

AGED TO PERFECTION

nut: culture

PLANT
BASED
FOODS



Handcrafted
in Singapore





Look after your health and our planet with plant based foods



Just as we nourish and heal ourselves with the food on our plate, we can heal the world around us by our food choices. A plant based diet is the best choice for the sustenance of our planet

Kris Carr, NYTimes best selling author



A vegan diet is one of the best things you can do for your health and the well being of our planet

Robert Cheeke



Who we are

Nut culture is a locally produced, plant based foods company based in Singapore, serving the population since 2018.

What we do

Hand craft the finest nut butters & nut based artisanal vegan cheeses that are cultured to satisfy those cheese cravings, without any of the guilt.

What we believe

Your body should be fuelled with the best nature has to offer, so all Nut Culture foods are made using wholesome natural ingredients that are sourced from organic and sustainable suppliers.

What we promise

As well as dairy free, all foods are sugar free, gluten free and cholesterol free making them suitable for those who are vegan, lactose intolerant or simply want a healthier alternative.



Nut Culture Cheese Wheels are a great staple food for vegan and non vegan diets alike

Working closely with ethical & sustainable suppliers ensures only the freshest and purest ingredients go into making these mouth watering cheeses.

Loaded with probiotics, protein and good fats, its never been easier to maintain a healthier, happier you, without any of the environmental impact.



Key facts & statistics

Up to 90% of south Asians may be lactose intolerant

<http://www.pamf.org/southasian/risk/concerns/lactose.html>

50% of Singapore residents avoid milk https://www.hpb.gov.sg/docs/default-source/pdf/nns-2010-report.pdf?sfvrsn=18e3f172_2

Plant based foods are the top trend of 2018 and predicted for 2019 also <https://www.forbes.com/sites/barbstuckey/2019/01/08/10-macro-trends-impacting-food-beverage-innovation-in-2019/#10e6bf3d42f7>

A growing 1/3 of the population actively seeking plant based alternatives <https://www.forbes.com/sites/barbstuckey/2019/01/08/10-macro-trends-impacting-food-beverage-innovation-in-2019/#10e6bf3d42f7>

Chinese vegan market predicted to increase 17% by 2020 <https://insideretail.asia/2016/05/24/chinese-vegan-market-booming/>

22% of Hong Kong population practising some form of plant based diet <http://staging.naturalproductsglobal.com/asia/five-growing-health-wellness-market-trends-asia>

600% increase in people identifying as vegans in the US in the last three years <https://foodrevolution.org/blog/vegan-statistics-global/>

Mainstream health organisations are recommending a plant based diet <https://foodrevolution.org/blog/food-and-health/plant-based-diets-the-new-normal/>

Natural Nut Butters



Being completely preservative and additive free, these natural butters are sure to leave you wanting more.

Made to order, our butters go straight from our roasting oven to the grinder, then straight out the door, ensuring freshness and deliciousness.

The range of nuts used to create our butters include peanuts, almonds, cashews and pistachios, with some unique flavours such as chai spiced almond butter, cacao cashew butter as well as our flaming peanut butter

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[nutculture.com](https://www.nutculture.com)



**You can now join the #NutCulture
and be a part of the change**

