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## *Advantages of our desserts*


- ✓ **plant-based**
- ✓ **allergen-free**
- ✓ **great taste**
- ✓ **environment-friendly**
- ✓ **vegan**
- ✓ **affordable**



**VECUISINE**  
YOUR TASTE, PLANT-BASED

### More Information

 <https://vecuisine.be>

 [vecuisine\\_be](https://www.instagram.com/vecuisine_be)

### Location

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### Contact Us

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**VECUISINE**  
YOUR TASTE, PLANT-BASED



## *Your taste, plant-based*

Embark on a culinary  
journey that celebrates  
flavor and well-being.

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## ABOUT US

**Vecuisine** desserts provide a sustainable alternative for consumer looking to make **environmentally-conscious** and **healthy** choices for themselves and their families. Our products not only **taste** amazing, they make you feel good! Above that we strive to create desserts that are **affordable** for everyone.

Embark on a culinary journey that celebrates **flavor** and **well-being**. Indulge your guilty pleasures as you explore a world of innovative tastes and textures. Whether you're a dedicated **vegan** or a dessert enthusiast seeking new adventures, our **plant-based** delights are there to be discovered. Come, savor the joy of desserts reimaged!

## PLANT-BASED



Our desserts are prepared with 100% **plant-based** ingredients with lower impact on people's health and on the environment. All our sweets are **plant-based** and free from dairy, lactose and gluten.

## GREAT TASTE



Indulge yourself with a guilt-free pleasure as you explore a world of **innovative tastes** and **textures**. !

## ALLERGEN-FREE



Our Belgian **plant-based** dessert assortment shows that culinary innovation has no boundaries. Our desserts can be considered as a niche within the Belgian gastronomy, welcoming vegans and non-vegans. If you are vegan or struggling with **allergies**, everyone can buy our mousses and cakes.

## ENVIRONMENT



**Vecuisine** is continuously focusing on reducing its impact on the environment by smoothly adapting its production line into a fully **plant-based** one by 2030. Animal-based food has a deep impact on climate change. With this mindset, our R&D department has been working the past few years on an innovative and sustainable transition.