∞eatchange

Plant-based Food

Meat alternatives & Vegan bakeries

From Textured Vegetable Proteins to Plant-based food Ready Meals



COMPANY OVERVIEW

Ercohs is a South Korean food company that specializes in developing and manufacturing baby foods and plant-based foods.

Since our establishment in 2014, we have been striving to provide minimally processed healthy foods and our food type includes health porridge, beverages, fruit chips, health snacks, vegan meat alternatives and bakeries.

We aim to grow into a global food company that prioritizes health and the environment.

MANUFACTURING PLANT







OUR PARTNERS

































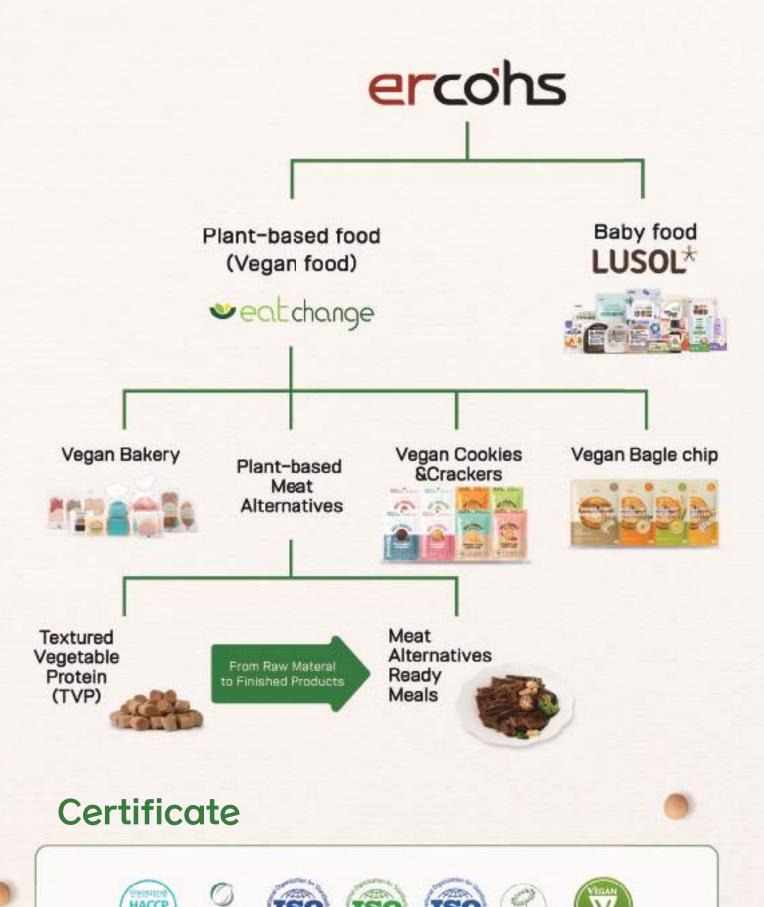








What Do We Provide



QUALITY MANAGEMENT

From Raw Materials To Finished Products



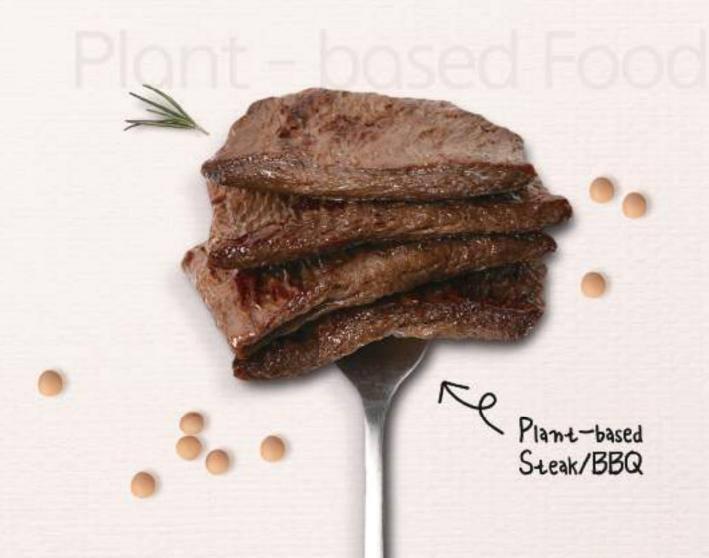




Being certified by global food quality management systems such as ISO, FSSC, Halal, UK Vegan and Beveg, we not only have successful OEM experiences having worked with large food companies but also have our own food brands.

Our own vegan brand Eatchange aims to provide tasty and healthy meat alternatives with our self-produced Textured Vegetable Protein that has the taste and texture most similar to real meat.

Ercohs also provides a wide variety of vegan bakeries without using animal ingredients such as milk, egg or butter.



TEXTURED VEGETABLE PROTEIN (TVP)



Our meat substitutes have the textures and taste most similar to real meat through extrusion technology consisting of optimized time, temperature, and pressure.

Using non-genetically modified isolated soy protein as main raw materials, our textured soy protein has excellent fiber structure and high protein content, making it easy to add flavors into it and transform it into various meat analogues.

We continue to introduce the latest equipment and to develop the best production technology by a skillful and experienced R&D team.

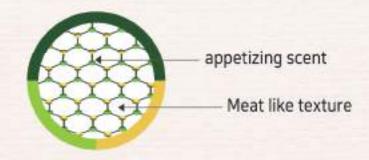
OUR TECHNOLOGY

Extrusion technology consisting of optimized time, temperature, and pressure.

3FIT high - tech

Perfect spin

Moisture balance Right temperature





OUR TVP PRODUCTS

Customized products other than the product list are available.

Product Model

ETVP 300-SLICES



Plant-based Steak/BBQ

- · Main Ingredients Isolated Soy Protein, gluten, rice powder, etc.
- · Protein Ratio around 75% · Applicable Recipe Grill, Fry, Jerky, etc.

Product Model

ETVP 100-SLICES



- · Main Ingredients Defatted Soy Protein, gluten, etc.
- · Protein Ratio around 56%
- · Applicable Recipe Grill, Fry, Stew, etc.etc.

Product Model

ETVP 102-STRIPS



- $\cdot \, \text{Main Ingredients Isolated Soy Protein, gluten, rice powder, etc.} \\$
- · Protein Ratio around 75%
- · Applicable Recipe Grill, Fry, Jerky, etc.

Product Model

ETVP 101-CHUNKS



- · Main Ingredients Defatted Soy Protein, gluten, etc.
- Protein Ratio around 58%
- Applicable Recipe Grill, Fry, Stew, etc.

Product Model

ETVP 102-SLICES



- · Main Ingredients Isolated Soy Protein, gluten, rice powder, etc.
- · Protein Ratio around 58%
- · Applicable Recipe Grill, Fry, Jerky, etc.

Product Model

ETVP 200-STRIPS



- · Main Ingredients Isolated Soy Protein, gluten, rice powder, etc.
- Protein Ratio around 75%
- · Applicable Recipe Grill, Fry, Jerky, etc.

Product Model

ETVP 301-SLICES



- Main Ingredients Isolated Isolated Soy Protein, gluten, rice powder, etc.
- · Protein Ratio around 75%
- Applicable Recipe Grill, Fry, Jerky, braised, Stew, etc.

PLANT-BASED MEAT ALTERNATIVES

We made more efforts to develop more delicious flavors by breaking down the prejudice against vegan food, which had a strong perception that "vegan foods" are "good for health, but tasteless."

To have the textures and taste most similar to real meat, we continue to develop our extrusion technology consisting of optimized time, temperature, and pressure. We are continuously expanding our product line to meet various flavors and food types all over the world.

Evolving into SUSTAINABLE FOOD, 100% plant-based meat alternative that is beneficial to the environment as well as health.

Our meat alternative products are made through continuous research using sustainable raw materials and processes that help the circulation of people and the environment. We strive to provide nutritionally balanced meals and ensure environment friendly manufacturing, packaging, and distribution.

Sustainable food must have environmental protection values as well as 'taste' and 'nutrition'.



OUR PROMISE



Vegan Certification















Egg Free

OUR PLANT-BASED READY MEALS



Customized or private labeling products other than the product list are available ** Frozen(-18°C) storage for 12 months.

Plant-based Meat Alternative Types



Plant-based Steak/BBQ
Charcoal grilled, Alternative
for BBQ or steak



Plant-based Fried Meat
Battered fried meat, crispy
outside and soft inside



Plant-based Chicken Nugget chicken leg texture, crispy outside and soft inside



Plant-based finger Cutlet
Alternative for cutlet,
crispy outside and chewy inside



Plant-based Squids
3 flavors- peanut buttery,
Mala spicy and chili



Plant-based Tuna
Juicy and savory flavor,
easy to made into salad

Plant-based Sauce Types



Plant-based Soybean Paste Sauce

Deep and rich taste, full of vegetables



Plant-based Red Pepper Paste Sauce

Korean spicy red sauce with deep and rich taste



Plant-based Spread
4 flavours
Chocolate, mugwort,
sweet pumpkin, black sesame

VEGAN BAKERIES & COOKIES

Our facility and ingredients

A healthy and delicious bakery by using original taste of ingredients instead of using animal ingredients like milk, eggs, butter, food preservatives, artificial colorings and flavors.

We use natural ingredients, grows plant lactobacillus fermenters and considers natural taste and health with high-quality ingredients.

We are committed to develop an innovative manufacturing process and to carefully select every ingredient in order to replace the traditional bakery ingredients like milk, eggs or butter which are all animal ingredients.

It is made for those who have atopic dermatitis, allergies, indigestion, and for those vegan consumers.



OUR PROMISE



No Milk



No Butte



No Eggs



No GMO



No Chemistry Preservative

INGREDIENTS WE USE



Premium Bamboo Salt

Baked 4 times at high temperature



Brown Rice Oil

Made of rice bran, help lower cholesterol



Organic Sugar Cane

Organic and unrefined sugar cane which grew in non-pesticide clean soil.



Carefully Selected Grains

Use corn and beans originated from Korea



Rice

using various types of Korean rice



Whole Wheat Flour

100% whole wheat, fermented with natural yeast



Vegetable Lactobacillus

Add vegetable lactobacillus to help digestion

OUR VEGAN BAKERIES







Rice Bread Roll

White rice, Soymilk brown rice, Cirsium setidens, Vegetables [225g]

Use of popular grains and vegetables. Cirsium setidens,a wild vegetable rich in protein, is highly recommended.



Rice Bagel

Brown Rice, Sweet Pumpkin, Kale Vegetables[110g]

Thick and fluffy special texture Green and yellow vegetable kale with high beta-carotene content.



Sliced Rice Bread

Brown rice[435g], Glutinous black rice[440g], Red rice[435g],Cirsium setidens[435g], Nurungji(Scorched rice)[440g], Whole grains[460g], White rice[435g]



Creamy Streusel Rice Bread

Whole Chestnuts[270g], Corn[265g]

Corn spread made from rich iron corn, and chestnuts rich in calcium and protein Provides natural sweetness.



Crunchy Streusel Rice Bread

Red bean sweet pumpkin, Figs sweet potato[280g]

Bread stuffed with sweet potatoes and sweet pumpkin Crunchy soboro provides sweet, crispy texture and savory taste.



Handmade Sauce Rice Bread

Creamy Almond, Moist soft Garlic[240g]

Provides a moist and sweet taste as if soaked in the chef's special homemade sauce.



Steamed Buns with Paste Sauce

Red rice red bean, Corn, Curry, Basil potato, Black rice sweet pumpkin[100g]

Red rice red bean, Corn, Curry, Basil potato,Black rice sweet pumpkin[100g]



Creamy Steamed Buns

Soymilk[110g], Black Sesame[110g], Red Beans[130g], Coconut[110g], Chocolate[120g]

Bread stuffed with 100% vegetable cream
When using the 'air fryer'
while the cream is slightly frozen,
you can enjoy crispy outside and cool cream inside.



Whole wheat Bread 5 types

Bread Roll, Oatmeal Bread Roll, Slice bread, Bagel, Fig Bagel



Rice Ciabatta

Plain[150g], Olive Basil[155g], Wild mugwort[155g]

A neat bakery that goes well with a variety of vegetables Mugwort harvested in the natural field provides a special taste and aroma.





Brown Rice Chocolate Brownie

Brown Rice Chocolate Brownie

Made with brown rice flour and soy protein
Moist gluten-free brownies
Luxurious sweetness by using
dark chocolate and organic sugar.

OUR VEGAN COOKIES, CRACKERS & BAGLE CHIPS



at room temperature storage for 12 months

OUR PROMISE

- 1. Diet concept, rice as the main ingredient
- 2. Animal-derived raw materials excluded
- 3. No synthetic preservatives and artificial sweeteners used
- 4. Premium-grade raw materials that prioritize health
- 5. Implementation of various flavors
- 6. High-protein food

VEGAN COOKIES, CRACKERS



Orginal

The savory taste of black beans and black sesame seeds



Onion
The taste of stir-fried onions and garlic



Chocolate
The fragrant taste



Almond

The texture of almonds and the flavor of coconut



Black Olive
The fresh taste of olives



Vegetable
The rich taste of vegetables



Orange Peel
The harmony of sweet and sour oranges



Cranberries
The sweet and sour taste of cranberries

VEGAN BAGLE CHIPS



Garlic Butter
A fantastic combination of garlic and butter



Corn Soup

Sweet taste of corn and soup



Cream Soup

The rich taste of thick cream



Honey Butter
Sweet and rich buttery flavor

Plant-based Food

We aim to grow into a global food company that prioritizes health and the environment

ercohs

Manufactured by

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Website QR Code







