

TORAVITA® 054

ELEVATE THE OVERALL TASTE EXPERIENCE!

Toravita® 054 is a distinctive torula yeast autolyzate derived from primary grown *Cyberlindera jadinii*. Through a process of heat deactivation and drying, we have created a fine powder with a delightful umami flavor profile, owing to its abundant natural nucleotide content and other flavor-enhancing elements.

Toravita® 054 can help achieve tasty results in sodium reduced recipes. At higher dosages, due to its ability to bind water, meals can turn out tastier

and juicier. Elevate the overall taste experience in multiple applications, from sauces to snacks, to meat products and plant-based alternatives!

Toravita® 054, manufactured at the specialized Torula plant located in Hutchinson, Minnesota (MSY), fully complies with the trade regulations outlined in the United States-Mexico-Canada Agreement (USMCA).



What is Umami?

Umami is a term originating from Japanese cuisine that refers to a distinct taste sensation characterized as savory, rich, and flavorful. It is considered one of the fundamental tastes, alongside sweet, sour, salty, and bitter. Umami adds a delightful depth and complexity to the overall flavor profile of food. This unique taste is often attributed to the presence of certain compounds, such as glutamate and nucleotides, which can be found in various natural ingredients like meats, cheeses, mushrooms, and fermented products.



Toravita®
Ultra-light Torula yeast



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dedicated area.



APPLICATION EXAMPLES

Spreadable vegan cheese

INGREDIENTS	QUANTITY
	% by weight
Cashew nuts	35.5
Cashew milk	42.4
Apple cider vinegar	3.5
Citric acid	0.3
Coconut oil	10.0
Toravita® 054	0.5
Salt	0.2
Vegan cheese flavor (optional)	0.1
K-Carrageenan	0.5
Corn starch	7.0
Total	100



Toravita® 054 provides a rich and umami flavor to the preparation, providing a “parmesan-like” profile

Plant-based Crispy Chik’n Bites nuggets – pre-dust preparation



INGREDIENTS	QUANTITY
	% by weight
Water	61,13
Textured pea protein	17.14
Savor-Lyfe® CB	1.52
Toravita® 300	1.00
Pea protein isolate	1.25
Methylcellulose, Modified corn starch, Carrageenan	3.01
Lactic acid	0.20
Sunflower and/or Canola oil	2.46
Maltodextrin	1.15
Spices (garlic powder, onion powder, white pepper)	0.45
Fine salt	0.60
Coconut oil (refined)	10.09
TOTAL	100

Toravita® 054 contributes to craveability while avoiding greasy fingers.

Toravita® 300 a torula yeast-based ingredient is added to mask the undesired notes of pea protein. Its addition provides a fatty perception, perfect for juicy and savory plant based alternative products.

Savor-Lyfe® CB gives a boiled poultry flavor, adding complexity and mouthfeel.

SINGLE-PASS SYSTEM

Predust (3% Pick-up ratio)	5% Toravita® 054
Hydrated batter	
Breading	
Vegetable oil for frying	

Please utilize the QR code to download the comprehensive recipes and access further information

