

## **Petri Feinkost presents vegan cream cheese alternatives at Anuga 2025 - innovation meets taste**

**Glesse / Cologne, October 2025** - After successfully winning the **Bestseller Award at Anuga 2023**, **Petri Feinkost** is once again sending a strong signal in the direction of innovation this year: at Anuga 2025 in Cologne, the family business from the Weserbergland region is presenting an **expanded vegan product line** - a clear commitment to the growing trend towards plant-based nutrition.

The focus of the company's trade fair presence will be on **spreadable and sliceable cream cheese alternatives**, which will be presented in various varieties under the established Petrella and Primello brands. The vegan recipe is based on a finely balanced blend of **coconut oil and almond protein**, which not only guarantees a creamy consistency but also a full-bodied taste experience.

The new promotional range is complemented by a **vegan lentil spread** based on **red lentils** - a nutrient-rich legume that is becoming increasingly important in conscious nutrition.

The new **vegan minirolls** are a particular highlight: With their **practical portion size of 100 grams**, they are ideal for buffets, snacks or creative everyday cooking. The plant-based mini rolls impress with their familiar Petri quality - aromatic, fresh and versatile. They are not only aimed at vegans, but also at nutrition-conscious consumers who want to **avoid animal ingredients** without having to compromise on taste.

"We see innovation as a task with responsibility," emphasizes **Maurice Stein**, Head of Sales. "With our expanded plant-based line, we offer contemporary solutions for the delicatessen market - without compromising on taste, freshness or quality."

**Petri Feinkost**, founded in 1962 by **Claus and Waltraud Petri**, has always stood for high-quality cow's and goat's milk-based products. With the vegan expansion of the range, the company is demonstrating its versatility and customer focus. Fresh herbs, vegetables and the proven flexibility in recipe development also remain central components of the company's philosophy for plant-based alternatives.

**Visitors to Anuga 2025** are cordially invited to taste the new vegan products at the Petri Feinkost stand and see the expanded portfolio for themselves.

### **For press inquiries please contact:**

Petri Feinkost GmbH & Co. KG

Luisa Petri

Claus-Petri-Straße 3

31868 Ottenstein / Weserbergland

Tel: +49 (0)5286 / 9800 0

E-Mail: [marketing@petri-feinkost.de](mailto:marketing@petri-feinkost.de)

Web: [www.petrella.de](http://www.petrella.de)

