



cambiasol

CAMBIASOL SRL
Via Giulio Pastore 21
15076 Ovada (AL) - Italy
www.cambiasol.com



TEMPEH

Protein-based, plant-based and in balance with the environment

WHAT IS TEMPEH

Tempeh is a fermented high protein plant-based food. It is an oriental technique, more than 2000 years old, which makes legumes much more digestible and richer in free essential amino acids. The process also returns a pleasant flavor. It has a typical soft and compact dough format covered with a white mycelium, sometimes with some darker elements.

The flavor is dictated by the legume of which it is made. However, the taste and smell it generates is not entirely definable. You can feel the walnut, the umami, the pungent fermentation, the roast, wrapped in a bitter aftertaste. It is very subjective and varies by how it is cooked and by the time of exposure to heat.

Why Cambiasol?

An experience of several years makes us strong in soy tempeh and we also produce different soy-free variants. Our excellence is chickpeas tempeh, with a delicate flavor and very close to Italian tradition. We also make black-eyed beans, peas and lentils tempeh. The fermentation of each legume has its secrets and critical issues and is the result of a long and careful study.



OUR PRODUCTS



- Soy-free**
- Chickpeas tempeh
 - Black-eyed beans tempeh
 - Peas tempeh
 - Lentils tempeh



- Ready to eat**
- Tempeh marinated in tamari and spices
 - Grilled tempeh
 - Peas tempeh marinated in coconut amino

The traditional soy tempeh



OUR RULES

ORGANIC

No to poisons and pesticides: our products are organic.

PLANT-BASED

No to violence and suffering of animals: our products are made of vegetables.

GLUTEN FREE

No to discrimination: all our products are gluten free.



7 YEARS OF CONTINUOUS GROWTH

2015: 50 m2 laboratory
and many dreams



2017: we move to a 200
m2 laboratory and our
brand joins the group
naturasi



2022: the big leap! We
work in 1000 m2!



ABOUT US

Our adventure began in 2015, with the idea of promoting tempeh as a more sustainable protein alternative. We carry on our idea with all our energy and passion.

Alessandro Cambiaso **Founder**

Engineer, responsible for the design and implementation of Cambiasol systems, he is also the Purchasing Manager.

Degree in Economics and Commerce, expert in Management Control and Process Engineering.



Little Enea
Our future! 😊

Chiara Simetti **CEO**

Head of production and quality control. Personnel management and organization is his daily bread.

Degree in Computer Science, expert in ERP systems and Personnel Management, FIV Instructor.



We are helping by providing you with an alternative protein source.

Carbonifacio