

Springer Proteissimo™ 101



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



CHEESE SUBSTITUTES



Benefits of Springer Proteissimo™ 101 in cheese alternatives

NUTRITIONAL

- Increases protein content
- Provides an allergen-free source of protein¹
- Balances the amino acid composition

TEXTURE & COLOR

- Maintains creamy texture
- Provides melting properties
- 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 protein²
- Provides an innovative and recognizable ingredient

Example Application

Cheddar alternative

	Control (without protein supplement)	Pea protein (3%)	Springer Proteissimo™ 101 (3%)
Intensity of the cheese flavor	●●○○	●●○○	●●●○
Off-notes	No	Pea, bean	No
Melting capacity	●○○○	●●○○	●●●○
Melting speed	●○○○	●●○○	●●●○
Texture	Hard	Creamy	Creamy

(1) According to the list defined by the Regulation (EU) No 1169/2011

(2) Sky Consulting study for Biospringer (2019 - Global, n=1240 adults)

CONTACT US FOR CHEESE SUBSTITUTE RECIPES WITH SPRINGER PROTEISSIMO™ 101



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