

# MAKE PLANT-BASED EATING DELICIOUS WITH

## Toravita®



The fast development of meat-mimicking and dairy-mimicking options with closer-to-meat / dairy characteristics has recently attracted flexitarian, “taste-driven” consumers to select animal-free meals. Nowadays, there is a wide array of plant-based options, including meatless meat and fish, dairy-free beverages, yogurts & cheese analogues.

As taste is king, the incorporation of novel plant-based proteins into foods

could be challenging due to undesired bitter notes and unfamiliar “green” flavors, typical of the vegetable proteins from soy, pea, potato, and other vegan sources.

Our Torula yeast-based, natural ingredients are great tools for flavor houses and plant-based meal developers, to modulate the perception of those undesired notes.

**Toravita® 300** is a primary grown Torula yeast. It can be applied in vegan drinks and cheese, dairy-free desserts, plant-based alternatives and other food matrix to mask undesired notes. It is particularly efficient in masking bitterness, while providing an enhanced creamy and fatty perception.

**Toravita® 301** is a primary grown, dried inactive yeast from Torula, which can be used in vegan drinks and cheese, dairy-free desserts, plant-based alternatives and other food matrix to mask undesired notes like beany, bitterness, grassy which could be effectively down modulated. Toravita 301 is particularly recommended for masking astringency.

**Toravita® 600** is a multi-purpose food ingredient derived from primary grown Torula yeast. It was developed to improve the flavor perception of pourable salad dressing by reducing the vinegar “acid bite”. Thanks to its unique composition profile, it is as well an efficient masker for plant-based alternatives and other food matrix to modulate the undesired notes like beany, bitterness, grassy which could be effectively reduced.

**The typical starting dosages of Toravita® specialties are:**

**0.1% in beverages**

**0.5% in food matrixes**

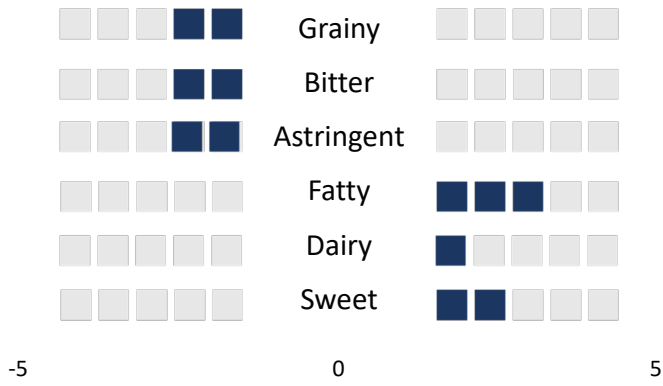


# APPLICATION EXAMPLES

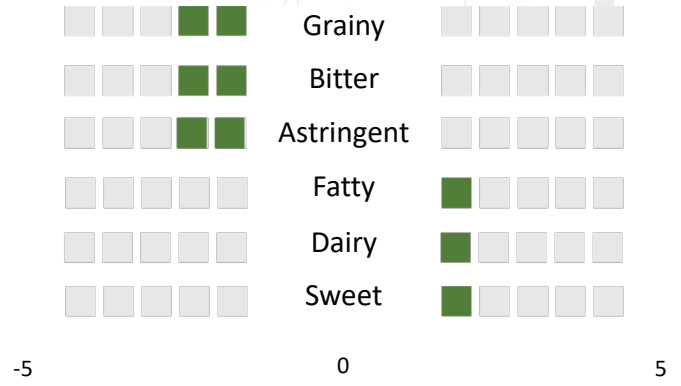
## Dairy alternative vegetable drink

Application of our masking solutions to oat unflavored milk

### Toravita® 600 0.1%

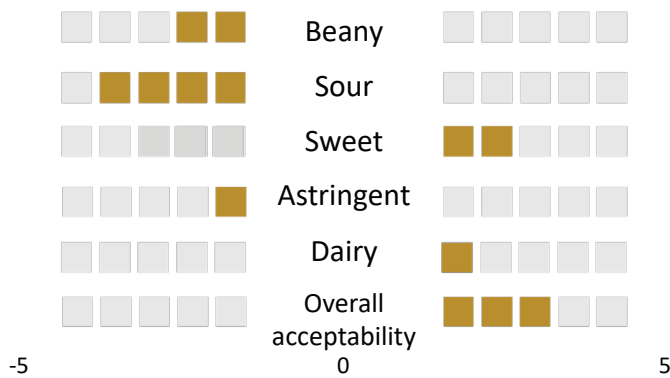


### Toravita® 301 0.1%

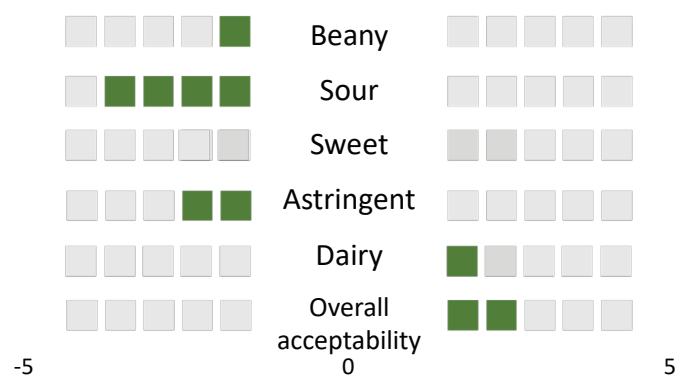


## Dairy alternative vegetable yogurt Coconut based yogurt

### Toravita® 300 0.15% + 2% sugar\*



### Toravita® 301 0.15% + 2% sugar\*



\* The addition of sugar is optional, as it balances the strong sour note of the yogurt to better present other attributes of the taste profile.