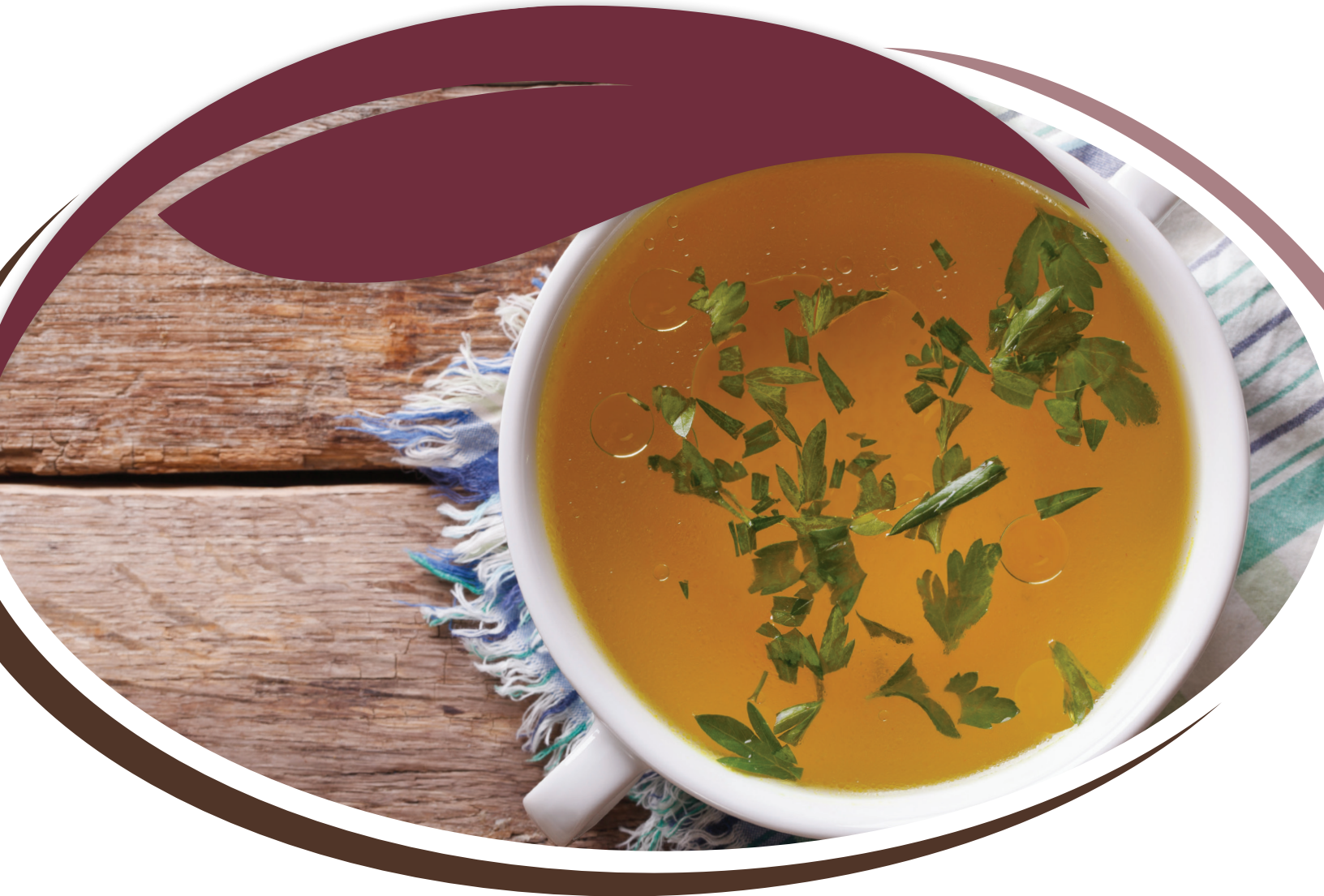


Savor-Lyfe[®] tastes like... **BEEF EXTRACT**



Savor-Lyfe[®] BEC - Beef Extract Classic

Allergen-free, clean label, vegan alternative to beef extract

Meat extract was invented by Mr. Baron, a German 19th-century organic chemist. Fuelled by a desire to help feed the undernourished, in 1840 he developed a concentrated beef extract, *Extractum carnis Liebig*, to provide a nutritious meat substitute for those unable to afford the real thing⁽¹⁾. Today Meat extract is highly concentrated meat stock, usually made from beef. It is used to add meat flavour in cooking, and to prepare broth for soups and other liquid-based foods.

Many health and environmentally conscious consumers are joining the flexitarian (flexible vegetarians) lifestyle, meaning they prefer to eat less meat and are in search of tasty vegetarian options. Especially the flexitarians are looking for better tasting products that are more reminiscent of meat, further driving innovation in the food sector.

How to provide juicy, meaty taste in vegetarian and vegan option?

Lallemand Bio-Ingredients **Savor-Lyfe[®] BEC** is a yeast extract derived from yeast of the genus *Saccharomyces cerevisiae*. Although the taste of **Savor-Lyfe[®] BEC** yeast extract is similar to that of a meat bouillon, it actually does not contain any ingredients of animal origin. All amino acids come from natural yeast.

The allergen-free light brown powder provides characteristic beef notes. It is useful to enhance and add savory, meaty notes to vegan and vegetarian soups, sauces, snacks, meat analogues, as well as for meat preparations and stews. Thanks to its taste and flavor profile, **Savor-Lyfe[®] BEC** helps to lower the salt content without compromising the savory experience.

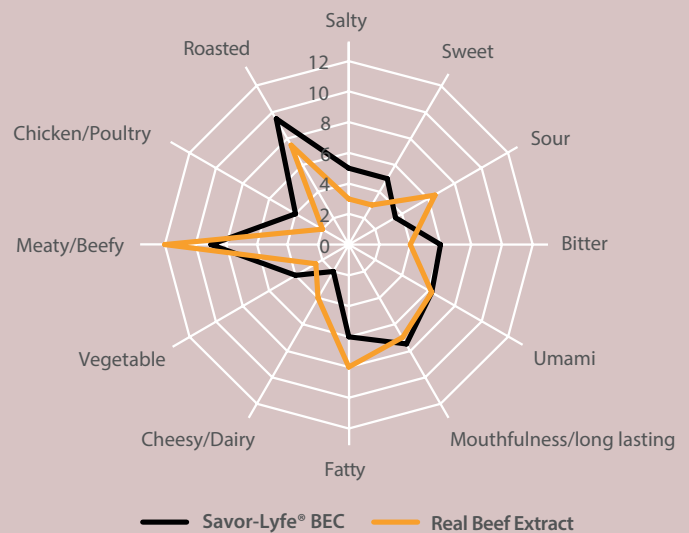
1. Source Wikipedia

How to taste it? Demonstration example – Light vegan bouillon, Beef taste

Control (dry matter)		Enhanced (dry matter)	
Ingredients	%	Ingredients	%
Salt	40,0%	Salt	40,0%
Sugar	5,0%	Sugar	5,0%
Native corn starch	3,0%	Native corn starch	3,0%
Caramel powder	0,3%	Caramel powder	0,3%
Citric acid	0,3%	Citric acid	0,3%
Maltodextrin	50,4%	Maltodextrin	43,4%
Vegetable oil	1,0%	Vegetable oil	1,0%
		Savor-Lyfe[®] BEC	7,0%
TOTAL	100,00		100,00

*Add 10g to 500 ml of hot water

Spider chart: Savor-Lyfe[®] BEC



Savor-Lyfe[®] BEC (2% solution) profile compared with Beef-extract (2% solution on dry matter)



To learn more or request a sample



SCAN ME

