

## **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

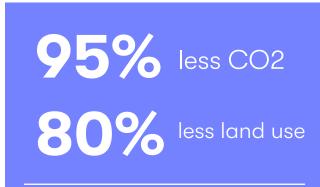
Our yeast protein solutions are produced from food production side-stream sources.

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

info@revyve.bio | www.revyve.bio