Portfolio

Biorigin's portfolio includes yeast extracts and yeast derivatives that can be used in a wide range of applications helping to develop the overall taste of formulated foods delivering savoury, body, mouthfeel and Umami, offering solutions for sodium reduction and nutritional value.

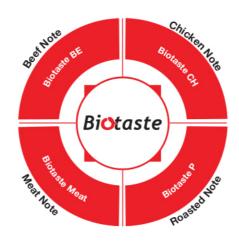
Biorigin's natural ingredients are the right choice for companies that are looking for solutions to:

- Clean Label
- Natural and Healthy

- Non GMO
- Sustainable

Biotaste

Specific Taste Notes



Derived from yeasts and yeast extracts, Biotaste fulfills the demand for culinary specific taste notes, blowing up the original taste, providing body, mouthfeel and natural Umami enhancement.

Biotaste is natural and Non GMO.

Application: soups, broths, sauces, snacks, spreads and meaty products.

Recommended Dosage Level:

0.08 - 0.8% by weight of finished product.

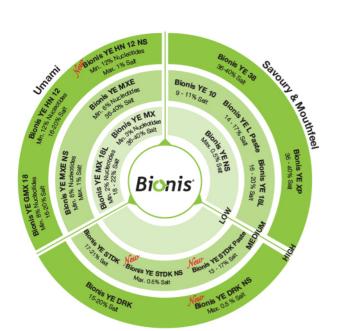


Bionis[®]

Yeast Extracts



Yeast Derivatives



Roasted

Produced from selected strain of Saccharomyces cerevisiae, Bionis complements and builds on formulations taste by providing body and mouthfeel while balancing and rounding off the taste of natural Umami

Bionis is natural and Non GMO.

Application: soups, broths, sauces, snacks, processed cheese, spreads, meaty and bakery products.

Recommended Dosage Level:

0.05 - 1.0% by weight of finished product

For industrial fermentation and culture media, Bionis YE MF and Bionis YE CMF which are rich in free amino acids. minerals and vitamins. and act as effective nutrient complexes.

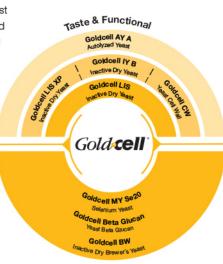


Goldcell is a complete line of yeast and yeast derivatives like baker's, brewer's and autolyzed dry yeast, selenium yeast, yeasts cell wall and beta glucan produced from Saccharomyces cerevisiae.

Goldcell is natural and Non GMO.

Application:

- Flavour carrier:
- Processed cheese, spreads. meaty and bakery products;
- · Dietary supplement;
- Nutritional foods:
- Wine.



Nutritional