

GoGo Quinoa Launches New Soft Chocolate Chip Cookies

Using the next generation of plastic-free compostable wrappers

MONTREAL, QUEBEC, CANADA, October 13, 2020 /EINPresswire.com/ -- GoGo Quinoa, specialists of plant-based products, have just launched their newest sweet treat, a soft chocolate chip cookie featuring vegan free dark chocolate chips, with a sustainable twist.

Like all of GoGo Quinoa's products, the <u>soft cookies</u> are allergen-free, making them safe for schools and offices alike. With the new compostable wood-based wrapping, they are the perfect lunch-box friendly snack that you can feel good about eating. Each portion contains only 3 grams of natural sugar, one of the lowest levels for a cookie on the market. The cookies also contain inulin, a natural prebiotic that helps with the digestion process. Loaded with high-quality chocolate, and with a deliciously soft texture, GoGo Quinoa's cookies shine not just for their environmental innovation, but for their stellar taste.

While most cookies are wrapped in plastic to stay fresh, GoGo Quinoa's cookie wrappers and box are now made with 100%



compostable or recyclable materials. The eco-plastic overwrap is made from sustainably sourced wood pulp and fully decomposes in your at-home compost bin within 60-90 days. The eco-plastic provides a safe and sanitary moisture barrier that protects the cookie, while still leaving no trace after it has biodegraded. GoGo Quinoa plans to expand their use of eco-plastics to include all of their cookies. The cookie box is made from recyclable cardboard, meaning that once you've enjoyed the last of our GoGo Quinoa soft cookies you can dispose of the waste in a 100% sustainable way. In Canada, 90%e of our plastic is ending up in a landfill (1)). GoGo Quinoa takes this message to heart and has committed to reducing the use of of plastic in its packaging by 70% by 2021. These new cookie eco-wrappings are another step in the right direction.

"These cookies are not only yummy but they use the next generation of plastic-free ecopackaging now available for the food industry," said Martin Bilodeau, founding President of GoGo Quinoa. "Our innovation process is integrating a responsible view of the environmental impact of the products we put on the marketplace".



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GoGo Quinoa's soft cookies are available in Canada at more than 3000 supermarkets and health food stores.

About GoGo Quinoa

GoGo Quinoa (Cie 2 Ameriks) processes and imports more than 60 plant-based and allergen-free organic products made from quinoa and other super grains and legumes (chia, amaranth, buckwheat, lentils, chickpeas). The company now occupies a 45,000 square foot factory in

Laval, is certified SQF, using an organic, gluten, and kosher facility.

For further information, please visit our website at

https://www.gogoquinoa.com or join the team at marketing@gogoquinoa.com

Find us on Facebook: https://www.facebook.com/GoGoQuinoa/

Or on Instagram: https://www.instagram.com/gogoquinoa/

Or on Linkedin: https://ca.linked.com/company/cie-2-ameriks-gogo-quinoa

(1)(https://rco.on.ca/canada-recycles-just-9-per-cent-of-its-plastics/).

SOURCE GoGo Quinoa

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