

Singapore's TiNDLE Foods announces plant-based TiNDLE chicken pieces

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TiNDLE Foods, formerly Next Gen Foods, announces the launch of TiNDLE Chicken Pieces, marking the inaugural export of locally-produced plant-based meat and the first product by the company to be wholly designed and manufactured in Singapore. The new TiNDLE Chicken Pieces are now available as a delicious and convenient protein choice at popular fast-casual restaurants, SaladStop! in Singapore and SLA in The Netherlands.

Designed with maximum versatility and culinary creativity in mind, TiNDLE Chicken Pieces can be prepared with any type of sauce or marinade and pair perfectly as toppings in salads or bowls, as the main protein in a wrap or burrito, or in stir fry or noodle dishes – all while maintaining their savoury flavour and firm chew. TiNDLE Chicken Pieces are made of only five ingredients, which are all GMO-free, including water, soy protein, sunflower and rapeseed oils, natural flavourings, and salt. For every serving, they provide 19g of protein and 6g of fibre and contain no cholesterol.

In March 2021, TiNDLE Foods debuted its flagship product, a malleable and one-of-a-kind plant-based chicken that was made with chefs, for chefs, in less than a dozen restaurants in Singapore including popular destinations such as Love Handle and Three Buns. Today, the brand sells TiNDLE Chicken to thousands of locations globally including both restaurants and grocery stores – now with seven products available for food service and six products for retailers. The introduction of its latest product, TiNDLE Chicken Pieces, allows chefs and operators the opportunity to recreate their favourite recipes using delicious and convenient chicken pieces, but without the use of animal meat.