

Biospringer goes Organic!



WHAT WE OFFER:

- Customized solutions for natural flavor profiles to meet specific needs
- Collaboration with our in-house technical team for innovative product development
- Expertise of our parent company, Lesaffre, with over 160 years of know-how on yeast
- GFSI-BRC certified U.S. facility producing natural, clean-label ingredients
- Ingredients with NO artificial flavors, colors or chemical additives

Springer® Standard Baker's Yeast Extracts

Provides bouillon and meaty notes to flavor bases

Pronal™ Standard Brewer's Yeast Extracts

Excellent bases for meat, as well as dairy-based sauces

Springer® 2000 Baker's Yeast Extracts

Provide "Umami" or savory taste due to naturally occurring nucleotides

Springer® 4000 Baker's Yeast Extracts

Provide "Kokumi" or mouthfulness, due to naturally-occurring sulfur amino acids and peptides

Springarom® and Pronarom® Lines

Unique flavor bases derived from baker's or brewer's yeast extracts

Springaline® and Springalys™ Inactive Dried Yeast

Baker's and Torula yeast-based products are efficient carriers for dry seasonings blends

Natural Flavor Solutions Supported By A Strong History

Biospringer is one of the oldest yeast producers worldwide, providing clean and simple ingredients for flavor enhancement and sodium reduction.

- Originally founded in 1872
- Expertise exclusively focused on providing natural yeast ingredients
- Recently introduced line of organic yeast extracts
- Studies show consumers have a positive opinion of yeast extract as an ingredient



Yeast extracts are safe and healthy ingredients composed of proteins, amino acids, minerals and carbohydrates. When you purchase our yeast products, you can rest assured that you will receive the finest quality clean-label ingredients available, all of which are Kosher and Halal certified.

For recipes, visit www.biospringer-na.com