



CLEAN LABEL CONFERENCE

Sophisticated Solutions for Simplified Labels

October 29-30, 2013 • Hyatt Lodge, Oak Brook, Illinois, USA

**2013 Technology Snapshot Presentation**

**The World of Yeast Products**  
By: BioSpringer



# *The World of Yeast Products*

CLEAN LABEL CONFERENCE  
OCTOBER 29<sup>th</sup>, 2013



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- ❁ Overview of Bio Springer
- ❁ Yeast extract with cheese profile:  
Springarom<sup>®</sup> CH7012
- ❁ Questions & Answers

# LESAFFRE

More than **160 years** dedicated to developing yeast technology

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# 1 worldwide for ***active baker's yeast*** :  
***LESAFFRE bakery & yeast***

# 1 worldwide for ***yeast extracts*** :  
***BIO SPRINGER***



## Cedar Rapids, Iowa (USA)

- ✓ State-of-the-art technology for consistent premium quality
- ✓ GFSI-BRC certified
- ✓ Produces NAFTA yeast extracts

## Wide range of yeast products & sources

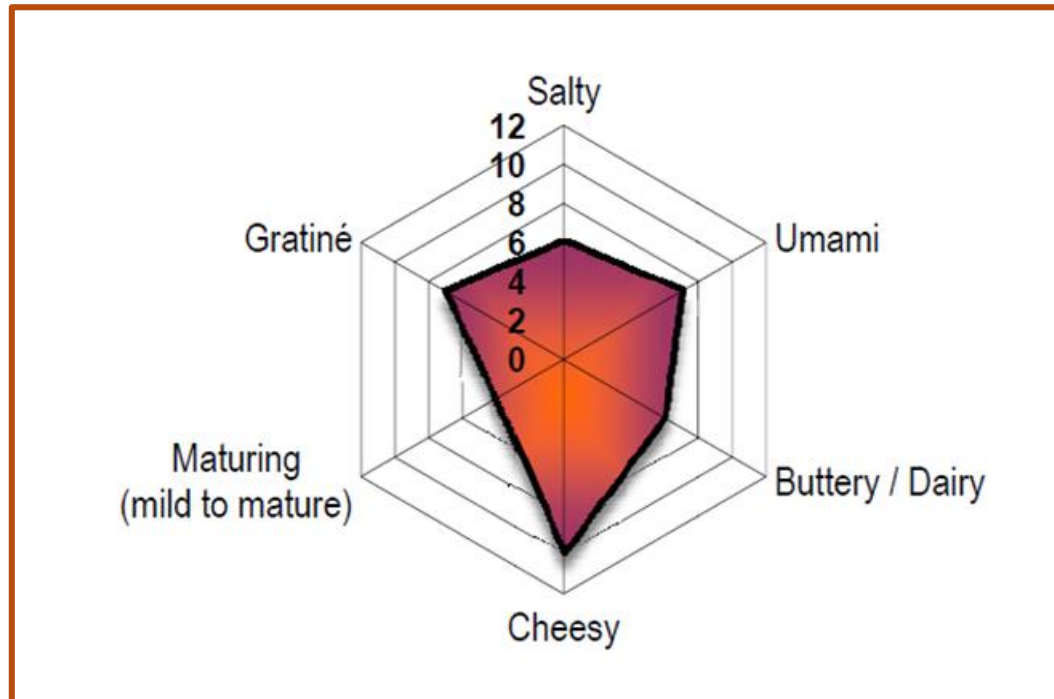
Product Range	Yeast Types		
	Brewer's	Baker's	Torula
Processed Flavors	✓	✓	
Yeast Extracts <ul style="list-style-type: none"> <li>▪ Standard</li> <li>▪ Rich in I+G</li> </ul>	✓	✓	
Autolyzed Yeasts	✓	✓	
Inactive Dried Yeasts		✓	✓

# What's new at Bio Springer?



## Springarom<sup>®</sup> CH7012 / 20-PW

- ✓ **Label Declaration:** Yeast extract, natural flavor
- ✓ **Flavor Profile:** cheesy, umami, *gratiné*





## Benefits of Springarom<sup>®</sup> CH7012:

- ✿ Natural savory flavor
- ✿ Clean label
- ✿ Allergen free – non dairy
- ✿ No MSG added
- ✿ Vegetarian & vegan
- ✿ GMO free
- ✿ Recognized as GRAS
- ✿ Kosher & Halal certified
- ✿ Produced in a GMA SAFE certified plant



# Parmesan Flavored Chips



Ingredients	Control (%)	12% less parmesan (%)
Chips		90.0
Parmesan cheese powder	4.60	4.05
Salt	3.20	2.68
Butter powder	1.30	1.17
Butter flavor	0.90	0.80
<b>Springarom® CH7012/20</b>	<b>0.0</b>	<b>1.30</b>
<b>TOTAL</b>	<b>100.0</b>	<b>100.0</b>

## Benefits of Springarom® CH7012 in this recipe?

- ✓ allows for 12% parmesan cheese reduction
- ✓ allows for 8% salt reduction
- ✓ improves the cheese flavor
- ✓ adds umami and long-lasting effect

# Cheese Sauce



Ingredients	Control (%)	20% less salt (%)
Whole milk & water		83.0
Dry ingredients <sup>1</sup>		15.0
Maltodextrin 10DE	0.7	0.5
Salt	1.0	0.7
Springer® 2012/20-MG-L	0.0	0.3
<b>Springarom® CH7012/20</b>	<b>0.0</b>	<b>0.2</b>
<b>TOTAL</b>	<b>100.0</b>	<b>100.0</b>

## Benefits of Springarom® CH7012 in this recipe?

- ✓ allows for 20% salt reduction
- ✓ improves the cheese flavor
- ✓ offers an ideal solution for Mac & Cheese

<sup>1</sup> cheddar cheese powder, corn starch, nonfat dry milk, buttermilk & cream powder

# Alfredo Sauce



Ingredients	Control (%)	With Springarom® (%)
Whole milk		92.5
Dry ingredients <sup>1</sup>		4.4
Butter powder	0.8	0.5
<b>Springarom® CH7012/20</b>	<b>0.0</b>	<b>0.3</b>
<b>TOTAL</b>	<b>100.0</b>	<b>100.0</b>

## Benefits of Springarom® CH7012 in this recipe?

- ✓ adds a rich parmesan cheese flavor
- ✓ provides umami and long-lasting effect
- ✓ offers a vegetarian and clean label solution

<sup>1</sup> corn starch, maltodextrin 10DE, cream powder, salt, cheese & butter flavors, spices

# Breadsticks



Ingredients	Control	With Springarom®
	Based on flour weight	
Dough <sup>1</sup>	100.0	100.0
Springarom® CH7012/20	-	1.5
<b>TOTAL</b>	<b>100.0</b>	<b>100.0</b>

## Benefits of Springarom® CH7012 in this recipe?

- ✓ adds a natural parmesan cheese flavor
- ✓ provides richness to the bread
- ✓ brings umami and long-lasting effect

<sup>1</sup> flour, water, yeast, salt, sugar, oil, dough conditioner

Thank you!

Visit our new website:  
[www.biospringer-na.com](http://www.biospringer-na.com)  
for more application recipes