



# BAKERY MENU

Better Bakes, Naturally. Flavor, Texture, and Clean-Label Solutions.



Biolev's Fermentation-based solution help enhance bakery performance naturally. From sugar reduction and texture improvement in cakes to flavor enhancement in artisanal bread, our solutions meet consumer demand for clean, satisfying baked goods.

## Chocolate Muffin

**50% Cocoa Reduction.  
Full Flavor.**



### Key Ingredients & Dosage:

**Flavor Dark SW** – Roasted Chocolate Notes  
(0.16% based on the total amount of dry ingredients).

#### Benefits:

- 50% less cocoa powder, same indulgent taste.
- Clean-label and Non-GMO.
- Ideal for cost-sensitive bakery without sacrificing quality.
- Sugar reducer.

Ingredients	% Control	% Sample 50% Cocoa Reduction
<b>Dry Ingredient Mix</b>		
Levapan Vanilla Cake Premix	100%	100%
Alkaline Cocoa 10-12%	20%	10%
<b>Flavor Dark</b>	0%	0.16%
<b>Wet Ingredients**</b>		
Dry Ingredient	100%	100%
Eggs (egg white and yolk)	35%	35%
Sunflower Oil	30%	30%
Water	25%	25%
Caramel Color	0%	5%

The cocoa and dark flavor are calculated based on the total amount of Levapan Vanilla Cake Premix. \*\* Wet ingredient quantities are calculated in relation to the total weight of dry ingredients.

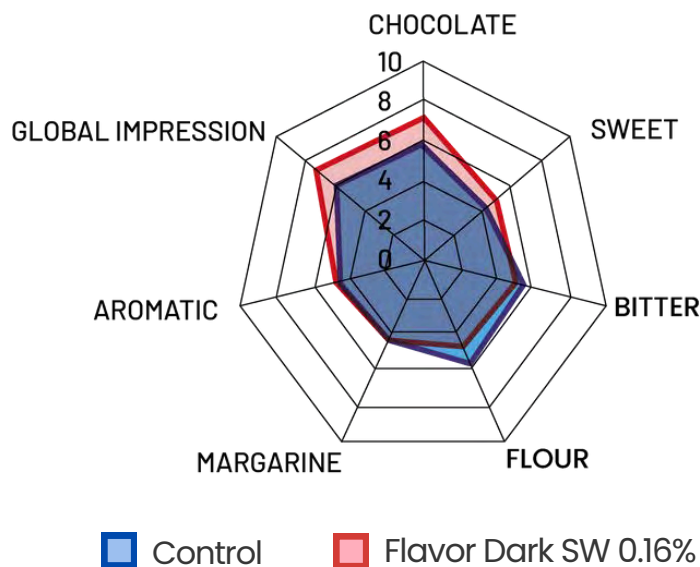




## Preparation:

- Weigh and mix the dry ingredients. It is recommended to mix for 4 minutes at low speed to achieve a smooth powder consistency.
- Add the wet ingredients and mix at low speed for 1 minute. Then, continue mixing at medium-high speed for 4 minutes.
- Pour the mixture into the cupcake liners and bake. It is recommended to bake at 180°C for 25 minutes, without fan-assisted heating.
- Adjustments may be necessary depending on the equipment and product characteristics. This also applies to oven settings and baking time."

### QDA - CHOCOLATE MUFFIN WITH 50% REDUCED COCOA



## Why Use Biolev Yeast Extracts in Bakery?

- Improves Organoleptic profile.
- Enhances cocoa notes.
- Balanced sweetness and bitterness.
- Reduced flour notes perception.



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## Vanilla Muffin

8% Sugar Reduction.  
Softer Crumb. Clean Label.



8% LESS SUGAR SAME SWEET BITE



### Key Ingredients & Dosage:

**Flavormax** – High Nucleotide & Glutamic Acid Yeast Extract ( 0,1% )  
**Plus Wall 20** – Texture Enhancer (0.8%)

#### Benefits:

- 8% sugar reduction without taste loss.
- Maintains vanilla and sweet notes.
- Clean-label and Non-GMO.
- Enhanced flavor roundness in vanilla applications.

Ingredients	% Control	% Sample
<b>Dry Ingredient Mix</b>		
Wheat Flour	45.20%	48.00%
Refined Sugar	42.10%	38.70%
<b>Rich Flavormax</b>	-	0.10%
Powder Milk	100%	4.80%
Baking Powder	35%	1.60%
Preservative	30%	0.50%
Vanilla Flavor	25%	1.50%
Emulsifier	0%	3.50%
Xanthan Gum	0.50%	0.50%
<b>Plus Wall 20</b>	0.80%	0.80%

The amount of wet ingredients is calculated based on the total amount of dry ingredients.



### Liquid Ingredients

Dry Ingredient Mix	100%	100%
Egg	60%	12%
Sunflower Oil	12%	60%
Water	35%	35%

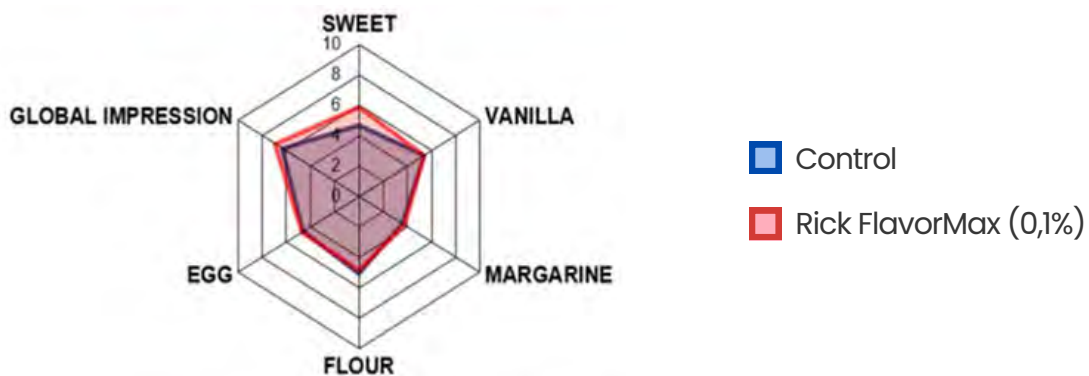


## Preparation:



- Weigh and mix the dry ingredients. It is recommended to mix for 4 minutes at low speed to achieve a smooth powder consistency.
- Add the wet ingredients and mix at low speed for 1 minute. Then, continue mixing at medium-high speed for 4 minutes.
- Pour the mixture into the cupcake liners and bake. It is recommended to bake at 180°C for 25 minutes, without fan-assisted heating.
- Adjustments may be necessary depending on the equipment and product characteristics. This also applies to oven settings and baking time.

### QDA – VANILLA’S MUFFINS WITH 8% REDUCTION OF SUGAR



## Why Use Biolev Yeast Extracts in Bakery?

- Smooth, moist mouthfeel.
- Balanced vanilla sweetness.
- Long-lasting aroma and clean finish.
- Increased sweetness.



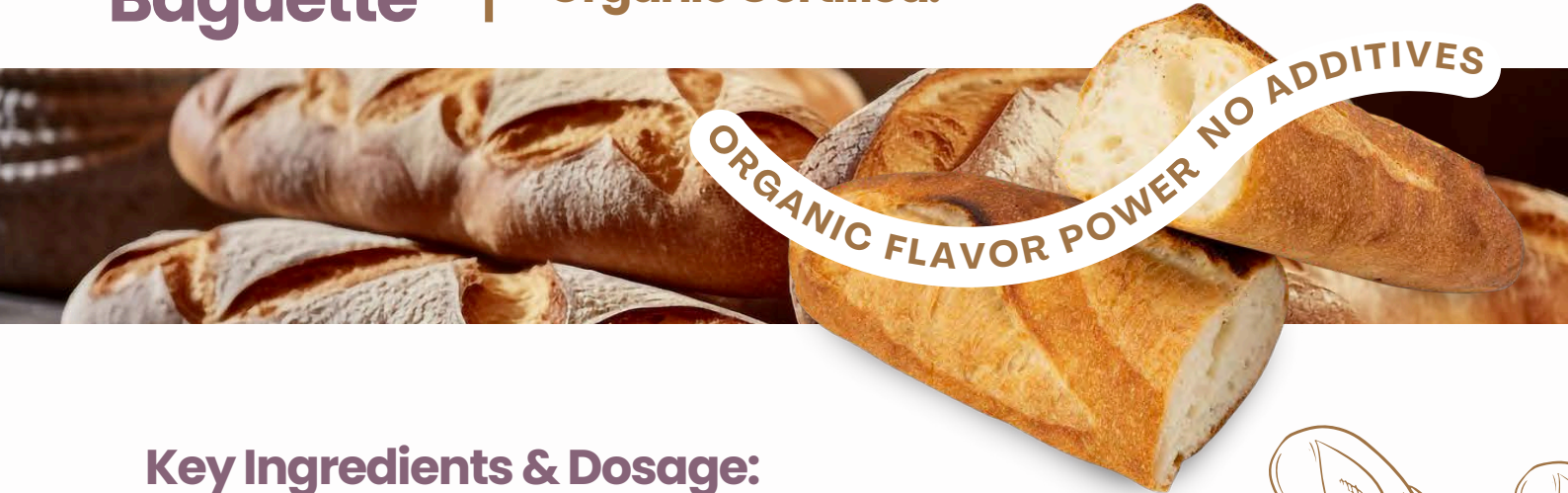
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## Organic Baguette

Depth of Flavor. Better Crust. Organic Certified.

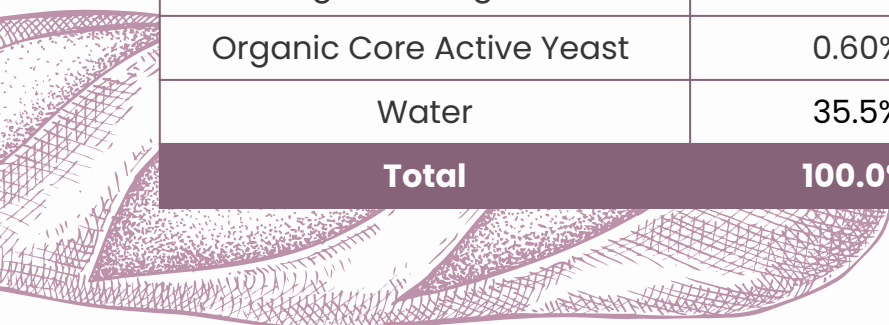


### Key Ingredients & Dosage: Organic Core Active Yeast (0.59%)

#### Benefits:

- Enhances fermentation aroma and crust flavor.
- Clean, complex sourdough-like notes.
- 100% organic certified.
- Improves dough growth and development.

Ingredients	% Sample	%Flour Reference
<b>Dry Ingredient Mix</b>		
Organic Wheat Flour	52.9%	100%
Organic Salt	1.2%	38.70%
Organic Sugar	1.8%	0.10%
Organic Margarine	1.8%	4.80%
Organic Core Active Yeast	0.60%	1.60%
Water	35.5%	60%
<b>Total</b>	<b>100.0%</b>	<b>100%</b>



Liquid Ingredients		
Dry Ingredient Mix	100%	100%
Egg	60%	12%
<b>Sunflower Oil</b>	12%	60%
Water	35%	35%



## Preparation:



- Weigh and mix the dry ingredients. It is recommended to mix for 4 minutes at low speed to achieve a smooth powder consistency.
- Add the wet ingredients and mix at low speed for 1 minute. Then, continue mixing at medium-high speed for 4 minutes.
- Pour the mixture into the cupcake liners and bake. It is recommended to bake at 180°C for 25 minutes, without fan-assisted heating.
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## Why Use Biolev Yeast Extracts in Bakery?

- Improve texture and softness naturally.
- Reduce sugar or cocoa without sensory loss.
- Add depth and aroma to bread and pastries.
- Support organic, gluten-free, and clean-label formulations.



Learn more and follow us on **LinkedIn**.