

PLANT BASED MENU

Clean Taste.

Real Texture.

The Science of Superior Food Powered by Yeast.



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

Plant-Based Burger

Meaty Taste.
Juicy Texture.
Vegan-Friendly.



TASTE THE SCIENCE OF PLANTS.

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

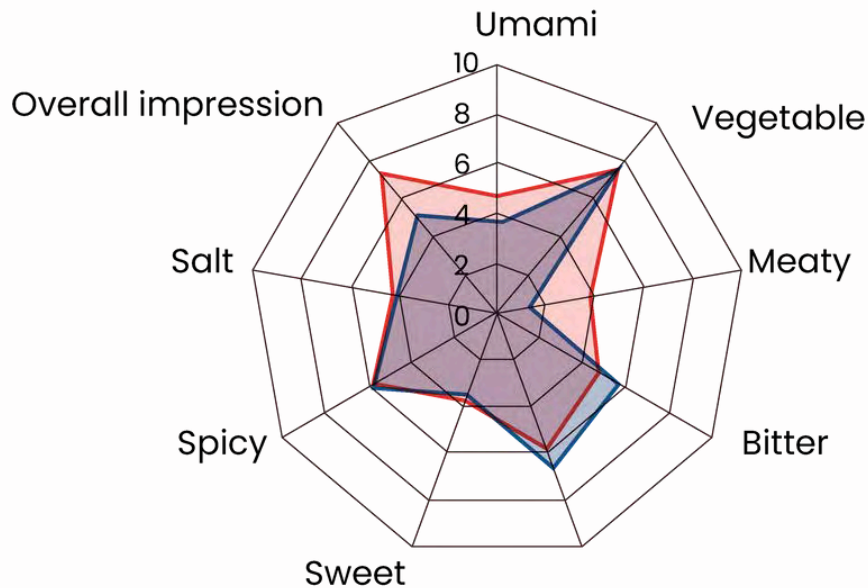
Ingredients	% Sample Rich Umami // LENT.RB.02	Gr Applications Roasted Beef	% Control // LENT.CT.02	Gr Control
Preparation base	200		200	
Lentil Flour	57.76%	112.74	58.57%	117.14
Water	37.61%	78.00	39.00%	78.00
Plus Wall 30	1.96%	3.92	-	0.00
Roasted Beef	0.56%	1.12	-	-
Salt	1.01%	2.01	1.33%	2.66
Garlic Powder	0.35%	0.70	0.35%	0.71
Onion Powder	0.47%	0.94	0.47%	0.94
Ground Pepper	0.20%	0.40	0.20%	0.40
Nutmeg	0.03%	0.06	0.03%	0.06
Oregano	0.04%	0.09	0.04%	200.00
Total	100.00%	199.99	100.00%	200.0
Sodium Content	468.913		522.801	
Sodium Reduction	10%			



Preparation:

- Weigh all the spices and powdered extracts and dissolve them in the amount of hydration water required for the formulation.
- Add the lentil flour to the mixture from step 1 and mix until the dough is uniform.
- Shape into 35-40 gram patties with a medium thickness for even cooking.
- Cook the patties. This can be done in the oven or by frying with 4 grams of sunflower oil per patty.
- Serve hot and enjoy.

QDA – LENTIL MEAT



■ CONTROL

■ F. ROASTED BF PWD (0,56%) + ORGANIC PLUS WALL 30 (1,96%)

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.

Plant-Based Quinoa Nuggets

Chicken-Style Flavor. Better Texture. Crispier Bite.



“VEGAN” “IMPROVED CRUNCH”

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

Ingredients	% Application	g Application	% Control	g Control
Quinoa flour	55.54%	55.54	57.89%	57.89
Water	35.85%	35.85	35.85%	35.85
Sunflower Oil	3.38%	3.38	3.38%	3.38
Garlic Powder	0.37%	0.37	0.37%	0.37
Onion Powder	0.37%	0.37	0.37%	0.37
Ground Pepper	0.07%	0.07	0.07%	0.07
Curry Powder	0.20%	0.20	0.20%	0.20
Salt	1.20%	1.20	2.27%	1.20
Intense 25	2.07-%	2.07	-	-
Plus Wall 20	0.84%	0.84	-	-
Org. Rich Umami 6 VLS	0.12%	0.12	-	-
Total	100.00%	100.00	100.00%	100.0
BATTER				
Water	93.02%	27.91	89.20%	26.76
Corn Starch	5.58%	1.67	9.60%	2.88
CMC	0.75%	0.23	1.00%	0.30
Plus Wall 20	0.45%	0.13	-	-
Salt	0.20%	0.06	0.20%	0.06
Total	100%	30.00	100%	30.00

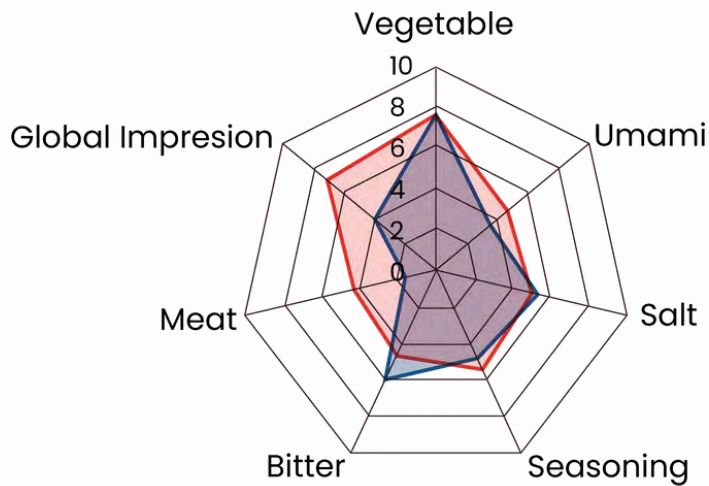


Preparation:

1. Weigh all the spices and powdered extracts and dissolve them in the amount of hydration water required for the formulation.
2. Add the quinoa flour to the mixture from step 1 and mix until the resulting dough is uniform.
3. Shape the 35-40 gram nuggets to a medium thickness for even cooking.
4. Dip the nuggets in the batter and coat them with breadcrumbs. Batter: Dissolve corn starch + PW in water. Add CMC + salt, mixing simultaneously.
5. Fry the nuggets in enough oil to completely cover the piece.
6. Serve and consume hot.



QDA – VEGETARIAN QUINOA NUGGETS

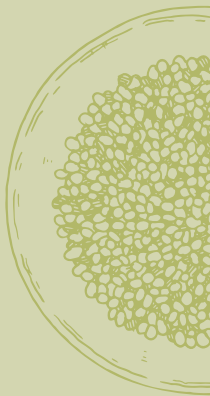


■ CONTROL

■ ORG. RICH 6VLS (0,12%) - INTENSE 25 (2,07%) - PLUS WALL 20 (0,84%)

Why Use Biolev Yeast Extracts in Plant based?

- Clean chicken flavor
- Tender bite
- Even crispy coating
- Increased chicken meat flavor
- Reduced bitterness notes from quinoa



Plant-Based Cocoa-Reduced Almond Milk Drink



Rich Chocolate Taste. Less Cocoa. More Savings.

25% LESS COCOA SAME CHOCOLATE TASTE!

Key Ingredients & Dosage:

Flavor Dark SW – Roasted Chocolate Notes (0,10% on product)
Plus Wall 30 – Beverages Texture Enhancer (0,02% on product)

Benefits:



- Cocoa reduction
- Allows sugar reduction
- 100% plant-based
- Full bodied chocolate flavor
- Smooth, creamy finish in dairy alternatives
- Non-GMO and clean-label

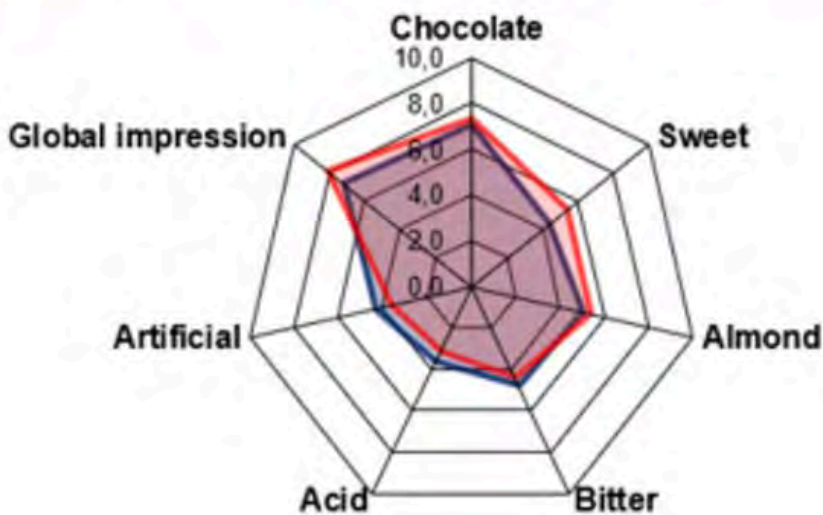
Ingredients	% Application	% Control
Unsweetened Almond Milk	93.00%	93.00%
Alkaline Cocoa 10-12%	1.50%	2.00%
Sugar	4.50%	5.00%
Flavor DarkSW	0.10%	-
Plus Wall 30	0.02%	-
Maltodextrine	0.88%	-
Total	100.00%	100.00%
Red. Cocoa	25%	
Red. Azúcar	10%	



Preparation:

1. Dissolve the ingredients in the milk and mix thoroughly.
2. It's recommended to mix with a blender to ensure even consistency.

QDA – CHOCOLATE ALMOND DRINK WITH 25% COCOA AND 10% SUGAR REDUCTION



- CONTROL
- FLAVOR DARW SW (0,1%) PLUS WALL (0,02%)

- Strong cocoa flavor
- 25% cocoa reduction
- 10% sugar reduction
- Maintains organoleptic profile
- Balanced sweetness and mouthfeel.
- Creamy texture.
- Long-lasting chocolate finish.
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