



COMPANY OVERVIEW

What is TiNDLE?

TiNDLE is the first chicken made from plants that was created specifically with chefs and by chefs – a versatile, easy-to-work-with product that has caught the eye of culinary professionals internationally. It features unique similarities in taste, texture and aroma to chicken from birds – thanks to Lipi™, the company's proprietary emulsion of plant-based ingredients that mirror the aroma, cookability and savory qualities that typically comes from chicken fat.

Convenient to use and perfect across a range of global cuisines – from Italian meatballs and chicken parmesan to dumplings and katsu, as well as cordon bleu or kebabs – TiNDLE has gained the attention of all-star chefs across the world including James Beard Award winner and The New York Times best-selling author Rocco DiSpirito and Emmy- and James Beard Award winning personality Andrew Zimmern – who have both joined the company as business and culinary advisors.

What is TiNDLE made of?

TiNDLE is made of nine ingredients, including water, soy, sunflower oil and coconut oil. It contains no antibiotics, animal hormones, cholesterol, or genetically modified ingredients. See below for the full ingredient list.

Ingredient List: Water, Texturized Protein (Soy, Wheat Gluten, Wheat Starch, Soybean Meal), Lipi™ (Sunflower Oil, Natural Flavors), Coconut Oil, Methylcellulose, Oat Fiber.

Contains: Soy, Gluten

Who's behind TiNDLE?

TiNDLE is the first product by Next Gen Foods, a Singapore-founded food tech company that is developing and commercializing innovative and sustainable foods. Next Gen Foods was founded in 2020 by Brazilian-born poultry exporter and food industry veteran Andre Menezes, and German native Timo Recker, whose family business made schnitzel and other meat products for three generations. After initially meeting, they decided to work on products that reduce humanity's reliance on animal agriculture.

Why did Next Gen Foods create TiNDLE?

Next Gen Foods was founded to make saving the planet easy, enjoyable and delicious – and find ways to become less reliant on the animal agriculture industry to produce the foods we know and love. The company decided to create a plant-based chicken product first, as it's the most popular global protein, as it's one of the most versatile and beloved meats in cuisines and traditions around the world.

On average, chicken made from plants uses less land, less water, and produces less CO₂ than chicken from birds. Based on a 2020 Blue Horizon report, choosing plant-based chicken over avian meat saves 82% less water, 74% less land and 88% less greenhouse gas emissions.

Where can TiNDLE be found?

As of today, TiNDLE is available in around 1,000 restaurants around the world, including popular eateries across the United States, Europe (United Kingdom, Germany, Netherlands), Asia (Singapore, Malaysia, Hong Kong, Macau, Japan) and the United Arab Emirates. To find a restaurant location near you, visit www.tindle.com.



Additional Information

- Website: www.tindle.com
- Instagram: [@tindlefoods](https://www.instagram.com/tindlefoods)
- Facebook: [@TINDLEfoods](https://www.facebook.com/TINDLEfoods)
- Twitter: [@TINDLE_foods](https://twitter.com/TINDLE_foods)
- TikTok: [@tindlefoods](https://www.tiktok.com/@tindlefoods)
- LinkedIn: www.linkedin.com/company/tindle-foods

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