



**YEAST**  
**A NATURAL**  
**SOLUTION**



Lallemand Bio-Ingredients introduces **Engevita® HiPRO**, a savory tasting, high protein inactive yeast. **Engevita® HiPRO** is produced from primary grown yeast (*Saccharomyces cerevisiae*) and dried to a fine homogeneous light beige powder.

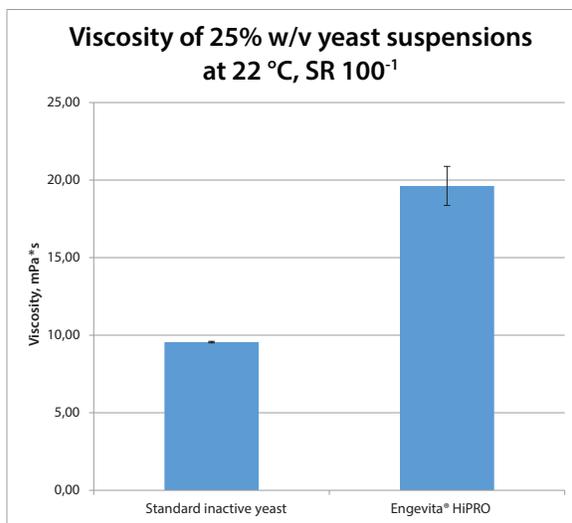


**Engevita® HiPRO** is available in two versions: Bland and Toasted, suitable for different savory needs in many applications.

## Engevita® HiPRO is...

### ... A SOURCE OF VERSATILE, FUNCTIONAL PROTEIN

Thanks to the higher protein content compared to standard inactive yeast, **Engevita® HiPRO** can provide better texturizing, emulsifying and water binding properties to a variety of food applications, such as spreads, pâtés, meatballs, etc.



### ... A COST EFFECTIVE SOLUTION

The partial substitution of protein with **Engevita® HiPRO** could help the food industry to achieve better cost-in-use solutions in ground / emulsified meat-based meals thanks to water binding properties and reduced cooking losses.



### ... A TASTY OPTION

As **Engevita® HiPRO** is tasty, with a well-balanced umami and meaty profile, it can help create a flavor-balanced meal, different to other protein sources.

Umami could be described as a pleasant "brothy" or "meaty" taste with a long-lasting, mouthwatering and coating sensation over the tongue. The full-bodied umami taste is helpful to reduce added salt.



## ... SUITABLE FOR VEGANS

**Engevita® HiPRO** is an alternative for animal protein in VEGAN or VEGETARIAN food applications, offering a valuable source of protein containing all essential amino acids.

Thanks to its functional properties, **Engevita® HiPRO** can offer solutions in the preparation of vegan meals (e.g. substitution of eggs in batters)



According to Mintel analysts, a clear trend has emerged for consumers in the UK to cut, limit or reduce how much meat and poultry they are eating. According to the source, 28% of adults have done this over the six months to March 2017. Similarly, in the US, 33% of consumers plan to buy more plant-based food products in the next year.<sup>(1)</sup>

<sup>(1)</sup> Mintel Press Centre "Summer food and drink trends for 2018"; on-line Mintel web site

## ... A NUTRITIONAL INGREDIENT

Inactive Yeast **Engevita® HiPRO** is rich in protein, but also in fiber, vitamin B group and minerals.

The following are typical values per 100 g product (as is), for indication purposes (not guaranteed)

<b>Energy</b>	383 Kcal (US) 340 Kcal (EU)
<b>Composition</b>	
Ash	6 g
<b>Fat</b>	4 g
Saturated fat	1 g
Trans Fatty Acids	0 g
Sat Fat + Trans	1 g
Cholesterol	0 mg
<b>Carbohydrates</b>	25 g
Of which Dietary Fiber	20 g
Of which sugars	<0.5 g
Of which added sugars	0 g
Of which polyols	0 g
Of which starch	0 g
<b>Proteins</b>	61 g

<b>Minerals</b>	
Sodium	100 mg
Calcium	110 mg
Iron	4 mg
Potassium	1800 mg
<b>Vitamins</b>	
Vitamin A	<100 IU
Vitamin C	< 3 mg
Vitamin D	0 IU
Thiamin	1,8 mg
Riboflavin	8,2 mg
Niacin	75 mg
Panthothenic acid	7,9 mg
Pyridoxine	0,9 mcg
Biotin	44 mcg
Folates	3600 mcg

## ... YOUR SMART INGREDIENT

**Engevita® HiPRO** is an additive free solution, supporting the creation of clean-label products. Certifications Kosher and Halal are available.



\*Compliant with - officially verified from 2019 for US and Canada

Clean Label  
Allergen-free  
GMO Free  
NGP Verified\*  
Kosher  
Halal



## Tasty vegan cheese analogue spread

**Engevita® HiPRO for texture, taste enhancement and salt reduction**

Ingredients	Standard %	Optimized with Engevita® HiPRO %
Semi-Firm Tofu, water-packed*	60,97	60,97
Coconut oil, refined	18,12	17,42
Plant-based milk, unsweetened	17,42	17,42
Engevita® HiPRO	0,00	1,13
Salt	1,57	1,13
Lactic acid powder	0,87	0,87
Garlic powder	0,44	0,44
Spices and Herbs	0,34	0,34
Onion powder	0,26	0,26
<b>TOTAL</b>	<b>100,00</b>	<b>100,00</b>

Engevita® HiPRO imparts to the dairy-free "cheese" a spread better mouthfeel, with a creamier texture. The salt perception is increased, as well as the herbs flavor. The pleasant umami contribution of **Engevita® HiPRO** can help to mask tofu soybean notes.

By using **Engevita® HiPRO** ingredient, the cheese analogue spread is 12% richer in protein.



## Juicy meatballs

**Optimized meatballs recipe - Engevita® HiPRO for taste enhancement and salt reduction**

Ingredients	Standard %	Optimized with Engevita® HiPRO %
Minced beef (≤20% fat)	84	82
Salt	1	1
Black pepper	0,20	0,20
Water	15	15
Engevita® HiPRO	0	2
<b>TOTAL</b>	<b>100</b>	<b>100</b>

<b>Appearance</b>	Typical	Nice brown thanks to protein caramelization
<b>Texture</b>	Typical	More Juicy



The use of **Engevita® HiPRO** in the meatball preparation helps to create a better texture and enhances flavors. At the same time, thanks to the water binding ability of yeast, it can help to reduce the cooking losses.

## INACTIVE YEAST

**Engevita®** is one of the oldest Nutritional Yeast brands. *Saccharomyces cerevisiae* is carefully grown on sugar beet molasses, inactivated and roller drum dried. Engevita® range is characterized by a mild to nutty or toasted savory flavor and helps to improve the savory profile and texture, providing at the same time nutritional value.

**Lake States®** Torula Yeast is primary grown, dried whole cell inactive yeast. It is a specialty product with the unique ability of delivering superb flavor carrier properties in snacks, with distinctive natural savory flavor notes and superior texture enhancement for spreads and meat applications.

**Lalvita™** Inactive whole cell yeast products are derived from bakers' or brewers' yeast. They are used in many applications for their nutritional benefits, their savory profile contribution as well as for their texture optimization properties.

## YEAST EXTRACTS AND AUTOLYSATES

**High-Lyfe®** range contains a natural source of nucleotides and amino acids that would contribute to umami taste in foods. They help to bring out flavors and taste, are useful to round-off sharp flavor notes and could be used in reduced sodium food applications.

**NEW PRODUCT DEVELOPMENT! HIGH-LYFE® 580 A**  
A unique and balanced combination of nucleotides and amino acids for powerful enhancement.

**Prime-Lyfe®** range is light in color and designed to add mild, savory background flavor notes.

**Intense-Lyfe®** family generates beefy, meaty, roasted flavor notes, also providing light brown to dark or extra dark color shades to a variety of food applications.

**Savor-Lyfe®** portfolio helps to promote a specific flavor and bring out or complement existing notes such as roasted beef or roasted chicken.

**Whole-Lyfe®** products are autolyzed whole cell yeast that help to improve the savory taste and mouthfeel.

**For more information**, or to receive a sample, please contact your Lallemand sales representative / distributor or e-mail [info@bio-lallemand.com](mailto:info@bio-lallemand.com)



## ABOUT US

Lallemand Inc. is a privately held Canadian company, founded at the end of the 19<sup>th</sup> century, which specializes in the development, production and marketing of yeasts and bacteria. Today, Lallemand is present through plants, distribution centers or representation offices in 40 countries on the 5 continents.

Lallemand Bio-Ingredients (LBI) develops, manufactures and markets high-value yeast products from *Saccharomyces cerevisiae* and Torula yeast, including whole cell nutritional yeast, yeast extracts and yeast derivatives. The know-how and experience acquired since its beginnings, as well as its high quality, high production standards and technical knowledge have allowed LBI to increase its presence in the food, health and fermentation industries.

## OUR MISSION

We take pride – individually and collectively – in the quality of our work, the advanced processes we use, the products and services we provide, and in the recognized and validated efficacy of our continuous improvement program. We take pride in meeting selected customer needs ahead of our competition. We take pride in achieving and sustaining levels of financial returns as a measure, beyond the numbers, of the value our customers agree we create.



## ABOUT LALLEMAND

Lallemand is a privately owned, Canadian company that develops, produces and markets specific yeast, bacteria and derivatives of micro-organisms for applications in:



animal nutrition



Baking



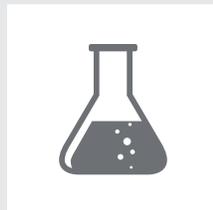
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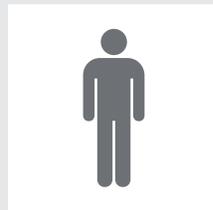
biofuels



distilled spirits



fermentation media



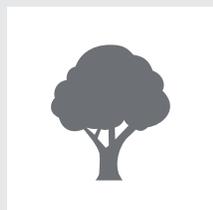
health solutions



Oenology



pharma



plant care



savory  
ingredients



speciality cultures

More information is available at [www.lallemand.com](http://www.lallemand.com)

## LALLEMAND BIO-INGREDIENTS

