

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 revyve products are:



Gluten free



Egg free



Lactose free



Vegan



Natural



Clean label



Our solutions

	Vitality-PG	Adventure-PG
Benefits and applications	<ul style="list-style-type: none">→ Easy processability for cold preparations and stability during pasteurisation→ Effective binding and emulsification, without animal ingredients	<ul style="list-style-type: none">→ Excellent replacement for dairy ingredients and stabilizer in hot sauces.→ A cost-effective solution for clean label, animal-free creamy sauces
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 emulsified sauces with animal-free, clean label claims?

The 3 revvyve commitments:

1

Smooth & Firm

- ✓ Perfect thickness and smooth texture
- ✓ Lower dosage for same results, compared to egg yolk



5% EGG YOLK



4% EGG YOLK



0.6% VITALITY-PG



0.3% VITALITY-PG

2

Long-lasting stability

- ✓ Great oil and water retention for firm sauces that “stand the test of time”



START



>20 MIN

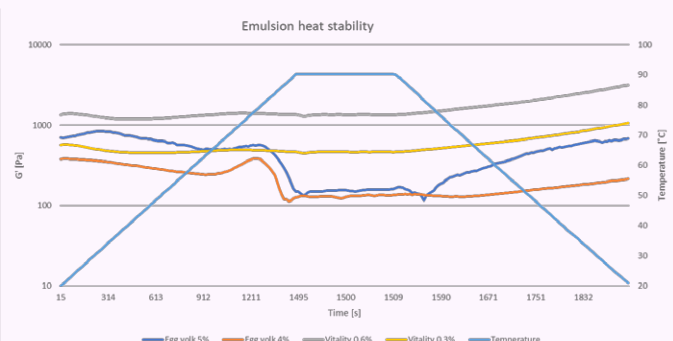


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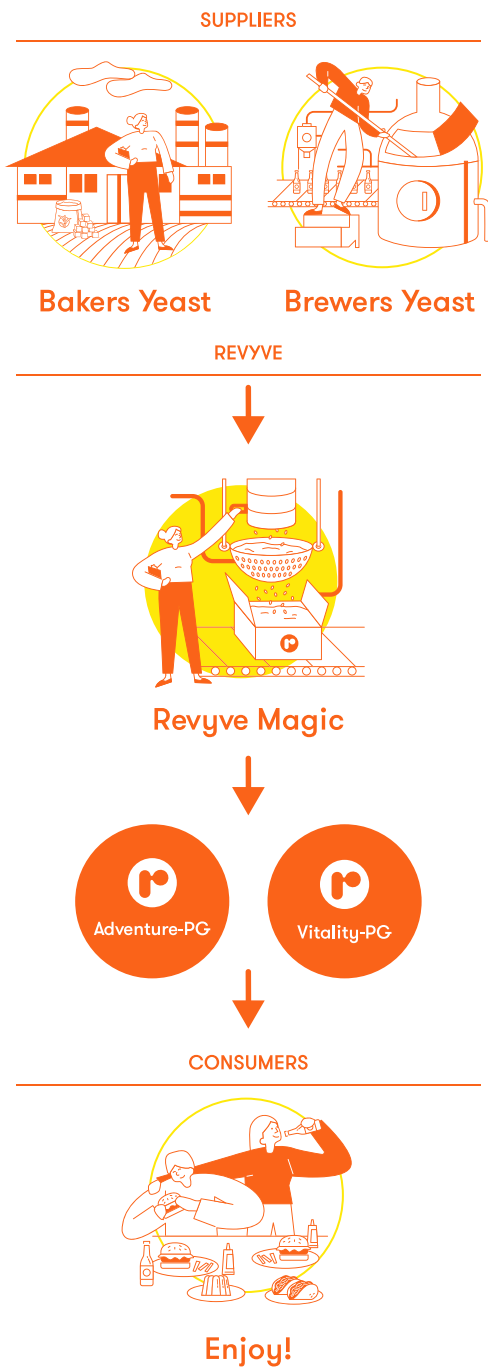
Firm & Smooth- cold or hot

- ✓ Highly heat-stable emulsification at low or high temperatures
- ✓ Sauces remain stable during processing





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