

Lallemand Bio-Ingredients develops, produces and markets high-value yeast products including whole-cell nutritional yeast, yeast extracts, and yeast derivatives.

Using research and development, proven results, and knowledge from experience, Lallemand Bio-Ingredients applies the right yeast for the right application to have the greatest impact from customers.



Savory Ingredients segment provides flavor producers and food processors with wholesome and sustainable components to optimize culinary objectives, i.a.:

- Improve taste and texture
- Make the flavor profile more rounded
- Mask undesired off-flavors
- Reduce the use of food additives
- Complement the nutritional profile



Product Portfolio and main applications



LALLEMAND BIO-INGREDIENTS

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PRODUCT PORTFOLIO

Lyfe®

Yeast extracts and **autolyzed yeast** portfolio, which just like seasonings, helps to improve taste, but also brings out and balance flavors in food products. **Organic** versions are referred to as: Bio-Lyfe®.

Engevita®

Roller drum dried **Inactive/Nutritional Yeast**. Engevita® products are characterized by a mild to nutty or toasted savory flavor profile. They enhance savory profiles, texture, and nutritional values. **High Protein** and **Organic certified** versions available.

Lake States®

Primary grown, dried whole cell **Torula inactive yeast**. It is a specialty product range with the unique ability of delivering superb flavor carrier properties in different food applications, with distinctive savory notes and superior texture enhancement.

Toravita®

Primary grown, **Torula-based** dried whole cell or autolyzed yeast, produced by a unique process, delivering specific functionality and flavor notes to different food applications. Toravita® portfolio includes key tools for flavor masking in plant-based applications, such as Toravita® 300.

Bakon®

Primary grown **Torula inactive yeast** with a hickory smoked flavor profile. With a **traditional smoking process**, the range can contribute mild to strong smoked flavor notes and overall flavor enhancement.

Lalvita®

Inactive whole cell yeast products are derived from primary grown baker's, brewer's and other edible yeast. The range is used in many applications for its nutritional value benefits, savory flavor profile contribution as well as for texture optimization properties.

Download
Our
E-brochure



The Non-GMO Project is the strictest non-GMO certification program currently available. This certification, available for selected items, allows our customers to provide verified non-GMO ingredients to consumers.

Find the updated list of
Lallemand certified products:



APPLICATIONS

Our products are natural & VEGAN compatible. Therefore, suitable for **traditional** and **plant-based** food development work.

Consider our products for: **flavor, texture** and **nutritional** objectives.

We would be pleased to guide you through our product range: info@bio-ingredients.com, as well as your being welcome to consult our Application examples:



Plant-based
nutrition

