





ABOUT OMAMI

omami was launched in April 2024 in Berlin under the leadership of Christina Hammerschmid. The Austrian-born entrepreneur has more than 20 years of experience in corporations, family businesses, and startups in the food industry. After holding positions at Coca-Cola, Veganz, and Gorillas, among others, she decided to combine her long-standing expertise with her entrepreneurial spirit to build the brand omami, aiming to bring tofu into German cooking routines.

The startup is part of the New Originals Company. omami makes tofu popular - using whole chickpeas instead of soy. The next-gen tofu comes in a variety of marinades, is versatile, and quick to prepare. omami is high in protein and does not contain artificial flavour enhancers.

OMAMI

Instead of soy, omami uses chickpeas. The ingredient list is short: only chickpeas, water, and coagulant. The protein content is 14 to 15 per cent. The tofu alternative is available in six flavourful marinades: Tasty Nature, Black Pepper, Smokey Twist, Sweet Chili, Texas Roast, and Greek Salsa - ensuring there's something for every taste.

omami doesn't aim to be a substitute for meat or fish but stands alone as an independent source of protein. Whether in salads, topped on soups, as a side dish to vegetables, fish, or meat, omami works in various forms: from diced to grated or chopped, pure, fried or grilled. When frying in a waffle iron, omami becomes extra crispy thanks to the starch from the chickpeas.



FLAVORS



SIMPLY SMOKED TOFU

The powerful Smokey Twist likes to be in the spotlight and provides some wilder moments on the plate.

Tastes like: smoke, a hint of chickpea and the Oscars.

SIMPLY NATURE TOFU

Tasty Nature is an all-rounder and the versatile one among the tofus that can be used to add an extra flavour to any dish.

Tastes like: nature, a hint of chickpea & absolute harmony.





BLACK PEPPER TOFU

A tofu with character that gives the menu some exciting edges.

Tastes like: pepper, a hint of chickpeas & just the right amount of boldness.

WINNER OF THE GREAT TASTE AWARD

SWEET CHILI TOFU

The contrasting Sweet Chili adds full-bodied accents for candle-light dinners, lunch to go and much more.

Tastes like: chili, spicy sweetness and informality.

WINNER OF THE GREAT TASTE AWARD





GREEK SALSA TOFU

Greek Salsa contains what it says: The feeling of a warm summer night on the Greek Aegean. Also works in the depths of winter.

Tastes like: fresh herbs, a hint of lemon & lifeguard grin.

TEXAS ROAST TOFU

Texas Roast brings you the epic expanse of the Wild West straight to your plate. Yeehaw. Great for a BBQ after a hard day as a cowgirl.

Tastes like: southern charm, yummy barbecue smoke & the big, coyote-howled, wide world.



PRESS PICTURES



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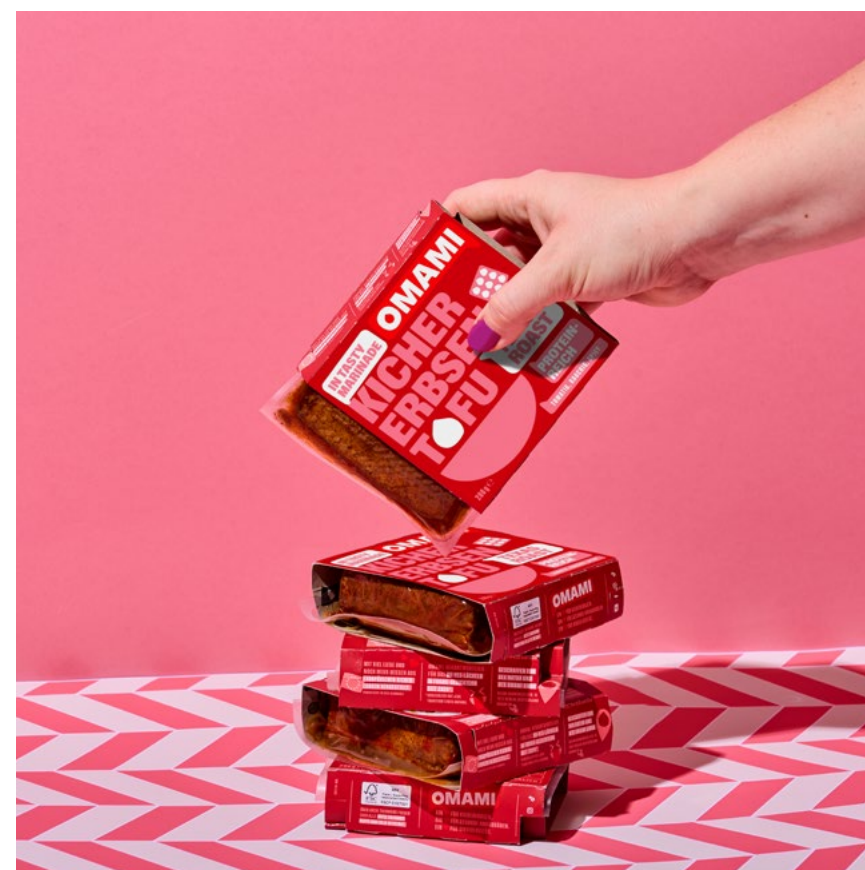
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