

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. Rich in complete protein and complex fibers.



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">→ Exceptional heat-set gel, binding & emulsification→ Performs with TVP, Mycoprotein & Vegetable-based formed products	<ul style="list-style-type: none">→ High extrusion performance in combination with other protein concentrates→ Adding elasticity to cold-cut recipes
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 meat alternatives with animal-free, clean label claims?

The 3 revvyve commitments:

1

Gels with egg-like performance

- ✓ Low onsetting temperatures and non-thermoreversible gels
- ✓ Keep firm in hot and cold conditions



FIGURE 1: INSIDE OF A REVVYVE BURGER

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Optimal binding

- ✓ Exceptional water and oil retention in the food matrix for juicy burgers, even at high cooking temperatures
- ✓ Comparable or better-performing water and oil holding vs commercially available alternatives



FIGURE 2: OPTIMAL BINDING FOR SEVERAL MEAT ALTERNATIVES

3

Long fibers, open structures

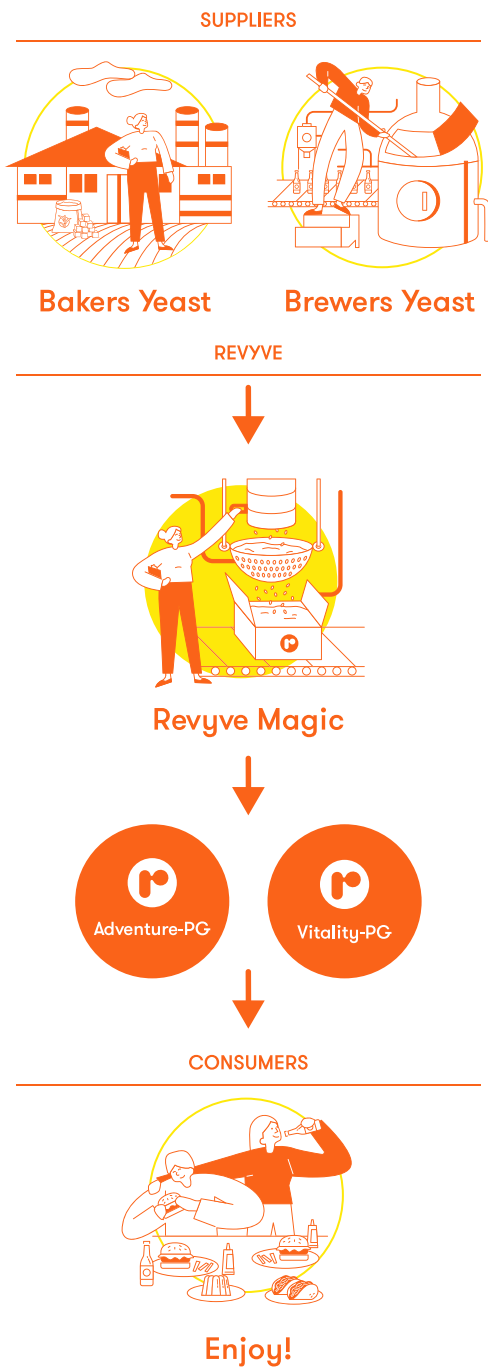
- ✓ Contributes to long fibrous and open texture in high moisture extrusion products
- ✓ Versatile with different protein sources, it adds a subtle and pleasant flavor



FIGURE 3: FIBROUS AND OPEN TEXTURE OF EXTRUDED PRODUCT CONTAINING ADVENTURE, GLUTEN AND PEA PROTEIN CONCENTRATE



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.

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