



Press Release

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No Cheese – but Offering its Taste: Simply V

Products with cheese character offer modern plant-base enjoyment - delicious taste experience with few ingredients, but sophisticated recipe

Simply V offers the typical taste of cheese but all products of the brand are purely plant-based. Every product is made with a precisely balanced almond content, coconut oil and only few other ingredients. The combination of all ingredients results in the best cheese alternatives currently available. Each product also convinces with a very pleasant mouthfeel.

To Spread: Simply V Streichgenuss (“Vegan Spread”)

For its debut in 2015, the company presented a vegan spread that looks like a plant-based further development of cream cheese and impresses each time anew. Simply V Streichgenuss is available in three varieties: Pure, Herbs and Coloured Peppers. It can be used in the same way as cream cheese: it tastes great on bread and is just as suitable for cooking as it is for baking.

To Top: Simply V Genießerscheiben (“Vegan Slices”)

With the Simply V Genießerscheiben, E. V. A. GmbH has created a purely vegan bread topping that inspires with its mild nutty aroma. They come in four varieties: whether as Mild, Herbs, Paprika-Chili and Aromatic – each variety turns a sandwich into a very special delicacy. Moreover, they are delicious when eaten gratinated transforming a simply toast into a small warm meal.





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To Melt Away: Simply V Reibegenuss (“Vegan Grated”)

As a vegan counterpart to grated cheese, Simply V Reibegenuss brings connoisseurs to melt away, and that at a temperature of a conventional oven. It is perfect for delicious casseroles and gratins, but also as topping for pasta dishes. It tastes warm, as well as cold - every salad is even more delicious with Simply V Reibegenuss. Friends of the Mexican cuisine have their bright joy when they sprinkle their tacos with it.

To Sprinkle: Simply V Pastagenuss

New Simply V Pastagenuss is at least as tasty and spicy as Parmesan. With the plant-based interpretation of the Italian classic, pasta and pizza, risotto and bruschetta, salad and many more dishes become a unique taste experience. Even Italian restaurant owners are amazed as there is no difference in taste between Parmesan and its plant-based equivalent.

