revyve

Meat Alternatives

revyve's high performing texturizing ingredients for **perfectly meaty bites**



Succulent & Juicy

Improved mouthfeel through excellent retention of oil and water during cooking.



Firm & Bouncy

Strong heat-set gels give that meaty bite and keep products in perfect shape - hot or cold.



Delicious, Natural & Nutritious

Clean label alternative, without protein profiles and e-numbers. Rich in complete protein and complex fibers.

All of revyve products are:









Our solutions

	Vitality	Adventure	Comfort
Benefits and applications in meat alternatives	 → Exceptional heat-set gel, binding & emulsification → Performs with TVP, Mycoprotein & Vegetable-based formed products 	 → High extrusion performance in combination with other protein concentrates → Adding elasticity to cold-cut recipes 	 → Perfect for combined firmness and juiciness → Adding elasticity to cold- cut recipes
Nutrients highlights	70% protein	40% protein 40% fiber	60% protein
Labelling	Yeast Protein	Yeast Protein/Fiber	Yeast Protein
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		
	REVYVE VITALITY	REVYVE ADVENTURE	REVAVE COMEDIT

YVE VITALITY

ADVENTURE

REVYVE COMFORT

Why compromise on the texture of future food?



All of revyve products are:









Clean Label

Our yeast protein solutions are upcycled & sustainable

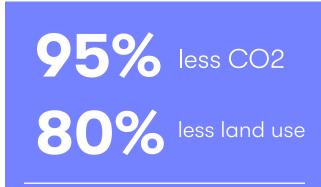
Our yeast protein solutions are produced from food production side-stream sources.

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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