

"VEGAN PEOPLE ARE EXTREMISTS"

Are you sure?

Here are 6 animalderived ingredients that might make you think otherwise.



KOPILUWAK THE CRUEL AND... "DEFECATED" COFFEE

Let's start with a delicacy: **coffee** made from berries **ingested**, partially **digested**, and then <u>defecated</u> by the Asian palm civet, an animal from Southeast Asia.



The coffee beans, partially broken down by the animal's digestive enzymes, create **Kopi Luwak**, a *sweeter coffee* than the classic espresso that is gaining popularity.

The most creepy part?

There are even civet farms specifically for producing this coffee.



CASTOREUM BEAVER'S PERINEAL GLANDS IN YOUR PERFUME

Now for a... bombshell: with every spritz of perfume, who would ever think that the fragrance might be made using **beaver's perineal** glands, ground up to create an oily substance with a strong odour?





SNALL SLIME THE SNALL MUCUS'' YOU SPREAD ON YOUR SKIN

Moving on to another wonder used in cosmetics: snail slime is a thick, **mucuslike substance** produced by Helix Aspersa, a common snail species in the Mediterranean basin (including Italy).

Snails produce it when they move to better adhere to surfaces. We don't know you, but the idea of putting a sort of mucus on our face or body doesn't appeal to us at all.





ALLANTOIN FROM ANIMAL URINE, DIRECTLY IN YOUR COSMETIC CREAMS

Thanks to its moisturising, soothing, and protective properties, allantoin is considered a real panacea for the skin. However, in its "traditional" form, it's a rather unappealing ingredient and definitely not vegan, as it's **derived from uric acid, a molecule found in animal urine**.

Vegetal or synthetic allantoin has become more common in recent years, but **the bovine-derived version is still widely used**.



THE "DELICIOUS"

Widely used in traditional cooking, tallow, lard, and suet are names that hide something truly "extreme." Tallow is extracted by heating the fatty parts of cattle and, less commonly, horses and sheep. Pigs are the victims of lard and suet production, which are also obtained by melting the fats in their adipose tissue. Not exactly a delicious thought, right?



CARMINE INSECTS IN YOUR FOOD AND COSMETICS (and no, it has nothing to do with cricket flour)

And what if we told you that insects have always been used to prepare redcoloured foods and drinks?

If you see E120 on the label,

identifying carmine, then you've consumed a product with **a colourant derived from cochineal**, which happens to be an insect. Much to the dismay of those who thought the problem was crickets...



Do you still think the vegan choice is so extreme?

Be the CHANGE

GO VEGANOK