

Bakon®

Smoked Torula yeast

TRADITIONALLY SMOKED TORULA YEAST: EMBRACE THE FUTURE OF FLAVOR



DISCOVER THE FUTURE OF SMOKED FLAVORS WITH TORULA YEAST

Lallemand Bio-Ingredients proposes the **Bakon®** range - Traditionally Smoked Torula yeast, a perfect solution for food manufacturers seeking to comply with the new standards while maintaining the rich, smoky touch that consumers love.

WHY TRADITIONALLY SMOKED TORULA YEAST?

Bakon® offers an alternative to smoke flavorings, by being a traditionally smoked ingredient.

Bakon® is ideal for use in meat, cheese, snacks, and sauces, providing the depth and complexity of traditional smoking methods. Thanks to the umami characteristics typical of Torula yeast, the **Bakon®** range amplifies the overall taste of various food products.

Currently Available:

- Bakon® HFBN Strong Hickory smoke profile
- Bakon® SFBN Mild Hickory smoke profile

REGULATORY CHANGES IN THE EU

EU Member States have endorsed the legal act of July 31 to discontinue the authorization of eight smoke flavorings for food. Following a transition period, these flavorings will no longer be allowed in the EU. These changes stem from concerns over genotoxicity, which can increase the risk of cancer, infertility, and inherited diseases. Key points of the regulatory changes include:

- Non-Renewal of Authorizations: Eight artificial smoke flavorings will be phased out by July 2029 due to genotoxicity concerns. This affects a wide range of food products, including meats, cheeses, soups, sauces, and snacks.
- Phase-Out Periods: The Commission Implementing Regulation (EU) 2024/2067 sets out different phase-out periods, with a five-year period for traditional smoking replacements (e.g., ham, fish, cheese) and a two-year period for flavor-enhancing uses (e.g., sauces, soups, chips).

These regulatory changes are likely to encourage the development and adoption of fewer artificial solutions in the food industry such as smoked torula yeast.



Scan here to read the regulation

THE BENEFITS OF OUR TRADITIONALLY SMOKED TORULA YEAST - BAKON® RANGE

➤ Smoked Food Ingredient

Our yeast is free from artificial smoke flavorings and additives, aligning with consumer demand for more natural and transparent/cleaner list of ingredients.

➤ Versatile Application

Perfect for various food products, the **Bakon®** range delivers consistent, high-quality flavor profiles.

➤ Regulatory Compliance

Using our yeast helps manufacturers stay ahead of regulatory changes, ensuring product safety and marketability.

EXPLORE OUR BAKON® LINE!

At Lallemand Bio-Ingredients, we offer a comprehensive range of yeast specialities, providing diverse solutions tailored to the food industry's evolving needs. Our expertise in strain selection and production ensures that you receive the highest quality ingredients for your culinary creations. For more information on our Bakon® line, crafted using Traditionally Smoked Torula yeast, and other innovative products, visit our website to discover how we can help you adapt to the future of food flavorings.



Leverage the advantages of **Bakon®** - Traditionally Smoked Torula yeast to meet regulatory requirements and delight your customers with rich smoky notes. Transition seamlessly into the new era of food safety and quality with Lallemand Bio-Ingredients.

Yeast, the bridge to future food