

Oat Milk Cheddar Cheese is a new revolution in the dairy industry

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Armored Fresh, a Food Tech company specializing in alternative dairy products, has announced new partnership with East Coast restaurant chain, Bareburger. The collaboration between Armored Fresh and Bareburger was made in an effort to expand sustainable impact through a creamy zero-dairy cheese that tastes and melts like dairy and has a similar price point.

Traditionally, plant-based cheeses have been reserved for vegans and vegetarians. However, this unique new partnership is expanding the reach of zero-dairy cheeses to flexitarians and omnivores alike. With Armored Fresh Oat Milk Cheddar Cheese Slices, Bareburger is making it easier than ever to make a healthier and more sustainable cheese choice.

Armored Fresh specializes in developing alternative dairy products that taste and have a similar price point to dairy-made cheese. The brand brings its innovative approach and award-winning zero-dairy cheeses that taste, melt, and replicate the mouthfeel of dairy-based cheeses to retailers nationwide. All Armored Fresh cheeses are Non-GMO and made 100% from plants, as a strong competitor to traditional dairy options in terms of taste and nutrition. The company is creating a positive sustainable impact by creating dairy-free cheeses that everyone can eat, including vegans, vegetarians, omnivores and more.

Armored Fresh founder and CEO, Rudy Yoo says “While it may be an untraditional approach, our new partnership with Bareburger demonstrates that our delicious zero-dairy cheeses are a perfect option for everyone. We’re thrilled to find partners like Bareburger who share our vision of a healthier, more sustainable future for all!”

Dedicated to taste and sustainability, Armored Fresh is crafting the highest quality zero-dairy products without compromising in the taste.