




**new
roots**
vegan creamery

Alice Fauconnet, co-founder

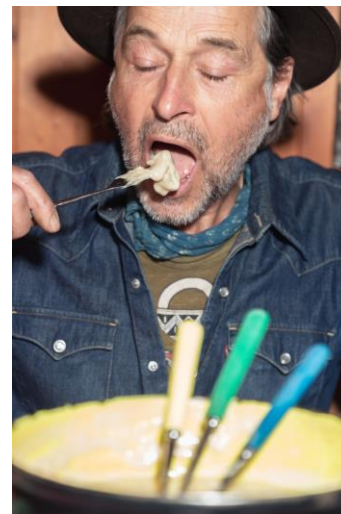


About New

Crafting the traditions of the future:
ethical and sustainable alternative to
dairy products 

Our mission

- Offer **top quality and tasty plant-based** cheese and yogurt alternatives that are respectful of **animals**, our **planet** and our **health**
- Combining **tradition & innovation** by using the centuries-old craftsmanship of Swiss cheese production with **innovative ingredients**
- Support people on their way to a **healthier** and **more sustainable lifestyle**



The origin

story

Our first steps: making cheese in our farm house

2015



First production of cheese batches (Steffisburg)

2016



2015

First steps in retail:
local market (Thun)



First cheeses on shelves
(Oekoladen, Thun)

2016

New Roots today: a vegan



- 6 years old independent **start-up** in Oberdiessbach
- Team of **33 people**
- **Fossil fuel free** factory
- Winner of **Swiss Economic Award**
- Winner of several **international Awards**
- **Market leader** in EU for traditionally fermented cheese alternatives
- Available in **+2000** stores in Europe

Traditional dairy products... ... made from plant-based milk !

- We make our milk from **organic cashew nuts**
- We **ferment** and **ripen** the milk using **traditional methods** and transform it into cheese, yoghurt, fresh cream and fondue



Our state of the art production facility: a testament to our commitment to sustainability

We designed and built our production facility in order to fit our own sustainability standards:

- Since the beginning , **everything in-house**: facility, marketing, process engineering, production
- Our facility runs **fossil fuel free**: we use hydro-power and recover energy from production
- We are one of the **leading companies in Switzerland in terms of 100% fossil free production process**





Product range



Alternative to fondue



Alternative to cream cheese



Alternative to camembert



Alternative to fresh cheese



Alternative to crème fraîche



Alternative to Ricotta cheese

Alternative to yogurts



We are looking forward to

A sustainable future

- Transforming the **dairy landscape from animal to plant**
- Keeping **Swiss cheese traditions** alive by making them more aligned with people's growing concerns for **sustainability** and **ethics**
- Keep making **nutritious and delicious** dairy alternatives that surprise and convince cheese lovers and vegans equally
- Supporting **local farmers** by making products with ingredients grown in Switzerland (hemp, soybeans, lupins, chickpeas, etc) and create a **circular economy**

