

Springer® Signature SY 101

Add that
**MEMORABLE
TOUCH**



Springer® Signature SY101 is vegan and vegetarian suitable. It gives smoky flavor and aroma in dishes while adding depth and complexity to recipes.

“ 47% of global consumers are influenced by familiar flavors when making a food or beverage choice “*

Smoking food is an old preservative process dating back to the Paleolithic era. Nowadays, smoked foods are quite popular. Globally, 21% of consumers choose food with smoky/grill/roasted/barbecue flavors when they want to feel comforted, 11% choose them when they want to feel cheerful/happy and another 11% choose them when they want to feel stimulated.*

*Innova - Trends in Smoke, Grill and Barbecue Flavors, 2022.

Since 2019, the number of global launches with smoked flavor notes has increased at a CAGR of 6,1%* across all food categories. 2019-2022.

Innovadatabase NPD 2023.

Throughout 2022 in EMEA, the top categories for new product launches with smoked flavors were:

Fish & Seafood **30,1%**
 Deli Meat **23,9%**
 Meat Products **23,6%**
 Cheese **9,6%**

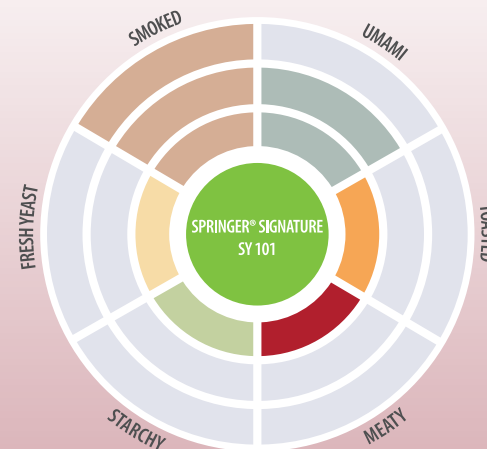
Innovadatabase NPD 2023.

Springer® Signature SY 101

Add an authentic smoked touch to your formulations

Key benefits

| | |
|---------------------|---|
| Declaration | Smoked Yeast |
| Main feature | Adds a traditional beechwood smoke flavor profile |
| Umami | Rounder taste, long lasting effect |
| Smoked | Traditionally smoked ingredient |
| Vegan | Free from animal origin ingredient |
| Low sodium | Contributes to healthier formulations |
| Versatile | Can be used in most savory applications |



Springer® Signature SY101 Sensory profile

Applications* :

The Culinary Center supports you in the implementation of our products in your applications.

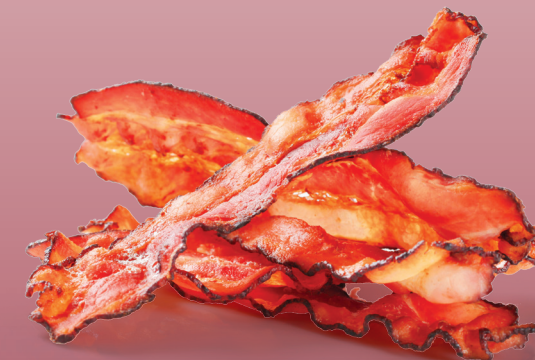
- Seasoning
- Sauces
- Meat & Fish processing
- Blends
- Snacks
- Meat & fish analogs
- Dairy & Dairy analogs

* where solubility is not an issue.

Recipes:

Our **Culinary Center** is continuously developing new recipes with our Springer® Signature SY101, do not hesitate to contact them.

Its mission is to support our customers with formulation of food and beverage recipes using yeast ingredients. The Culinary Center is committed to providing customized solutions and recommendations based on its strong expertise in food.



Product guarantees:



Contact us for more information
sales.emea@biospringer.lesaffre.com



NATURAL FERMENTATION-BASED SOLUTIONS

FOR TASTIER AND HEALTHIER FOOD



Biospringer partners with customers to create innovative and natural origin ingredients from yeast fermentation which makes food tastier and healthier, while being reliable and respectful of the planet and people.

We are a key global player and producer for the food industry, with 10 production plants, a network of commercial teams and Culinary Centers incorporating a team of R&D technologists.

Our solutions include yeast extracts, dried food yeasts, yeast-based flavors and yeast protein.