

MEAT & MEAT ALTERNATIVES

BAKERY

SAVORY APPETIZERS

DAIRY & DAIRY ALTERNATIVES

SAUCES

Our ingredients  
work just like eggs



#### Gelling

Firmness, bite, crispiness,  
cohesion



#### Shape Holding

Cohesion, shape,  
processability, moisture



#### Fiber Formation

Texture, mouthfeel,  
chewiness



#### Oil + Water Holding

Juiciness, mouthfeel,  
freshness, humectant



#### Emulsifying

Phase binding,  
creaminess, mouthfeel



#### Elasticity

Stretch, flexibility,  
stringiness

  
revyve

A New World of  
**Texture**



We live and breath  
food texture

revyve

info@revyve.bio | www.revyve.bio

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**We're Revyve**

Revyving the Food Textures of Today,  
for the World of Tomorrow.

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# This is how we do it

Our sustainable and allergen free yeast proteins replicate egg functionality, to create delicious food experiences.



Egg-free



Dairy-free



Gluten-free



Vegan



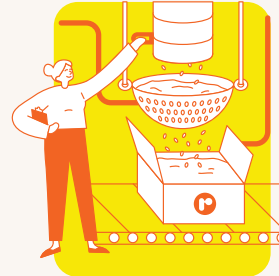
1.



## Sourcing the highest quality yeast

We partner with the world's largest brewers and yeast manufacturers to source the best quality yeast produced with the highest resource efficiency.

2.



## Revyve magic

We do this by breaking the cells and using mild, low temperature processing to obtain proteins and fibers. In this way we end up with ingredients that have unique functional properties for e.g. foaming, gelation, emulsification etc.

3.



## High-performing ingredients

Today, we produce 2 ingredients with different protein content. The unique properties of the ingredients can deliver a versatile range of textures across food applications.

[info@revyve.bio](mailto:info@revyve.bio) | [www.revyve.bio](http://www.revyve.bio)

# Ingredients

We're making ingredients work.



## Revyve Vitality – PG

Yeast protein-based ingredient with versatile functionalities.

### Target Value

Protein: 65 - 75%    Fiber: 10 - 20%    Salt: < 2%

### Unique Functionality

- Remarkable heat set gelling
- Great emulsification
- Good foaming

### Typical Applications

- Emulsifier and stabilizer for sauces, soups and dressings
- Providing structure and volume to various bakery products
- Enhancing structure and crunchiness for savory appetizers
- Giving texture and binding to meat analogues
- Replacing egg white, potato protein and methyl cellulose

## Revyve Adventure – PG

Yeast protein and fiber-based ingredient with incredible stretchability, unique extrusion performance and flavor boosting properties.

### Target Value

Protein: 35 - 45%    Fiber: 42 - 60%    Salt: < 2%

### Unique Functionality

- Flavor masking or boosting
- Great emulsification and thickening
- Easily extruded with open, elastic fibers

### Typical Applications

- Emulsifier and stabilizer for sauces and dairy alternatives
- Stretch and stability in (cheese) appetizers
- Balancing the flavor in meat and dairy alternatives
- High moisture extruded products