

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

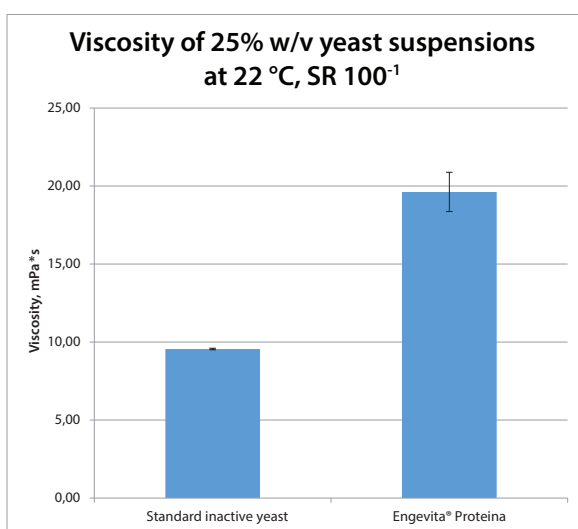


Engevita® Proteina is available in two versions: Bland and Toasted, suitable for different savory needs in many applications.

Engevita® Proteina is...

... A SOURCE OF VERSATILE, FUNCTIONAL PROTEIN

Thanks to the higher protein content compared to standard inactive yeast, **Engevita® Proteina** 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® Proteina** 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® Proteina** 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® Proteina 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® Proteina** 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.⁽¹⁾

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

... A NUTRITIONAL INGREDIENT

Inactive Yeast **Engevita® Proteina** 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)

Energy	383 Kcal (US) 340 Kcal (EU)
Composition	
Ash	6 g
Fat	4 g
Saturated fat	1 g
Trans Fatty Acids	0 g
Sat Fat + Trans	1 g
Cholesterol	0 mg
Carbohydrates	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
Proteins	61 g

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

... YOUR SMART INGREDIENT

Engevita® Proteina 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

GLUTEN FREE