# 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 protein<sup>1</sup>
- Balances the amino acid composition

#### **TEXTURE & COLOR**

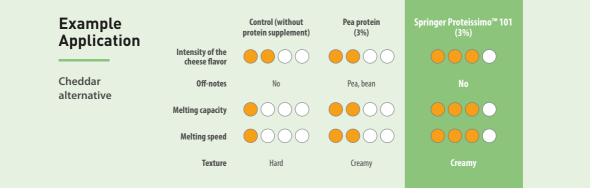
- Maintains creamy texture
- Provides melting properties
- Offers minimal color impact

#### **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 protein<sup>2</sup>
- Provides an innovative and recognizable ingredient



(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

