

# Springer Proteissimo™ 101



The first complete clean flavored vegan protein from  
an environmentally friendly yeast fermentation



# MEAT SUBSTITUTES

## Benefits of Springer Proteissimo™ 101 in meat alternatives

### NUTRITIONAL

- Formulate with a higher protein content
- Improve the nutritional quality closer to meat
- Claim "source of protein"<sup>1</sup>
- Balance the amino acid composition

### TEXTURE & COLOR

- Retains moisture for meat-like texture
- Improves chewability
- Offers minimal color impact

### TASTE

- Provides a clean flavor
- Offers an alternative to plant proteins with earthy, bitter or beany notes



### CLEAN LABEL & PERCEPTION

- 83% of adults consider yeast protein as a good source of protein<sup>2</sup>
- Provides an innovative and recognizable ingredient

## Example Application

Vegan burger  
(20% proteins)

	Control (only textured proteins) <sup>3</sup>	Pea protein (5,63%) + eq. textured proteins <sup>3</sup>	Springer Proteissimo™ 101 (6,50%) + eq. textured proteins <sup>3</sup>
Intensity of the meat flavor	● ○ ○ ○ ○	○ ○ ○ ○ ○	● ● ● ○ ○
Off-notes	No	Green, beany, vegetal off-notes	No
Texture	Crumbled, dry	Crumbled, dry	Soft, closer to real meat

(1) Depending on the applications and on regulatory rules in the country (2) Sky Consulting study for Biospringer (2019 - Global, n=1240 adults) (3) Textured proteins used : wheat and soy proteins.

CONTACT US FOR MEAT SUBSTITUTE RECIPES WITH SPRINGER PROTEISSIMO™ 101