

Τελευταία ανανέωση υλικού:

Σύντομη περιγραφή:

Τ.:

Ε.:




W.:



Business Unit:

Yeast-based Ingredients | Savoury & Sweet

Improve your taste of life with Ohly's specialty yeast extracts and yeast-based flavours – savoury, roasted, meaty, and smoke. Salt reduction, sugar reduction or MSG replacement – we have the right product for you. **Natural, vegan and allergen-free, halal and kosher** certified. All of the listed products are **non GMO**.

Form	NaCl	Product
Sodium Reduction	 Powder	ONLY® FLAV-R-MAX Effectively magnifies the impact of low amounts of salt without adding own taste. High natural 5' Nucleotide content.
		PROVESTA® 512 Torula based yeast extract with intense umami flavour allows replacement of salt.
		ONLY® SAV-R-SEL Has a unique composition of nucleotides, peptides and amino acids specifically optimized to allow for salt reduction solutions.
MSG Replacement	 Powder	ONLY® FLAV-R-OUND LS Our first choice for MSG replacement – high natural 5'- nucleotide content, needs ~30% less than MSG for same effect. <i>Also available with 38% NaCl content. (ONLY® FLAV-R-OUND 38)</i>
		ONLY® FLAV-R-MAX Its properties ensure highly efficient umami and flavour improving effects. In savoury food systems low dosage levels are required compared to MSG. High natural 5' Nucleotide content.
Sugar Reduction	 Powder	ONLY® SAV-R-SWEET Powerful natural solution to mask off-tastes of high intensity sweeteners. Balances the sweet taste and enhances the fruitiness in food or beverage compositions.

Yeast-based Ingredients | Savoury & Sweet

Form NaCl Product

Savoury Flavour



ONLY® KAF / KAV / KAT

Classic savoury flavour for universal use. Imparts a fresh and natural note especially to vegetable products. Preferred ingredient for low sodium products.

Available in liquid (ONLY® KAF), paste (ONLY® KAV) and powder form (ONLY® KAT)



ONLY® STF / STV / STT

Rounds off the flavour attributes and contributes a savoury character. Has a good basic taste of its own. Increases umami perception.

Available in liquid (ONLY® STF), paste (ONLY® STV) and powder form (ONLY® STT)

ONLY® FLAV-R-TIDE LS

Brings out creamy and herb notes, can balance undesired flavour notes to a more pleasant overall flavour.



ONLY® SAV-R-FULL

Creates fullness and balance, and highlights the authentic and delicate flavours of your recipe without adding any of its own. Typically more effective at lower concentrations than classic yeast extracts.



ONLY® FLAV-R-BASE 19

Classic yeast extract with a very clean, neutral and comprehensive bouillon note.

Also available with 38% NaCl content. (ONLY® FLAV-R-BASE 38)



PROVESTA® 518

Autolysed yeast extract containing a high level of naturally occurring IMP plus GMP. Provesta 518 improves overall flavour and provides an umami effect.

Also available with 38% NaCl content. (PROVESTA® 519)



ONLY® FLAV-R-MAX Paste

Unique baker's yeast extract with a high natural 5'-GMP content. This paste brings out the overall flavour perception and additionally imparts a brothy flavour to savoury applications.



All of the listed products are non GMO



M = Medium NaCl content (32-50%)
L = Low NaCl content (max. 19%)
Ø = No added NaCl (equal or below 2%)

Yeast-based Ingredients | Savoury & Sweet



Form NaCl Product

Meaty Notes



OHLY® BOV M

Imparts dark meaty notes. An alternative to a typical brewers' yeast extract.

OHLY® MXV

Replaces meat extract at a one to one ratio while not containing animal derived ingredients. Optimises the taste of dark soups and sauces.

OHLY® STV D

Dark yeast extract that provides a savoury and slightly meaty character.

OHLY® STV Meaty

Slightly meaty and savoury taste. Balances the overall flavour profile



OHLY® BOT LS

Great to support cooked meat taste including umami and a little sweet touch. Low salt alternative to brewer's yeast extract. *Also available with 20% NaCl content. (OHLY® BOT)*



PROVESTA® 344

Contributes a stewed poultry flavour, increases salt perception and amplifies the flavour of spices, seasonings and vegetable ingredients. Provides dark meat poultry flavour in retorted applications.









OHLY® BFT

Adds a roasted meat flavour and meat impression to your application.

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	Form	NaCl	Product
Roasted Notes	 Liquid		OHLY® NFD Provides strong roasted notes as well as the typical benefits of yeast extract which includes a rich taste of its own.
	 Powder		OHLY® KTD Low sodium baker's yeast extract powder with a robust, brown and roasted character. OHLY® KTDD Extra dark! Contributes a brown, dark roasted flavour that is more intense than in KTD.
Grill/Smoke	 Powder		PROVESTA® 302 Imparts an outdoor cooked grill flavour and increases salt perception.












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	Form	NaCl	Product
Dairy Flavour	 Powder		PROVESTA® 201 Imparts dairy, fatty and buttery notes in addition to an increase in overall flavour impact. Increases the creamy, dairy notes in American, bleu and other cheeses. Provides fatty notes in low fat systems.
			PROVESTA® 205 Imparts a milky, dairy note in addition to an increase in overall flavour impact.
Cheese Taste	 Powder		ONLY® CHET Provides the sharp notes of aged, European cheeses (Cheddar). It helps to increase the overall cheese perception especially in snack seasoning blends.
			PROVESTA® 208 Imparts an aged cheese flavour and intensifies the cheese flavour, which allows reduction of the amount of cheese solids. Works well with cheddar, parmesan and romano type products.
HVP Replacement	 Powder		ONLY® WET Direct HVP replacement. Increases salt perception, spice heat and brings out the overall flavour.
Seasoning Carrier	 Powder		AUXOFERM® Inactive Yeast Healthy and effective ingredient in a variety of applications. Recommended as a carrier in snack seasoning blends.



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Yeast-based Ingredients | Health & Nutrition

Health and nutrition play a central role in Ohly's product portfolio. We always strive to offer the right solution for your needs:

Form Product

Digestive Health



Powder

AUXOFERM® S. Boulardii (Food)

Probiotic yeast widely used for the treatment and prevention of gastrointestinal disorders.

Nutritional



Powder

AUXOFERM® Vitamin Yeast

Enriches the nutritional value of all types of food (health food, sport drinks) and compensates a lack of B-vitamins. This product is enriched with vitamins niacin, B1, B2 and B6.

AUXOFERM® Yeast Powder

Enriches the nutritional value of all types of food. Suitable to enhance the typical yeast flavour of baked goods.

PROVESTA® Boost IT

An inactive dry torula yeast which stands out for its clean and mild flavour as well as its high nutritional value.

Health Promoting



Powder

AUXOFERM® BETA GLUCANS

Cell wall fraction gained from pure culture yeast. Naturally rich in mannan and beta glucan.



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