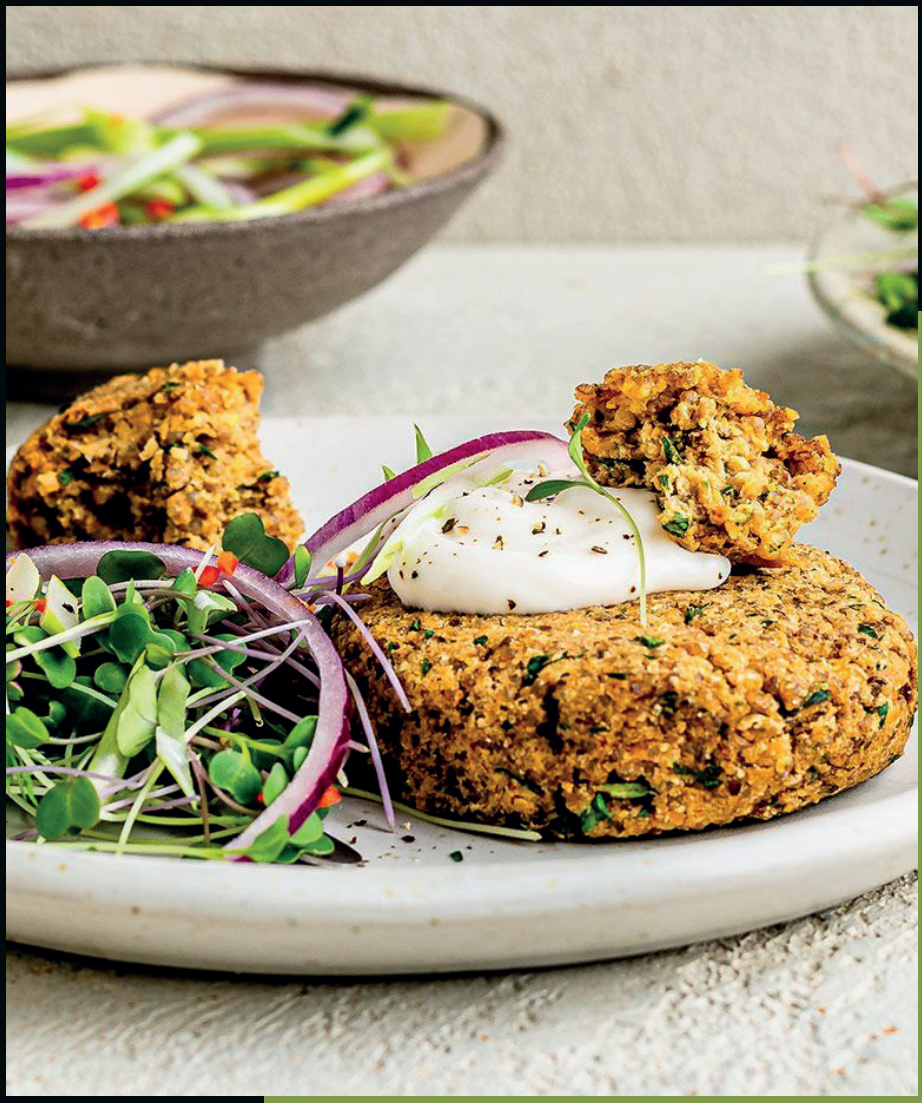
biolev
BY LEVAPAN

PLANT BASED



www.biolev.co



PLANT BASED

BRIDGING THE FLAVOR AND TEXTURE GAP:

High-Performance Yeast Extracts for Plant-Based Success

Unlock full flavor and authentic texture in your plant based innovations.

Our yeast based ingredients deliver depth, umami and clean label performance without compromise.



CHALLENGE:

Despite market growth, many consumers still find plant-based alternatives lack the rich, savory complexity and juicy, fibrous texture of conventional meat, often presenting undesirable beany or sulfuric off-notes. Manufacturers struggle to achieve craveable, repeat-purchase flavor while maintaining a clean label.



biolev SOLUTION

Our specialized functional yeast extracts deliver an intense, natural Umami experience, successfully masking undesirable flavors and building robust, cooked-meat notes. Simultaneously, our yeast-based ingredients act as superior binders and texturizers, ensuring optimal water retention and a satisfying, succulent bite both before and after cooking. Choose the clean label path to plant-based perfection.



1

PLANT-BASED Burger

- Meaty Taste.
- Juicy Texture.
- Vegan-Friendly.

Clean Taste. Real Texture.

Unlock full flavor and authentic texture in your plant-based innovations. From airy-free drinks to savory meat alternatives, our yeast-based ingredients deliver depth, umami, and clean-label performance without compromise.

Key Ingredients & Dosage:

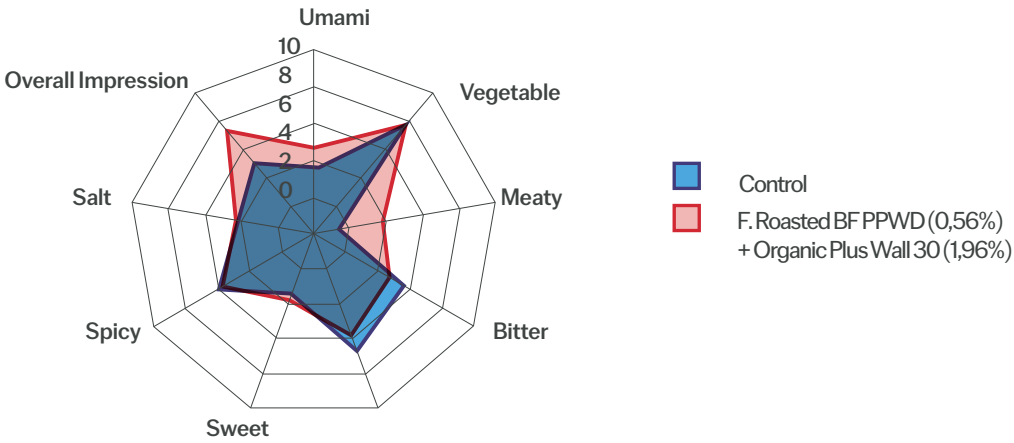
Roasted Beef BF
Roasted notes improver
(0,56% on product).

Plus Wall 30
Texture enhancer
(1,96% on product).

Benefits:

- Authentic roasted-meat flavor.
- Improved juiciness texture and patty cohesion.
- Improved biting consistency.
- 10% sodium reduction.
- No animal-based ingredients.
- Ideal for clean-label vegan burgers.

QDA – LENTIL MEAT



Ingredients	Sample	Control
Lentil Flour	57.76%	58.57%
Water	37.61%	39.00%
Plus Wall 30	1.96%	-
Roasted Beef	0.56%	-
Salt	1.01%	1.33%
Garlic Powder	0.35%	0.35%
Onion Powder	0.47%	0.47%
Ground pepper	0.20%	0.20%
Nutmeg	0.03%	0.03%
Oregano	0.04%	0.4%
Total	**100.00%**	**100.00%**
Sodium Reduction	10%	

Why Use Biolev Yeast Extracts in Plant based?

- Intense umami and grilled meat notes.
- Improves organoleptic profile.
- Maintains salt perception.
- Reduces bitter notes.
- Clean mouthfeel with natural finish.



2 PLANT-BASED Quinoa Nuggets

- ChickenStyle Flavor.
- Better Texture.
- Crispier Bite.

Key Ingredients & Dosage:

Organic Rich Umami 6 VLS
Organic high nucleotide very low sodium extract.
(0,12% on product).

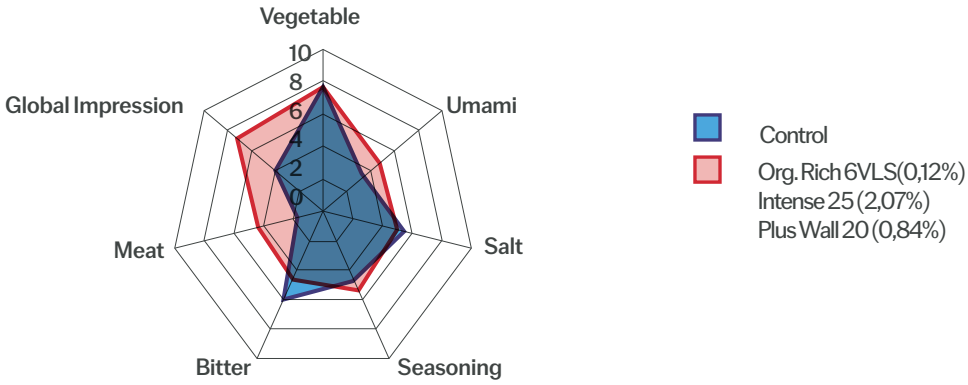
Intense 25
Chicken notes
(2,07% on product).

Plus Wall 20
Breaded texture enhancer
(0,84% on product).

Benefits:

- Realistic chicken flavor 100% plant-based.
- Crispy outside, juicy inside.
- Boosted structure for quinoa-based formats.
- Improves crunchy consistency.
- Increased coating adhesion.
- Reduces oil absorption during frying.
- Sodium Reduction.

QDA - VEGETARIAN QUINOA NUGGETS



Ingredients	Sample	Control
Quinoa flour	55.54%	57.89%
Water	35.85%	35.85%
Sunflower Oil	3.38%	3.38%
Garlic Powder	0.37%	0.37%
Onion Powder	0.37%	0.37%
Ground pepper	0.07%	0.07%
Curry Powder	0.20%	0.20%
Salt	1.20%	2.27%
Intense 25	2.07%	-
Plus Wall 20	0.84%	-
Org. Rich Umami 6LVS	0.12%	-
Total	**100.00%**	**100.00%**
	BATTER	
Water	93.02%	89.20%
Corn Starch	5.58%	9.60%
CMC	0.75%	1.00%
Plus Wall 20	0.45%	-
Salt	0.20%	0.20%
Total	**100.00%**	**100.00%**

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3 ORGANIC VEGAN Meatballs

- Meaty Flavor
- Tasty Bite
- Deliciously Organic

Key Ingredients & Dosage:

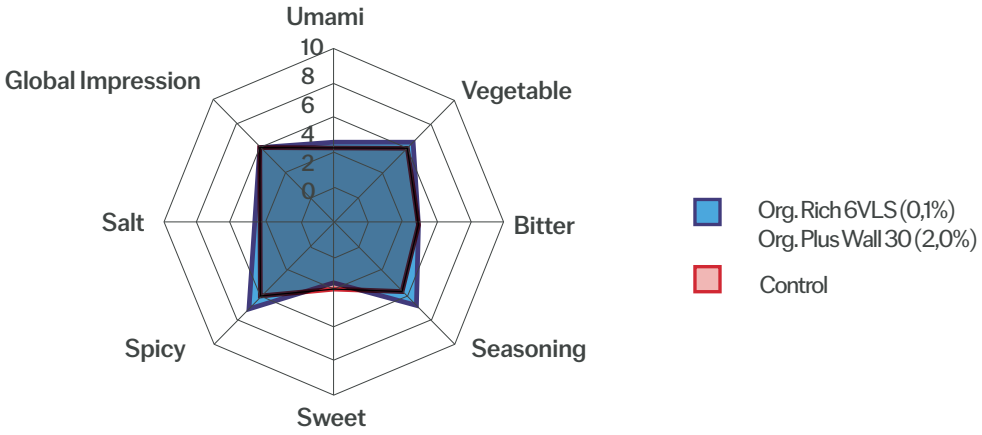
Organic Rich Umami 6VLS
Organic High Nucleotide Yeast Extract.
(0,14%).

Organic Plus Wall 30
Organic Yeast based Texture Improver.
(1,96%).

Benefits:

- Allows more patty cohesion during processing and cooking.
- Improves product biting assimilating meat texture.
- Allows 12% sodium reduction without affecting sensory perfomance.

QDA – ORGANIC VEGAN MEATBALLS



Ingredients	% Sample	% Control
Organic Lentil Flour	58.02%	59.96%
Water	37.64%	37.64%
Organic Plus Wall 30	1.96%	-
Organic Rich Umami 6 VLS	0.14%	-
Salt	1.17%	1.33%
Organic Garlic	0.35%	0.35%
Organic Onion	0.47%	0.47%
Organic Pepper	0.20%	0.20%
Organic Oregano	0.04%	0.04%
Total.	**100.00%**	**100.00%**
Sodium Reduction	12%	

PLANT BASED

THE SCIENCE OF SUPERIOR FOOD • POWERED BY YEAST •

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