

Bakery

revyve's high performing texturizing ingredients for **fluffy** or **crisp bakery products**



Fluffy and soft

Creates perfect fluffy textures, for indulging cakes and pastries.



Airy, crispy sweets

Foaming capacity comparable to egg white, resulting in airy, light foams.



Gooey and chewy

Heat-set gel and moisture retention results in gratifying experiences.



All of revyve products are:



Gluten free



Egg free



Lactose free



Vegan



Natural



Clean label



Our solutions

Vitality-PG

Benefits and applications

- **Exceptional foaming, heat-set gelling, emulsification and moisture retention.**
- Versatile functionalities and clean label, without animal ingredients.

Nutrients highlights

>68% protein

Labelling

Yeast Protein

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 bakery products with animal-free, clean label claims?

The 3 revyve commitments:

1

Great performance during kneading, rising and proofing

- ✓ Dough behaviour comparable to egg
- ✓ With improved water binding and emulsifying capacity



2

Perfect setting in the oven

- ✓ Shape holding and setting during baking. Plus maillard reaction to create perfect golden brown colour.
- ✓ Creating bite, while retaining the fluffy texture. Improved moisture retention prevents staling.



3

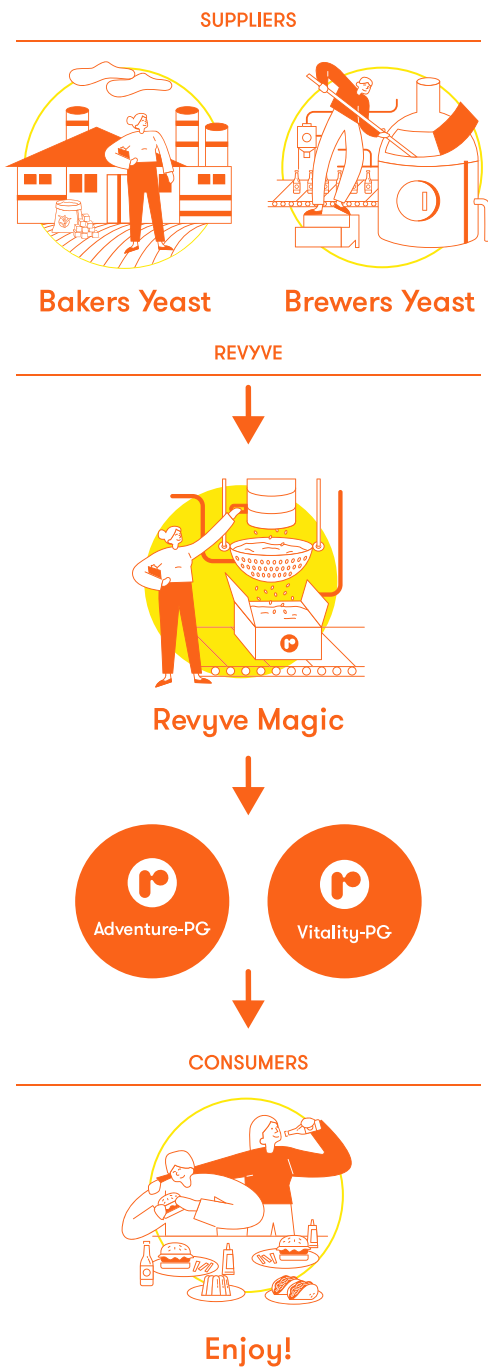
Admirable volume by air incorporation

- ✓ Foam density comparable to egg whites
- ✓ Long-lasting stability, with stiff peaks





Why compromise on the texture of future food?



Our yeast protein solutions are & 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.

95% less CO₂

80% less land use

* REFERENCE: EGG WHITE POWDER

All of revvyve products are:



Gluten Free



Milk Free



Egg Free



Vegan



Natural



Clean Label

A New World of **Texture**

MEAT & MEAT ALTERNATIVES



BAKERY



PASTA



SAVOURY APPETIZERS



SAUCES



Solutions that matter

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