

Que vana[®]

the
vegan
cheesery



CAECyL
ES-ECO-016-CL



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Agricultura no UE

A bit about us

At Quevana we combine **innovations in fermentation and aging** to produce spectacular plantbased cheeses from **cashew milk instead of cow's milk**.

Quevana was founded by Alejandro, Beatriz (his mother) and Agustín (his step-father) and they started production in Segovia, Spain, in 2020.



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What can we offer
you as a supplier?



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Amazing plantbased cheeses

We grind the cashews to make a cashew milk with great protein and fat content and similar to the traditional cheesemaking process:

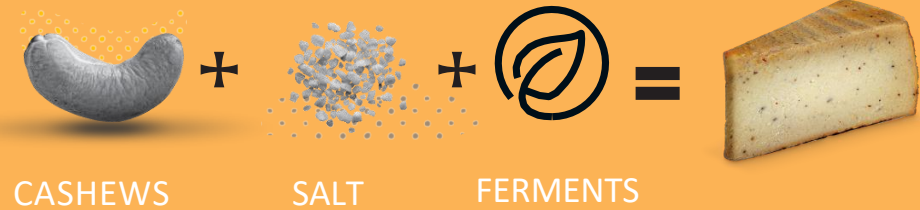
- We **ferment** it
- We **mold** it in round cheesewheels
- We **age** them for several weeks

Creating **absolutely spectacular cheeses from cashew milk** instead of cow's milk



With great nutritional value

Only 3 base ingredients (cashews, salt and probiotics)



Lots of protein (16%) and healthy fats

No cholesterol or lactose



Sustainably produced

Compared to traditional dairy cheese:

Up to 60% less carbon emissions

Up to 60% less eutrophication

Up to 90% less land use

*Certified sustainability study carried out by the external consultancy company Dcycle for Quevana



With organic certification!



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With an accesible price

Thanks to our scaled production in Segovia, Spain, we offer one of the most competitive formats in Europe in this category:

4,99€ for 160gr (price for the consumer)

In our ambition to make these kinds of cheeses accessible to consumers



4 pillars for our cashew cheeses

FLAVOR

HEALTH

SUSTAINABILITY

PRICE



AGED WHEELS – MADE FROM CASHEW

BEST!NFOOD
#24

Awarded best packaging (bronze)
at the Best!NFood awards 2024”
<https://bestinfood.es/>

✓ Up to 2 months of aging

✓ Weight 160gr

✓ 18 months shelf life refrigerated



Things that delight consumers!

Spectacular flavor and texture

Only 3 base ingredients

More than 1 year shelf life

Great nutritional profile with 16% proteins

4,99€ for 160gr

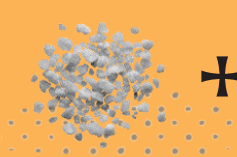
Fermented and aged for several weeks

Once opened they can last for more than 8 months in the fridge

Sustainably produced with organic certification



CASHEWS



SALT



FERMENTS



An international brand

Spain

Portugal

France

Belgium

The Netherlands

Germany

Lithuania

Estonia

Qatar

Bahrain

UK



Rapidly expanding

	Beginning 2024	Beginning 2025
Production levels cheeses per month	15.000	40.000
% international sales	30%	+70%

Already trusted by great clients

JUMBO

NORFA


CONTINENTE



COOP

MAXIMA

With great production capacity and quality certifications

Our new 2400 m2 factory located in Vallelado, a rural area in Segovia, Spain

One of the biggest cashew cheese factories in Europe

+400.000 cheeses per month capacity



Parallel social projects we're involved in

Workshops about social entrepreneurship for young people at education centers

Food donations in Christmas campaigns

Bringing population to rural areas and giving jobs to poverty-risk families



Let's talk!

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+34 669 113 703



alejandro@quevana.es



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