

Emulsified Sauces

revyve's high performing texturizing ingredients solutions for creamy, velvety sauces



Creamy & delicious

Irresistibly creamy mouthfeel, with a pleasant, subtle egg taste.



Superior emulsification & thickening

Consistent stability for high and low-fat systems, hot or cold.



Naturally cost-competitive

Low inclusion, reduced cost formulation vs. animal products, with clean label.



All of revuve products are:









Our solutions

	Vitality	Adventure
Benefits and applications in meat alternatives	→ Easy processability for cold preparations and stability during pasteurisation	→ Excellent replacement for dairy ingredients and stabilizer in hot sauces.
	→ Effective binding and emulsification, without animal ingredients	→ A cost-effective solution for clean label, animal-free creamy sauces
Nutrients highlights	70% protein	40% protein 40% fiber
Labelling	Yeast Protein	Yeast Protein / Fiber
Form & Taste	Natural beige coloured powder, with subtle and pleasant savoury taste	
Allergens	Gluten in 2023. Gluten Free available soon	
Claims	Halal, Kosher, Vegan, Natural	



Why compromise on the texture of future food?



All of revyve products are:









Clean Label

Our yeast protein solutions are upcycled & sustainable

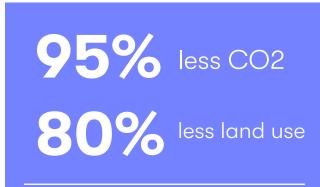
Our yeast protein solutions are produced from food production side-stream sources.

With an industry increasingly focused on protein diversification, we offer a high performing solution with a highly sustainable footprint.

Innovating natural ingredients, to offer reliable solutions for the foods of tomorrow

Sustainability and natural foods are growing consumer trends.

Our products are not classified as novel ingredients, offer a clean-label solution and don't suffer from seasonal price fluctuations and supply constraints as much as animal proteins.



* REFERENCE: EGG WHITE POWDER

The Texture of Future Food



Solutions that matter

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