biolev
BY LEVAPAN

PROCESSED MEAT & ALTERNATIVES



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ALTERNATIVES

PROTEIN POWERHOUSE:

Enhancing Yield, Texture, and Flavor in Processed Meat

By leveraging the intrinsic structure of yeast, a natural, sustainable microorganism, **Biolev's Plus Wall** provide formulators with multifunctional performance: emulsification, texture, water binding, and clean label appeal, all in one ingredient.

As the boundary between meat and plant-based products continues to blur, yeast-derived ingredients are poised to become a core building block of the next generation of protein foods.



CHALLENGE:

Whether working with traditional processed meats (seeking better yield/cost control) or meat alternatives (needing structure/succulence), formulators require a single ingredient that acts as a superior binder, protein source, and flavor enhancer. Dependence on multiple separate functional ingredients adds complexity and cost, while reducing final product appeal.



biolev SOLUTION

Our unique range of functional yeast ingredients offers a powerful combination: high-quality protein for texture and binding, and savory extracts for a foundational meat bouillon flavor. In traditional products, they enhance juiciness and cooking yield. In alternatives, they provide a necessary protein boost and create a firm, cohesive structure. Replace multiple ingredients with one versatile, clean-label solution that optimizes both your cost structure and the final sensory experience.











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1

Chicken Sausages Increase Chewiness And Structure

In processed meats such as sausages, **Plus Wall 20** acts as a emulsifier allowing to reduce or replace vegetable proteins such as Corn and Soy maintaining or improving the hardness and chewiness of the application.

Key Ingredients & Dosage:

Plus Wall 20
Protein Rich Yeast Based Emulsifier – (1,0%)

Rich Savory
Yeast Extract That Improves Flavor – (0,30%)

Benefits:

- Improves firmness and chewiness, allowing for a more robust and substantial bite.
- Improves texture and structure increasing the meaty sensation of the product.
- Allows for a shorter, cleaner bite, reducing the perception of gumminess.
- Helps improve the sensory profile, providing a UMAMI flavor that complements the meaty flavor of the recipe.

Ingredients	Control %	Sample %
Chicken Meat	54,40%	54,40%
Water	31,20%	30,90%
Modified Starch	10,00%	10,00%
Salt	1,30%	1,30%
Isolated Soy Protein	1,00%	0,20%
Plus Wall 20	-	1.00%
Rich Savory	-	0.30%
Hydrolyzed Corn Protein	0.20%	-
Flavor	0,50%	0,50%
Sodium tripolyphosphate	0,40%	0,40%
Animal Protein (Plasma/Collagen)	0,20%	0,20%
Curing Salt	0,10%	0,10%
Sodium Erythorbate	0,10%	0,10%
Preservatives	0,40%	0,40%
Carmine Color	0,10%	0,10%
Titanium Dioxide	0,10%	0,10%
Total	**100%**	**100%**

	Hardness (gr/hardness)	Chewiness (N)	Elasicity (ml)
Control	3147	289	0,483
Sample	4103	516	0,529
Difference	+30%	+79%	+10%



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Soy Protein Alternative in Sausages

Plus Wall 30 demonstrates comparable emulsification to soy protein isolates being a 1:1 replacement, with the advantage of being non-allergenic and label friendly. It contributes to a cleaner ingredient list and a smoother, meat-like bite.

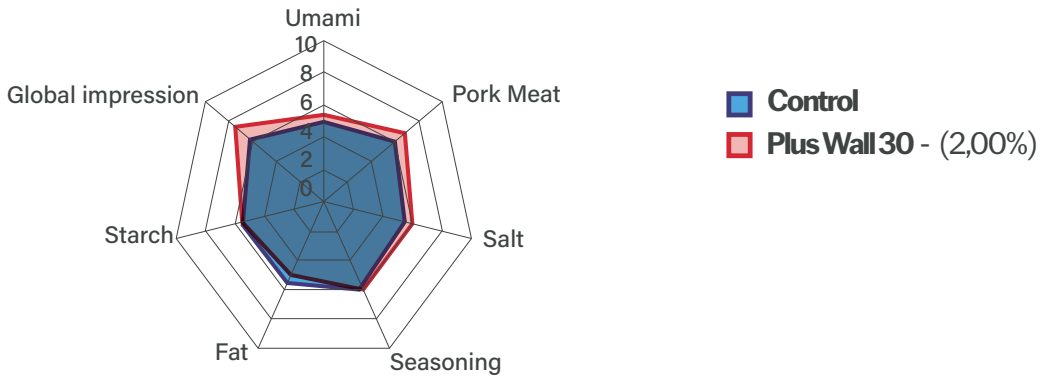
Key Ingredients & Dosage:

Plus Wall 30
Protein rich yeast based emulsifier – (2,00%)

Benefits:

- It maintains sausages' chewiness and cohesion.
- It can help give umami notes improving the global impression of the application.

QDA - Pork& Chicken Sausage with Isolated Soy Protein Replacement



Ingredients	Control	Sample %
Chicken Paste	43,80%	43,80%
Water	25,44%	25,44%
Pork Meat 90/10	10,00%	10,00%
Pork Fat	8,00%	8,00%
Potato Starch	5,00%	5,00%
Salt	1,50%	1,50%
Isolated Soy Protein	3,00%	1,00%
Plus Wall 30	-	2,00%
Animal Protein (Collagen & Plasma)	1,00%	1,00%
Soy Fiber	1,00%	1,00%
Flavor	0,40%	0,40%
Sodium tripolyphosphate	0,35%	0,35%
Preservative	0,25%	0,25%
Sodium Erythorbate	0,05%	0,05%
Curing Salt	0,16%	0,16%
Color	0,05%	0,05%
Total	**100%**	**100%**

	Hardness (gr/hardness)	Chewiness (N)	Elasicity (ml)
Control	2815	2126	0,93
Sample	3107	2298	0,93



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4

Plant Based Lentil Burger Improve Cohesion And Chewiness

In plant-based systems, **PlusWall 30** reinforces protein networks and improves binding between particles. The result: a patty with improved structure, less cracking, and a more satisfying chew.

Key Ingredients & Dosage:

Plus Wall 30
Protein rich yeast based emulsifier – (1,96%)

Roasted BF
Yeast Extract with Roasted Meaty notes – (0,56%)

Benefits:

- It improves the burger's chewiness, making it more similar to beef.
- It improves the product's cohesion, preventing it from falling apart during cooking.
- Allows for a 10% sodium reduction and more roasted meaty flavor thanks to the effect of the **Roasted BF.**

Ingredients	% Control	% Sample
Lentil flour	58,61%	56,38%
Water	39,00%	39,00%
Salt	1,30%	1,01%
Plus Wall 30	-	1,96%
Roasted BF	-	0,56%
Powder Onion	0,47%	0,47%
Garlic Powder	0,35%	0,35%
Ground Pepper	0,20%	0,20%
Oregano	0,20%	0,04%
Nutmeg	0,03%	0,03%
Total	**100,00%**	**100,00%**
Sodium Reduction	10%	



2

Beef Burger Patty Reduce Animal Protein

PlusWall 30 can be used in processed meats as water retainer and emulsifier replacing animal proteins without affecting the performance or the organoleptic profile of the product. Replacing part of the animal protein with **PlusWall 30** allows formulators to reduce overall protein costs while maintaining juiciness and texture. Its natural emulsifying capacity supports water retention and protein-fat interaction.

Key Ingredients & Dosage:

Plus Wall 30
Protein rich yeast based emulsifier - (2,00%)

FlavorMax
High nucleotide & Glutamic Acid extract - (0,05%)

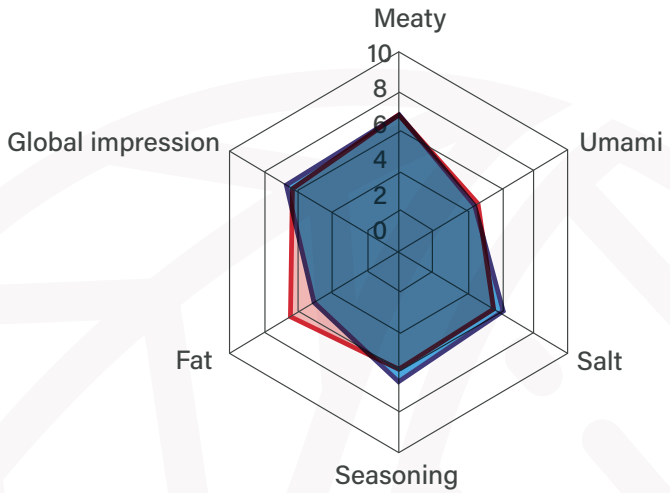
Rich MDK
Yeast extract that gives smokey notes - (0,50%)

Benefits:

- It improves the burger's chewiness, making it more similar to beef.
- It improves the product's cohesion, preventing it from falling apart during cooking.

ACHIEVE ANIMAL PROTEIN REDUCTION IN BEEF PATTY

QDA – Beef Patyy. Animal Protein Repalcement with PlusWall 30



MDK (0.5%) + **PlusWall 30** (2%) + **Rich FlavorMax** (0.05)

Control (Animal Protein 1%)

ACHIEVE ANIMAL PROTEIN REDUCTION IN BEEF PATTY

Ingredients	Control	Sample
Beef meat (95/5)	30,00%	30,00%
Chicken Paste	25,00%	24,50%
Water	16,78%	16,78%
Pork Fat	15,00%	15,00%
Bread Crums	3,00%	3,00%
Texturized Soy Protein	3,00%	3,00%
Isolated Soy Protein	2,50%	2,50%
Plus Wall 30	-	2,00%
Animal Protein (Collagen & Plasma)	1,00%	-
Salt	1,35%	1,35%
Soy Fiber	1,00%	1,00%
Caramel Color	0,60%	0,60%
Rich MDK	-	0,50%
Sodium tripolyphosphate	0,35%	0,35%
Preservative	0,20%	0,20%
Flavor	0,12%	0,12%
Sodium Erythorbate	0,05%	0,05%
FlavorMax	0,05%	0,05%
Total	**100%**	**100%**

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THE SCIENCE OF SUPERIOR FOOD • POWERED BY YEAST •

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