

Plant-based application solutions

Make your vegan meals tastier and healthier



vegan

non-animal origin

sodium reduction

taste improvement

clean label

GMO-free

gluten-free

KOSHER & HALAL

Plant-based meat on the rise

After an unprecedented year, we saw a fundamental reset in human behavior, food, drink, and foodservice brands are adapting to new demands.

Consumers' growing awareness of embracing a healthy lifestyle and supporting a sustainable future impels the rapid growth of plant-based food markets. According to Mintel GNPD, Plant-based claims in the new global food product launch doubled in 2020, compared to 2016.

27%

of consumers across the globe say that they turn to meat substitutes.

** Source: FMCG Gurus, 2021*

In 2019, retail sales of plant-based alternatives formulated to replace conventional meat, dairy, eggs and seafood products reached

\$5 billion

(an 11.4% increase from the year before)

** Source: the Plant-Based Foods Association and the Good Food Institute.*



By 2024, the global plant-based meat market is forecasted to reach **\$24.11 billion.**

** Source: BusinessWire, March 2020*

Four main reasons consumers consider plant-based alternatives:

52%

Taste

39%

Health

13%

Environmental Impact

11%

Animal Welfare

** Source: Mintel, 2017*

Natural solutions for plant-based foods

Taste remains the top reason consumers purchase plant-based products. However, how to mimic the complete taste, texture, and nutrition profile of meat using plants remains a challenge for food manufacturers. The global biotechnology company Angel Yeast has provided integrated solutions for meat alternatives on taste & nutrition improvement, meaty-notes enhancement, and off-notes masking.



High protein content

Yeast protein is a great nutritional supplement for plant protein thanks to the high content of proteins up to 50-80%, as well as amino acids, B vitamins, and micronutrients. For a high nutrition value, try **Angel's yeast protein products**.

Intensify the overall taste profile

Angel's Xianness/umami yeast extract is rich in natural nucleotides and several Umami and sweet amino acids, which can balance the mouthfeel, mask the off-notes while improving the overall taste profile of plant-based meat.

Boost the lingering taste & aftertaste

Angel's Hou-feel/mouthfulness yeast extract is rich in small peptides that provides mouthfulness. Moreover, it brings lingering taste and aftertaste and enhance the flavor intensity. Some special peptides, such as glutathione, can be used as flavor precursors for meaty notes and generate a natural meaty flavor during processing.

If you want an authentic meaty flavor with a satisfying mouthfeel, Angel's Hou-feel/mouthfulness yeast extract is an ideal option. What's more, it adds juiciness, lingering taste, and meaty aroma.



a natural source
of protein



intensify meaty
notes, mouthfulness



natural source of
Xianness/umami taste








neutralize off-notes
of vegetal proteins



salt reduction

Angel's portfolio for plant-based foods

	SOLUTIONS	PRODUCTS	DOSAGE	FEATURES
	High protein content	F55, F80	1-5%	<ul style="list-style-type: none"> ● Ideal protein source. Boost nutritional and protein contents, vitamins, trace elements, etc ● Enriched flavor profile. Impart meaty notes. ● Mask off-notes. ● GMO-free. Allergen-free. Easy to digest and absorb
 	Intensified Xianness/umami, Authentic meaty notes	KU012, FIG18LS, FIG22LS, SA523	0.3-1%	<ul style="list-style-type: none"> ● Intensified natural Xianness/umami taste. ● Enhance meaty notes, mouthfulness and lingering taste ● Highlight the authentic flavor. ● 20% salt reduction without compromising the taste
	Mask off-notes	KA66, KA301, F80	0.3-0.5%	<ul style="list-style-type: none"> ● Mask unpleasant off-notes from vegetal protein ● Intensify Xianness/umami notes
	Salt reduction	KU012	0.50%	<ul style="list-style-type: none"> ● 20% salt reduction without compromising the taste ● Intensify Xianness/umami taste ● Enhance mouthfulness and lingering taste

Applications



vegan fish

- Improve the texture and overall mouthfeel of the end product.
- Neutralize beany notes by enriching flavor profile.
- Boost meaty notes, aroma and highlight the lingering taste.

Recommended products:

KU012, KA66

Dosage:

0.5-1%



veggie burger

- Mask off-notes. Balance the overall taste profile.
- Boost authentic meaty notes and Xianness/umami taste.
- Deliver a superior mouthfeel, and long-lasting aftertaste.

Recommended products:

FIG18LS, SA523, KA66

Dosage:

0.5-1%



cheese analogs

- Enhance cheesy note.
- High nutritional profile.
- Mask unwanted off-notes.

Recommended products:

Flake Yeast, F80

Dosage:

1%



If you are interested in additional information and samples, please contact:

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