

Welcome to the movement! This handy guide shares the best tips on how to present TiNDLE – chicken, made from plants.

NAMING SUGGESTIONS

Use TiNDLE when naming your dish.

TiNDLE is being recognised by more consumers, and many will prefer to have a TiNDLE dish rather than a vegan, veggie or plant-based meat one.

Always refer to TiNDLE as a plant-based option.

Most consumers also prefer this term.

THINGS TO AVOID

Avoid referring to TiNDLE as a vegan or veggie or vegetarian dish.

To many meat-loving consumers, vegan or vegetarian foods mean healthy but unsatisfying food.

Avoid calling it fake or faux or mock meat.

Consumers find these phrases off-putting and they do not invoke deliciousness.

RIDICULOUSLY VERSATILE

TiNDLE is so versatile you can swap it out for any protein. You now have a whole menu of dishes more people can enjoy – easy peasy lemon squeezy!

HERE ARE SOME HELPFUL TIPS

- 1. Use ™ when you first write TiNDLE™ in any communications or merchandise. It can also be in the form of stickers or graphics. After that first mention, go ahead and use TiNDLE without the ™.
- 2. Avoid using 'all natural' to describe TiNDLE the term can be very subjective.
- 3. Use the **TINDLE** logo wherever possible as it makes it easier for customers to recognise TiNDLE.

TINDLE MENU EXAMPLES

- **TINDLE** Buttermilk Burger A juicy chicken burger made from plants that would impress even the most discerning chicken lover.
- TINDE Gong Bao Ridiculously tasty plant-based chicken stir-fried with peanuts and chili peppers.
- **TINDLE Pesto Pasta** Succulent chicken, made from plants, on a bed of brown rice pesto pasta topped with pecorino cheese.
- **TINDLE** Satay Perfectly timed char-glazed, plant-based chicken skewers served with toasted peanuts, cucumber and daikon pickle.
- TINDLE Kiev Featuring a breadcrumbed TiNDLE fillet stuffed with roasted garlic, miso and parsley butter.

Download your very own TiNDLE logo to use at your restaurant.