

Magnify the Flavor



Bio Springer, the yeast ingredient specialist, provides solutions for significant sodium reduction, flavor enhancement, flavor masking and improved creaminess. Bio Springer is a global producer of natural flavor bases, offering the most comprehensive yeast derived product range. Our collaborative team helps customers to develop tastier formulations with the benefits of natural clean label ingredients.

WHAT WE OFFER:

- Customized solutions – for natural flavor profiles
- Collaboration with our in-house technical team for innovative product development
- Expertise of our parent company, Lesaffre
- GFSI-BRC certified U.S. facility producing natural clean label ingredients

Yeast extracts are composed of proteins, amino acids, carbohydrates, vitamins and minerals. Yeast sources include Baker's, Brewer's, and Torula for multiple applications, both savory and sweet:

- Soups, broths and sauces
- Snack seasonings
- Salad dressings
- Processed meat and fish-based foods
- Vegetarian and vegan products
- Sweets and baked goods
- Chocolate, caramel and coffee-flavored products

Product Portfolio

Springer® Range
Bouillon/meaty notes for flavor bases

Springer® 2000 Range
Rich in nucleotides, sodium reduction, MSG replacement

Springarom® & Pronarom™
Unique flavor bases

Inactive Dried Yeasts
Efficient carriers for dry seasoning blends

All of our 100% natural clean-label ingredients are Kosher and Halal certified.

For recipes, visit www.biospringer-na.com