

# Appetizers

revyve's high performing texturizing ingredients for **stretchy & crunchy hot snacks** 



## Perfectly golden, savory crunch

Allows even browning and adds highly palatable umami flavor and crunch to coated and non-coated products



## Stretchy, cheesy cores

Creates superior string and stretch for irresistibly cheesy experiences.



## Naturally firm, hot or cold

Prevents shape deformation and leaking during frying and keeps stable after cooling

#### All of revyve products are:



Gluten free





Vo







Lactose free

Vegan

## **Our solutions**

	Vitality-PG	Adventure-PG
Benefits and applications	<ul> <li>→ Even browning and perfect crunchiness for coated and non- coated products</li> <li>→ Snacks keep in firm shape during cooking and after cooling</li> </ul>	<ul> <li>→ Superior performance for stretchy, stringy hot cheese snacks</li> <li>→ Holds snacks shape, without leakage and pinholes during frying</li> </ul>
Nutrients highlights	>68% protein	<40% protein >42% fiber
Labelling	Yeast Protein	Yeast Protein / Fiber
Form & Taste	Natural beige coloured powder, with subtle and pleasant savory taste	
Allergens	Allergen free.	
Claims	Halal, Kosher, Vegan, Natural	

# **Superior performance**

Looking for solutions to unlock exceptional texture experiences for your appetizers with animal-free, clean label claims?

#### The 3 revyve commitments:

## 1

Irresistible stringy, stretchy cores

- ✓ Excellent for stretchy cores in cheese snacks
- Outperforming most other solutions in vegan recipes





#### Perfect 'golden' crunch

- Extra crunch to coated and non-coated products due to our high protein content
- Enabling an even Maillard Reaction for highly appetizing golden crunch
- Improved pickup and adhesion of coated products



## 3

## Keeping perfect shape with no eggs or dairy!

- ✓ Optimal oil and water retention keeps products in shape
- Oil and water holding comparable or superior to other solutions, without e-numbers or animal ingredients



# Why compromise on the texture of future food?



Our yeast protein solutions are upcycled & sustainable

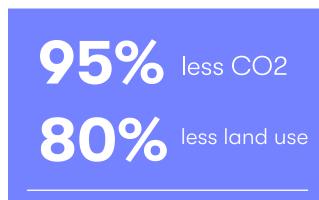
Our yeast protein solutions are produced from food production side-stream sources.

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

Clean

Label

# A New World of TextuRe



Solutions that matter