

Makers of Premium Canadian Organic Tempeh

The best tempeh you've ever had.



Gordon
FOOD SERVICE

Henry's Tempeh, the plant-based solution for your menu



Our Products

Organic Ground Tempeh—Unseasoned

Perfect for nachos, tacos, burritos, chili, burgers, salads/bowls, curries.



Organic Brick Tempeh

Tempeh that can be sliced, cubed, or diced; marinate and fry/bake/grill/deep fry to make bacon, bowls, sandwiches and more.



Seasoned Ground Tempeh (85% organic ingredients)

Ground Tempeh with an umami flavour profile; crumble over pizza, nachos, use in tacos etc. Perfect for operators who want plant-based items with little labour/effort.



Original Tempeh

A blank slate, ready for your imagination. Our original tempeh is made with organic soybeans fermented to perfection. Vegan, certified gluten free, organic.





Tempeh Crumble

A convenient, seasoned crumbled tempeh with a savoury/umami flavour ready to use in tacos, salads, lasagnas, and more. Vegan, certified gluten-free, and made with 85% organic ingredients. Also available in unseasoned variety.

Product Specifications



Product	Ingredient	Unit Size (inches)	Unit Weight	Case Size (inches)	Case details
Organic Ground Tempeh	Organic soybeans (soy), Water, Rhizopus oligosporus culture	4 ¾ x 1 x 4	400 g / 0.89 lbs	9 ¼ x 5 ¾ x 6	10 units 4 kg/8.82 lbs
Seasoned Ground Tempeh	Organic soybeans, Water, Tomato powder, Garlic powder, Onion powder, Soy sauce powder (Soybeans, maltodextrin, salt), Seasoning (salt), Rhizopus oligosporus culture	4 ¾ x 1 x 4	400 g / 0.89 lbs	9 ¼ x 5 ¾ x 6	10 units 4 kg/8.82 lbs
Organic Brick Tempeh	Organic soybeans (soy), Water, Rhizopus oligosporus culture	4 ¾ x ¾ x 4	250 g / 0.55 lbs	9 ¼ x 5 ¾ x 6	12 units 3 kg/6.61 lbs

5 reasons to have Henry's Tempeh on your menu:



1

Satisfies growing demand for better plant-based vegan protein food options

2

Tempeh is superior to tofu in nutrition, texture, and taste

3

Great texture, absorbs flavour, replaces animal protein

4

Easy to use, versatile, scalable

5

Easy storage, long shelf life, can be frozen

Modifying your menu to reflect the continued diner demand for healthier choices is a smart move. Many consumers are looking for healthy twists on their favourites, dishes featuring plant-based protein, and a way to try new dishes and flavours. This doesn't signal a dramatic shift to vegetarian and vegan dining exclusively, but 40% of healthy consumers plan to purchase plant-based meat substitutes in 2023, so it's an opportunity for you to grow your menu to meet demand – as consumers continue to prioritize alternative proteins.

Source: <https://tinyurl.com/2sdkxn3h>



Why Tempeh?



1. Tempeh has a rich and delicious savoury/umami flavour and a great texture
2. Tempeh is made from fermented soybeans, making it easier to digest and more nutritious than tofu
3. Tempeh is a highly versatile; use it as a protein anchor to any meal, or as a side / topping
4. Tempeh is great in burgers, tacos, lasagna, stew, pizza, salad, curries and much more, can be used as a "bacon" slice, or in a dip!
5. Tempeh is often used as a replacement for beef/meat
6. Tempeh has more fibre and protein than tofu (16g of protein per serving)
7. Tempeh supports a strong and growing demand for plant-based protein superfood options
8. Tempeh is a timely and relevant product that will support your plant-based menu



Healthier Lifestyle Menus

- Many restaurants continue to focus on healthier lifestyle menus that deliver on taste and vegan dishes and plant-based options top this category.
- Plant-based meals have shown the most demand and growth on today's menus.
- “Reductarian” and “flexitarian” are the new eating drivers. These customers are looking to boost health benefits of their diet by simply cutting back on animal meat consumption.



Why Henry's Tempeh?



We are Canada's largest soy tempeh manufacturer, over 20 years. We represent the best in premium refrigerated organic, gluten-free soy tempeh in Canada, and we have exciting new product innovations to expand your category sales, such as our Seasoned Tempeh Crumble, perfectly seasoned, convenient and more nutritious than other plant-based crumbles/ground products.

- Product innovations includes Tempeh Crumble... perfectly seasoned and more nutritious than other plant-based crumbles/ground products
- Tempeh is a meat protein alternative like no other
- Consumers want delicious, sustainable, clean-label products made by Canadian producers
- Vacuum sealed package for easy storage, with up to 4-months when refrigerated (can be frozen)
- Distributed by Gordon Food Service
- Menu development support



About Henry's Tempeh Inc.



- HACCP certified
- CFIA inspected
- Organic Certified
- Gluten Free Certified
- Living Wage Employer
- Tempeh dedicated facility
- Made in Canada
- Over 20 years of Excellence

Make What You L VE

tempeh.ca





Thank you

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