

Yeast extracts

Lallemand has been manufacturing Bakers Yeast since the early 1920's, but it wasn't until the mid 1970's that Lallemand ventured to expand from their traditional manufacturing capabilities towards specialty products.

Since then, the company has evolved to being an industry leader in yeast and bacteria products for Baking, Oenology, Human and Animal Nutrition & Health, Food and Fermented beverages.

Lallemand Bio Ingredients is the division who is specialized in producing yeast products. The inactive yeast derivatives are designed to enhance existing flavours or impart specific flavour notes to food products.

The Lyfe™ Brand Portfolio of Lallemand Bio Ingredients covers all applications in the food and flavours industry with a broad number of specific natural products.

Yeast extracts are flavour contributor and natural flavour enhancer consisting of a combination of nucleic acids, peptides, polypeptides, amino acids, and other constituents. They are typically used between 0.25 to 2.0 % of the composition of finished product. The high solubility of yeast extracts makes them suitable for various applications such as soups & sauces, gravies, spreads, dressings, and meat products. Additionally, yeast extracts maximize the flavours of any fresh or frozen entrées, in addition to seasoning blends and snack coatings.

In line with consumer expectations, yeast extracts provide a clean and natural option for flavour enhancement, since they can be used to minimize or replace HVP (hydrolysed vegetable proteins), MSG (monosodium glutamate) and salt in food preparation. Yeast extract solubility allows their addition to food, without contributing to additional texture. Because of their high protein content, yeast extracts can also be used as a building block in the creation of reaction flavours.

Yeast extracts can be derived from either primary, brewer's or distiller's yeast of the genus *Saccharomyces cerevisiae*. They are usually spray dried, but can also be available in a liquid or a paste format.

All our yeast extract products are GMO free and can be Kosher and Halal certified. Additionally we can offer organic yeast extracts.

Lallemand **Lyfe**[™] Brand:

- **Bio-Lyfe**[™]
- **High-Lyfe**[™]
- **Intense-Lyfe**[™]
- **Prime-Lyfe**[™]
- **Savor-Lyfe**[™]
- **Whole-Lyfe**[™]

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