

Inactive Yeast



Engevita®

Engevita® is one of the oldest nutritional yeast brands and a premium line within Lallemand proposal. A selected strain of *Saccharomyces cerevisiae* is carefully grown on sugar beet molasses, inactivated and roller drum dried. **Engevita®** products are characterized by a mild to nutty or toasted savory flavor profile with enhancement properties. **Engevita®** helps to improve savory profile and texture, and is providing at the same time nutritional value due to a composition rich in dietary fibers and micronutrients, such as B-complex vitamins (thiamine, riboflavin, niacin, pantothenic acid, folic acid, biotin, vitamin B6 and vitamin B12). It is a natural source of proteins including all essential amino acids.



Every batch of Engevita is analyzed at release to guarantee its gluten free status.

	PRODUCT	DESCRIPTION
	Engevita® Bland*	Mild bready and nutty flavor.
	Engevita® Toasted*	Mild toasted and savory flavor.
	Engevita® GSH	Nutty, roasted flavor and kokumi taste.
	Engevita® HiPRO	With high protein content (>55%) and pleasant mild taste, it is a very versatile ingredient, also suitable for vegan and vegetarian applications, both with nutritional and functional benefits.
	Engevita® Vege Regime*	Source of vitamin B12 and other B- complex vitamins
	Bio-Engevita® Toasted	Mild bready and nutty flavor, organic certified in EU with USDA organic equivalence.

*Available in flakes

These powder products are non-GMO, gluten-free, clean label, kosher and halal.

We offer a range of Non-GMO Project Verified products .

Other **Engevita®** products can be offered, depending on your application(s) and savory requirements.

Lake States® Torula Yeast

Lake States® Torula yeast is primary grown, dried whole cell inactive yeast. It is a specialty product with the unique ability of delivering superb flavor carrier properties in snacks, with distinctive natural savory flavor notes and superior texture enhancement for spreads.

	PRODUCT	DESCRIPTION
	Lake States® Type B	Meaty and savory flavor.
	Lake States® Type L	Meaty and savory flavor. Sulfite-free.
	Lake States® Type Smoked	A combination of Torula umami flavor and hickory smoked notes.
	Lake States® Type E	The reference is Non-GMO project verified.
	Lake States® Type N	Lake States® Type N Torula is used to enhance the savory/umami notes in processed foods as well as seasoning blends.

These powder products are non-GMO, clean label, kosher and halal. Contact us for the allergen status of the product(s) of interest.

Other Lake States® Torula products can be offered, depending on your application(s) and savory requirements.

Inactive Yeast



Lalvita®

Lalvita® inactive whole cell yeast products are derived from primary grown baker's, brewer's yeast or other edible yeast. They are used in many applications for their nutritional value benefits, their savory flavor profile contribution as well as for their texture optimization properties. They promote texture and help accentuating mouthfeel while imparting emulsification properties. Additionally, they naturally contain a significant amount of protein, fiber, and B-vitamin complex to improve nutritional benefits in food applications.

PRODUCT	DESCRIPTION
Lalvita® 2130/LBI 2133	Baker's yeast. Bready, nutty, roasted flavor.
Lalvita® 2121	Baker's yeast mini flakes. Mild, roasted flavor.
Lalvita® 2190	Baker's yeast with enhanced emulsifying properties, it is conceived to support phosphate-free meat applications.
Lalvita® 2245	Brewer's yeast. Strong inherent beer flavor.
Lalvita® T31	Light bitter, savory and roasted flavor, naturally contains high quality proteins and B-complex vitamins.

These powder products are non-GMO, clean label, kosher and halal. Contact us to confirm the halal certification and the allergen status of the product(s) of interest. Other products can be offered, depending on your application(s) and savory requirements.

Toravita®

Toravita® is a complete range of inactive and autolyzed yeast based on primary grown Torula. Produced at the Lallemand facility in Hutchinson, Minnesota, they are globally available and offer different functionality and unique profiles.

PRODUCT	DESCRIPTION
Toravita® 001	High quality primary grown, dried inactive yeast has application in a wide variety of food systems where high quality, some creamy notes and a uniform mild flavor are required.
Toravita® 033	It is produced from a primary grown Torula yeast through continuous fermentation. Unique yeast autolysate designed to enhance flavor in emulsion meat products.
Toravita® 054	Toravita® 054 mainly acts as a flavor enhancer and flavor profile balancer.
Toravita® 300	Is a multi-functional food ingredient derived from primary grown inactive yeast, effective as flavor masker, both in sweet and savory application. It is particularly effective in plant-based formulations to decrease the impact of undesired "green" notes, typical of the vegetable proteins.
Toravita® 600	It aims to improve the flavor of fat-reduced, pourable salad dressing by reducing the "acid bite" of vinegar. The addition of it to any salad dressing system produces a smoother, more balanced flavor.
Toravita® 604	It is a primary grown inactive torula yeast. It plays a significant role in reducing the acid bite in cultured dairy products and creamy salad dressings. Its addition results in a smoother and more balanced flavor release.

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Bakon®

Toravita® primary grown inactive yeast goes through a traditional smoking process to produce **Bakon®**, smoked inactive Torula yeast.

PRODUCT	DESCRIPTION
Bakon® SFBN	Bakon® SFBN can be used in meats, meat emulsions, sausage, pork applications, soups, stews, snack foods, dry seasoning mixes, and vegetarian systems. It contributes a mild, bacon-like, hickory smoked flavor in addition to enhancing the overall flavor profile of the system. Used at 2-10% in the finished product, it may also mask off-flavors associated with soy.
Bakon® HFBN	Bakon® HFBN can be used in meats, meat emulsions, sausage, pork applications, soups, stews, snack foods, dry seasoning mixes, and vegetarian systems. Used at 0.5-3.0% in the finished product, it contributes a strong, bacon-like smoked flavor in addition to boosting the overall flavor profile of the system and may help to mask off-flavors associated with soy.

These powder products are non-GMO, clean label, kosher and halal. Contact us for the allergen status of the product(s) of interest.

Disclaimer: The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

