Beat: Lifestyle

YUMGO THE FRENCH START-UP THAT IS REINVENTING THE EGG

W/ CLASSIC FINE FOODS & LA ROUSSE FOODS

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USPA NEWS - "Yumgo" the French Start-Up that is reinventing the Egg, continues its International Success Story in the United Kingdom and Ireland.... It announces Partnerships with "Classic Fine Foods" and "La Rousse Foods".

"Yumgo" the French Start-Up that is reinventing the Egg, continues its International Success Story in the United Kingdom and Ireland.... It announces Partnerships with "Classic Fine Foods" and "La Rousse Foods".... A French Start-Up co-founded by Rodolphe Landemaine, Renowned Baker-Pastry Chef and Anne Vincent, International Development Expert.

Four Years after its Creation based on a Simple Idea: offering a Plant-Based Alternative to Eggs for Professionals, more than 10 Awards won by its Peers and a Presence with more than 200 Customers, Yumgo continues its Development by establishing itself in the United Kingdom and Ireland.

Created in 2019 by Anne Vincent and Rodolphe Landemaine, Baker-Pastry Chef and Founder of the "Maison Landemaine" Bakeries but also of the "Land & Monkeys" Plant-Based Bakeries, Yumgo was founded with a Clear Mission: to provide Professionals with Solutions to replace Eggs and accelerate Creation Sweet and Savory Plant-Based Recipes.

It was when Rodolphe Landemaine himself was confronted with the Problem of replacing Eggs he then started looking to innovate by creating Unique Plant-Based Recipes for his Products that the Idea for Yumgo was born. Very quickly joined by Anne Vincent, the Duo developed the First Complete Professional Range of Egg Replacements.

After only a Few Shows and Months, the Range is pleasing and attracting Professionals... An Immediate Success and today more than 200 Customers!... Yumgo offers the First Complete Professional Range of Egg Replacements (Whole Eggs, Egg Yolks, Egg Whites), simple to use, Allergen-Free, offering Culinary Performance similar to that of Eggs, equivalent Deliciousness and a Carbon Impact 70% lower than that of Conventional Eggs. Initially presented in Liquid Format, the Offer was strengthened in 2023 to also be marketed in Powder Format.

Yumgo Partnerships:
* British Distributor "Classic Fine Foods", the only Delicatessen Specialist to operate in 11 Different Countries in Europe, the Middle East and Asia.
* "La Rousse Foods", an Independent, 100% Irish Company, specializing in the Supply of Fine Foods to High-End Catering Establishments since 1992.

« These Two New Agreements reinforce Yumgo's Raison d'Être: the Usefulness of a Plant-Based Alternative to Eggs. Indeed, Animal Welfare, the Environmental Dimension and also Egg Allergies remain major Concerns for Professionals. They want to have the Choice and be offered Sustainable Alternatives, Simple to use, with Results just as Delicious as with Eggs for Brioches, Quiches, Cakes, Nougat, Macaroons or Meringues, etc.... We are delighted with the signing of these New Agreements which will allow us to continue our Growth, which has already tripled between 2022 and 2023.»... explains Anne Vincent, Co-Founder of Yumgo.

- Yumgo's Innovations have been recognized with Numerous Awards:
* European Plant-based Protein Awards for Startups 2019
*Snacking d'Or 2020
* National Agropole Competition 2020
* Plant Food Trophies 2021
* Sial innovation Awards 2022
* Sirha Green Awards 2022
* Plant-based Taste Award 2022
* Snacking d'Or 2023
* SIAL Innovation Awards Canada 2023

* Impact GO Invest Start-up Prize 2023 from the CCI of Paris Ile-de-France
This prize rewards the Impact of its Project at the Environmental Level such as the Saving of CO2 and Water and its Contribution to Animal Welfare. A Reward that places Yumgo in the Spotlight and the Best Auspices before New Financing!

Based on the Simple Idea of replacing Eggs with a Complete Range of Plant-Based Alternatives for Professionals, Yumgo Products replace Eggs in Sweet and Savory Recipes, for a Result that is always just Delicious.

Yumgo is Today the Reference in Egg Replacement for Professionals. With its Complete Range of Egg Replacements (Whole Eggs, Egg Yolks, Egg Whites, in Liquid and Powder Format), simple to use, Allergen-Free, Yumgo offers Culinary Performance similar to that of Eggs and are used by Craftsmen and Manufacturers in France and in more than 10 Countries.

Source: French start-up Yumgo
With the Presence of:
* Rodolphe Landemaine - Co-Founder
* Anne Vincent - Co-Founder, CEO
* Karim Hassan - Deputy CEO, Head of Sales
* Clara Theulin - Responsable R&D
* Gabriel Pottier - Chef Pâtissier R&D

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