINE
-  Activity: Development and marketing of plant-based egg substitutes
-  Range: 3 products (white, yolk and whole egg)
-  Customers: B2B (bakers, confectioners, restaurants, caterers, etc.)
-  International presence: France, UK, Switzerland, Japan, Canada, etc.
-  Awards on: European Plant Based Protein Award 2019, Concours National Agropole 2020, Snacking d'Or 2020, etc.



YUMGO White, YUMGO Yolk et YUMGO Whole

- 2 formats: 25cl and 1L
- Fresh products
- Made with plant-based proteins
- Foaming, emulsifying, coagulating, gelling, colouring, binding, etc.

The only complete range of plant-based alternatives to eggs, which can be used in the same way as eggs and can be used to make all the recipes of professional chefs, both sweet and savoury.

- Short and natural composition
- Same use
- Good for the planet
- Good for your health
- Good for the animals

# I. From the project to the innovation

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Several observations reinforced **Rodolphe LANDEMAINE** and **Anne VINCENT** in their project. Whether it be the proportion of the population intolerant or allergic to eggs or the rise of veganism and plant-based food substitutes, **everything pushed them to carry out this innovative project!**

**The omnipresence of eggs in French gastronomy**, for chefs as well as for individuals, can only be noted. In both sweet and sour recipes and in every meal of the day, eggs are everywhere and can be eaten different ways!

**But how can it be replaced?**



# The origin of YUMGO

This ambitious innovation was born in 2019, when **Rodolphe LANDEMAINE**, baker and founder of Maison Landemaine bakeries, changed his diet. Eager to create plant-based ranges, he created the first 100% plant-based bakeries: Land & Monkeys.

With **Anne VINCENT**, an expert in international management, consulting and marketing, they realised that eggs, the most consumed animal protein, could not be easily replaced.

Butter, milk and cream are easily substitutable. This is not the case for eggs, which are nevertheless a **central ingredient in the daily diet**.





## **In-depth scientific research alongside professionals**

We carry out our **internal Research and Development** and work with bakery and pastry chefs in order to be able to **support professionals in the development of plant-based recipes** and the adoption of our products on a daily basis.



## II. All you need to know about our products

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After the launch of **YUMGO White**, a plant-based egg white substitute, in 2019, YUMGO is expanding and launching **YUMGO Yolk**, an egg yolk substitute, in 2020. The last version of **YUMGO Whole**, a whole egg substitute, came to complete the range in the beginning of 2022.

# YUMGO products

For the planet, the animal welfare and our health, it is essential to **rethink our eating habits and move towards partial or total plant-based diet.**

What are YUMGO plant-based egg substitutes? **As a substitute for egg whites, egg yolks and whole eggs, YUMGO products are used in the same way as eggs.** Same properties, taste and texture, our products allow you to **easily and sustainably make all your sweet and sour recipes become 100% plant-based!**



## How does it work?

The **YUMGO White** allows professionals and individuals to make all recipes based on egg whites such as meringues, macarons, mousses, financiers, etc. **All without changing the basic recipes!** As it has **similar properties to egg white** (overrun, coagulation and emulsification), the visual and taste results are constant!

In the same way, the **YUMGO Yolk** allows you to make mayonnaises, crème brûlée, pastas, cakes, etc. The **YUMGO Whole** is the perfect ally to make egg-based recipes such as pancakes, quiches or waffles, **100% plant-based and greedy.**





## Products approved by chefs

The **simplicity of use** and the equivalence of YUMGO with conventional eggs has seduced the taste buds of many chefs and non-professionals.

Present in **Europe** (France, UK, Switzerland, Spain, etc.) and **Japan**, the products of the YUMGO range are made from plant-based proteins of European origin. The **very short list of ingredients** allows us to remain as natural as possible.

All this for a **100% plant-based range, without allergens and with a carbon footprint reduced by 99% compared to eggs!**





## Where to find us?

Different formats for different targets. You're not dreaming, we've thought of everyone! In **1L format for professionals**, YUMGO products are also available in **25cl format for individuals**.

Via our **online shop**, our various online retailers and in their physical shops, you can find all our products on the Internet and directly in shops.

# III. The future of YUMGO

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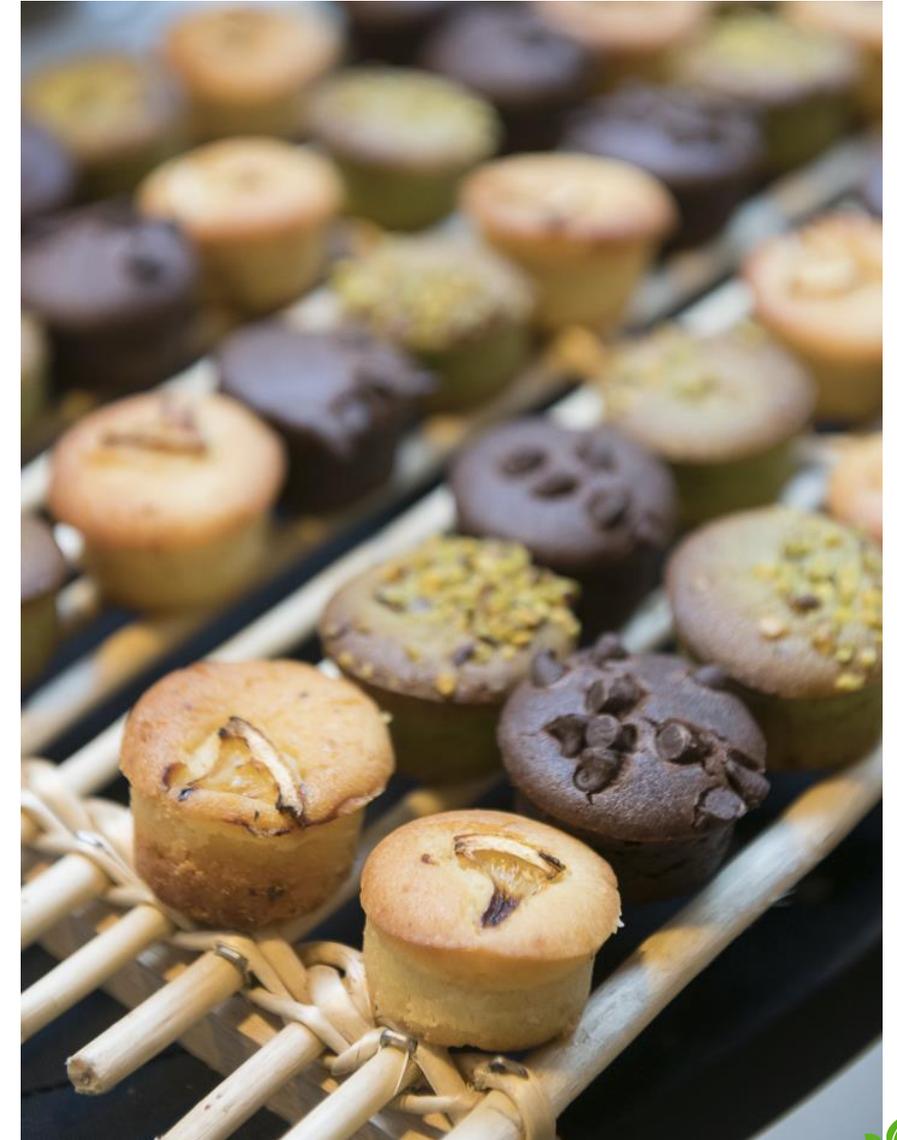
The entire YUMGO team is now working on the **commercial development of the products in France and abroad**, as well as on the **launch of new products** (development of our powder products, new formats for export and the food industry, reinforcing the team, etc.).



# A bright future

**Awarded numerous prizes** such as the Plant Based Protein Award, the “Snacking d’Or”, the “Concours National Agropole” and the “Trophées de l’Alimentation Végétale”, **YUMGO is unquestionably a promising innovation** that had to be invented and has a bright future ahead of it.

To meet you, answer all your questions and present our products, YUMGO is regularly present at various trade and BtoC shows, such as SIAL, SIRHA, the Foire de Paris, etc.



# They testify

"I used YUMGO egg whites plant-based substitutes which are exceptional"  
- Chef Philippe Bertrand, Meilleur Ouvrier de France Chocolatier Confiseur

"YUMGO will not only make your recipes plant-based, YUMGO is also about bringing other textures to your baking. »  
- Chef Jean-Michel BRIEND

"Loved how these vegan macarons came out using YUMGO vegan egg substitutes. Having a product that looks as close to the standard eggs makes me a happy pastry chef!"  
- Chef Micheal TOPP

"Concerning the YUMGO products I am now very satisfied with the results obtained on our preparations, they became a real solution for our vegan alternatives and it is also a great ease of use for us on a daily basis. »  
- Chef Germain DECRETON

"YUMGO White provides quick solutions for professional plant-based pastry chefs. Easy to use and ideal for mousses, meringues and macarons."  
- Chef Linda VONGDARA

One of the most amazing products we launched last year was Yumgo, a plant-based egg substitute made with natural ingredients, allergen free, which allow you to replace the egg identically in your sweet and savory recipes, for an equally delicious result! YUMGO is a fantastic product to make your vegan recipes a reality for Veganuary! - Classic Fine Food UK





# Contact and social networks

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Our social networks:

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