



Unlimateat from South Korea makes its Debut in the American Market

Developed by the latest S. Korean food technology, this plant-based meat alternative is environment-friendly and unlike any other meat alternative in the USA

SAN FRANCISCO, CA, US, January 13, 2020 /EINPresswire.com/ -- San Francisco, CA – South Korean based food manufacturing company Zikoooin announced today that they are expanding their latest innovation in food technology, a 100 percent plant-based meat alternative called Unlimateat, in the US market this year.

Unlimateat offers meat like taste and texture, as you would expect from the grill-loving South Koreans, while being an environmentally friendly product to conscientious consumers. By using plants and other ingredients that are usually discarded due to damages and such, the company's R&D team spent years developing and cultivating a perfect alternative-meat product using sustainable Korean ingredients that includes grains, oats and nuts. The superior taste and texture of Unlimateat has been made possible via the company's patented innovative technology called protein compression and is approved by the US Food and Drug Administration.

At a recent pop up event in New York City, Unlimateat was first introduced to the general public and the positive response was overwhelming. One of the most distinguishable features of this product is that it is not just limited to ground or sausage patties, but also comes in fillets which makes it more versatile to incorporate in many recipes.

"I want Americans to have a new experience with Asian plant based meat. It's not just a hamburger patty, it's a plant diet that you can enjoy with BBQ and Asian cuisine. I want to delight not only vegetarians but also curious gourmets.", Min Keum Chae, CEO of Zikoooin Company.

As an introduction to the west coast market, Unlimateat will be holding a pop-up event in San Francisco, CA on January 19, 2020. At the San Francisco unveiling event, attendees will be able to taste a variety of dishes using Unlimateat as a main ingredient, prepared by prominent San Francisco chefs and Korean Food Curators. A live Korean Barbecue grilling demo will also be taking place.

In addition, Unlimateat will be paired with, among other ingredients, local organic brand Volcano Kimchi, featured by the owner, Aruna Lee. The CEO of Zikoooin Company, Ms. Keum Chae Min, will also be on hand to discuss the benefits and uniqueness of this new product in the US market.

The company has been in negotiations with various American groceries and retail stores and will be available in many areas very shortly and will continue to expand throughout the US.

For more information on Unlimateat or to attend the San Francisco pop-up event, please contact Sonia Awan at soniaawanpr@gmail.com or call 747-254-5705.

The pop up event will take place on Sunday, January 19, 2020 from 6:00 PM to 9:00 PM (PST) at Ferry Building, 2nd Floor, Port Commission Hearing Room (PCHR Room) 1 Ferry Building, San Francisco, CA 94111. For more information, please visit -

<https://www.eventbrite.com/e/unlimateat-san-francisco-debut-party-tickets->

87925265837?ref=enivte001&invite=MTg3ODY3MDUvYWplbmlrQHByaW1lcnNhenplLmNvbS8w%0A&utm_source=eb_email&utm_medium=email&utm_campaign=invitemodernv2&ref=enivte001&utm_term=attend

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