biolev
BY LEVAPAN

SMOKE ALTERNATIVE



www.biolev.co



SMOKE ALTERNATIVE

SMOKEY & CLEAN LABEL:

Natural Yeast Extracts for Authentic Smoky Flavor



CHALLENGE:

Regulatory pressure and consumer avoidance of artificial flavorings mean traditional liquid smoke or synthetic smoke flavors are becoming undesirable, particularly in clean label cured meats, snacks, and savory products. Maintaining a genuinely smoky, roasted, and cured flavor without these components is a significant technical hurdle.



biolev SOLUTION

Our Roasted Yeast Extracts naturally generate a profile of key flavor molecules that deliver authentic, savory, and intense smoke and char notes. These stable, natural extracts can fully or partially replace traditional smoke flavorings, giving you an immediate clean label designation and appealing to health-conscious consumers. Achieve deep, wood-fired flavor with a naturally derived, performance-driven ingredient.











1 Smokey Snacks

· NO SMOKE FLAVOR

Discover how Biolev's yeast-based ingredients deliver bold, crave-worthy snack experiences—naturally. Our featured recipes use Non-GMO, gluten-free yeast extracts for flavor enhancement, sodium reduction, and label-friendly innovation.

Key Ingredients & Dosage:

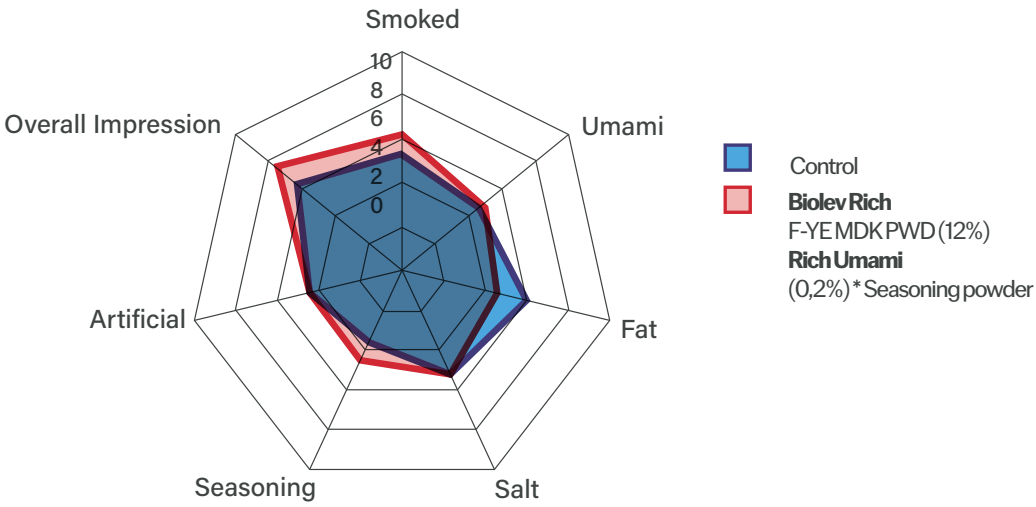
Rich MDK MS
Smokey Notes
(12% on seasoning) (0,72% on product)

Rich Umami 6LS
High Nucleotide
Low Sodium Yeast Extract
(0,2% on Seasoning) (0,012% on product)

Benefits:

- Regulatory-compliant: No liquid smoke.
- Bold Smokey taste with natural complexity.
- Clean-label solution.

QDA – SMOKED FLAVOR POTATOES CHIPS



	Control		Sample Application	
Ingredients	**% Product**	**% Seasoning**	**% Product**	**% Seasoning**
Potato Snack	94.00%	-	94.00%	-
Seasoning	5.16%	86.00%	5.16%	86.00%
MSG	0.05%	0.80%	0.05%	0.80%
Rich Umami 6 LS	0.01%	0.10%	0.012%	0.20%
Maltodextrine	0.79%	13.10%	0.06%	1.00%
Rich MDK MS	-	-	0.72%	12.00%
Total	**100%**	**100%**	**100%**	**100%**

Why Use Biolev Yeast Extracts in Plant based?

- High flavor impact, overall impression improved.
- Increased smoke and seasoning intensity.
- Clean, lingering aftertaste. Fat off notes reduced.



2
Hot Smoked Ribs
Flavored Snacks

Application without msg, without smoke flavor, and with lower dosage.

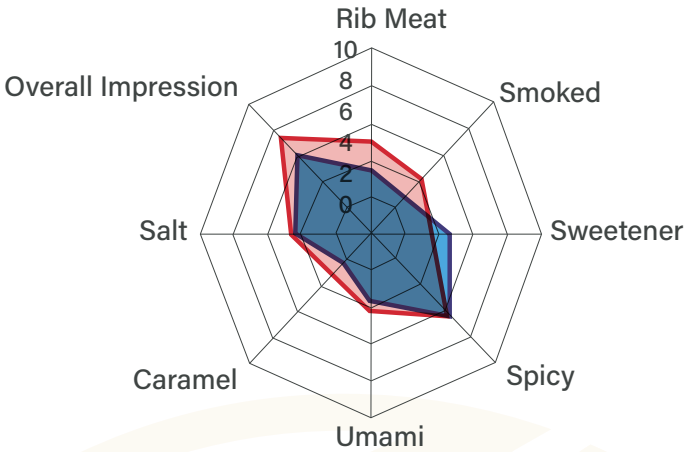
With **FlavorMax** and **Roasted BF**, the snacks achieve an indulgent and authentic profile, with meaty and roasted notes without the need for smoke flavors or the addition of IMP + GMP.

Key Ingredients & Dosage:

Roasted BF
Yeast extract that provides roasted notes. (Dosage: 12% in the seasoning, 0.48% in the snack formula)

Rich FlavorMax
Yeast extract with a high content of nucleotides and glutamic acid. (Dosage: 4.5% in the seasoning, 0.18% in the snack formula.

QDA – SWEET SMOKED RIBS SNACKS
(Removal of MSG + IMP and 10% Seasoning Reduction)



Control
Flavor Roasted BF (12%) + **FlavorMax** (4,5%)

Benefits:

- Intensity in meaty and smoky notes.
- Natural alternative to MSG.
- Enhances the product's flavor.

Ingredients	% Control in Seasoning	% Control in Chips	% Sample in Seasoning	% Sample
Natural Potatoes	-	96.00%	-	96.00%
Sweet Spice Flavor	63.00%	2.52%	53.00%	2.12%
Salt	21.00%	0.84%	17.00%	0.68%
Maltodextrin	7.50%	0.30%	13.50%	0.54%
FlavorMax	-	-	4.50%	0.18%
Roasted Beef	-	-	12.00%	0.48%
Monosodium Glutamate	7.50	0.30%	-	-
Disodium Inosinate	1.00%	0.04%	-	-
Total	**100%**	**100%**	**100%**	**100%**
Sodium Reduction	11%			

Why Use Biolev Yeast Extracts in Smoke Alternative?

- Allows for the 100% replacement of IMP/GMP and monosodium glutamate without affecting organoleptic performance.
- Enhances smoky and meaty notes.
- Boosts the product's flavor, enabling a reduction in the seasoning dosage.
- Achieves an 11% sodium reduction.
- 100% clean label.

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THE SCIENCE OF SUPERIOR FOOD • POWERED BY YEAST •

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