

Toravita® & Bakon®



Toravita®

Toravita® is a broad 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.

Let's discover them!

The nomenclature

The Toravita® range offers solutions for a wide spectrum of food applications and are often application-specific. The 3 digits after Toravita®, will help you in the selection of the right product:

DIGITS CAPTION		
1ST	IDENTIFIES TYPE OF APPLICATION 0 = savory 2 = dairy / cheese 6 = acid toner	2ND
2ND	IDENTIFIES THE TYPE OF PRODUCT 0 = whole cell 2,5 = autolyzed yeast or inactive yeast with autolyzed properties 3 = autolyzed	3RD
3RD	IDENTIFIES A SPECIFIC PRODUCT WITHIN A GROUP	

Product selection

THE CLASSICS

Toravita® 001	High quality primary grown, dried inactive yeast has applications in a wide variety of food systems where high quality and a uniform mild flavor are required. It is often used in seasoning mixes as carrier for spices, oleoresins, and smoke flavorings. Used at 0.3-0.9% in the finished product, it enhances meat and poultry flavors, batters and bakery items. Suitable for low and reduced fat systems.
Toravita® 024	It is a primary grown Torula yeast through continuous fermentation. A proprietary process produces a whole cell Torula Yeast that mimics Autholysed Yeast in flavor, but is labeled as Torula Yeast. It is an outstanding flavor carrier, with distinctive savory flavors and texture enhancing properties due to its water-binding abilities. Low in sodium, it is suitable for use in various food formulations.
Toravita® 027	This autolyzed yeast is suggested in any food system that requires heightened flavor impact with low dosages (i.e 0.5% on the finished product). Low sodium foods, poultry stuffing and seasoning blends for poultry or pork meat are the typical applications.
Toravita® 052	Low in sodium and rich in natural flavor peptides, amino acids, and other important flavor constituents, it has application in a wide variety of food systems where high quality and a uniform mild flavor.
Toravita® 054	Is a primary grown autolyzed yeast with umami flavor properties thanks to the high content of natural nucleotides and other natural flavor potentiators. It can be used to round-off and accentuate the mouthfeel of several food applications.

FOR SODIUM REDUCTION

Toravita® 028 SD	Is a special low sodium yeast autolysate that adds "salty" flavor without adding substantial sodium. The co-processed combination of ammonium chloride and the yeast autolysate is significantly less bitter than ammonium chloride alone.
Toravita® 029 SD	Is a unique, low sodium, yeast autolysate that adds "salty" flavor without adding substantial sodium. This co-processed combination of potassium chloride and a yeast autolysate is significantly less bitter than potassium chloride alone. It also provides the flavor enhancement characteristics common to all of our autolyzed yeast products.

MEAT PROCESSOR FAVORITES

Toravita® 030	Is a low sodium autolyzed yeast conceived to enhance flavors in meat products, especially emulsions. It provides meat processors an effective flavoring ingredient. A similar product is also available without the oil coating, named Toravita® 032 .
Toravita® 033	Is a very specific, low sodium, yeast autolysate designed to enhance flavors in emulsified meat products. The high water binding capacity suits formulations to replace phosphates in food matrix.

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THE FLAVOR MODULATORS

Toravita® 300-301	Are a multi-functional food ingredient derived from primary grown inactive yeast, effective as flavor maskers, both in sweet and savory application. They are particularly effective in plant-based formulations to decrease the impact of undesired "green" notes, typical of the vegetable proteins (grassy, hay, bitterness, etc). In Europe and North America can be declared on the ingredient list as "natural flavors"*.
Toravita® 600	Is a multi-functional food ingredient derived from primary grown inactive yeast. It aims to improve the flavor of fat-reduced, pourable salad dressing by reducing the "acid bite" of vinegar. The addition of Toravita® 600 to any salad dressing system produces a smoother, more balanced flavor.
Toravita® 604	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.

* Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

More products are available upon request.
We will be happy to support you in the selection of the right product to suit your needs.

Bakon®

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

SFBN and HFBN Are characterized by a unique smoked profile, SFBN being milder than HFBN. They contribute the typical BBQ flavor notes. They also mask off-flavors associated with soy. Those ingredients are suitable for meat applications, soups, stews, snack foods, dry seasoning mixes, and vegan and vegetarian meals. The standard dosage range is from 0.5 to 3.0% in the finished product.

For more information, or to receive a sample, please contact your Lallemand sales representative or distributor.
Alternatively, please send an e-mail to info@bio-lallemand.com



* Selected products



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.