

Yeast extracts

Increase yield and quality of your yeast extracts

For as long as yeast extract has been used as a flavorful food ingredient, producers have been striving to get the most out of the production process. With enzymes, there's an efficient way for you to ensure a greater yield — while producing the high-quality, natural flavors consumers want.

Traditional yeast extract production uses enzymes existing naturally within the yeast. But by helping the process with an optimal combination of enzymes from Novozymes, you can secure a variety of even more tasty advantages.

Benefits

Better-tasting yeast extracts

Gentle but effective hydrolysis with enzymes ensures a deep umami flavor, with minimal off-flavor of your yeast extract. Along with a savory profile, the extract is rich in amino acids, nucleotides, peptides, vitamins and flavor compounds — giving you the opportunity to make compelling marketing claims.

High-quality extracts

The enzymatic process ensures optimal control over your final yeast products' characteristics, due to the targeted action of enzymes. Enzymes work highly efficiently and elicit only the reactions they are supposed to. Yield increases with the right enzymes, and the final product has a higher content of dry matter and free amino nitrogen than when using traditional methods. That means your extracts have the deeper flavor profile consumers want, and that can differentiate your product.

Optimal economy and flexibility

The right enzyme combination speeds up production time, reducing your costs and increasing production capacity. By offering a portfolio of the industry's most advanced proteases and experienced technical service, Novozymes can help by matching our enzymes to your substrate source, process environment, intended market and profitability.

Partner to improve yeast extracts

Novozymes works with you to ensure enzymes make your business better:

Differentiate

Understanding market demands

The market is demanding even higher-quality yeast extracts with superior flavor and nutrition profiles. Yeast extracts are sustainable ways to add even more value to foods. By working with Novozymes' experts, you can unlock the value within your process streams and win in the marketplace.

Optimize

Optimizing your product with enzymes

Novozymes' protease technology has unique and versatile functional benefits. Through experimentation, we select the optimal balance and dosage to develop your extracts, and deliver the highest yields even without having to adjust the pH during the process.

Expand

Winning customers and sales

Novozymes helps you meet your production and launch goals with a partnership mentality. You have access to a wealth of expertise, from labeling and regulatory to technical services, supply chain and commercial account management. Together we ensure that your yeast extract is a commercial success.

Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications – so you and your customers can feel confident.



About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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