

# Crisp Yeast



## EXTRUDED NUTRITIONAL YEAST



ALL-NATURAL CRUNCHY ENRICHMENT OF THE NUTRITIONAL VALUE  
AND TASTE OF FOOD

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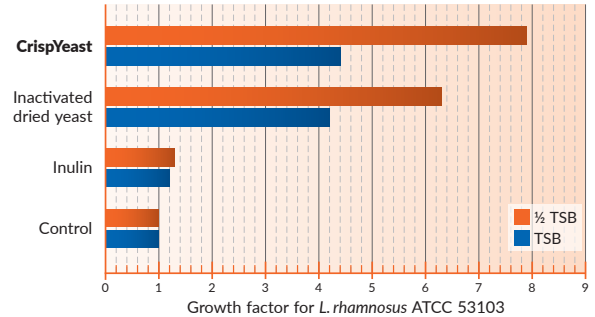
## CrispYeast

**CrispYeast** is a product obtained by gentle extrusion and roasting of inactive, dried *Saccharomyces cerevisiae* yeast. Nutritional value, original sensory properties and ease and convenience of use make **CrispYeast** a healthy and tasty culinary supplement that is enjoyed throughout the day.

## HEALTH PROMOTING PROPERTIES

**CrispYeast** is a rich source of:

- **complete protein (above 30%) with high lysine content and excellent digestibility** (PDCAAS =1)
- **B vitamins**, in particular B<sub>1</sub>, B<sub>2</sub>, B<sub>6</sub>, B<sub>12</sub>, niacin, folic acid and **minerals, especially zinc (Zn)**
- **substances stimulating growth of probiotic *L. rhamnosus* GG ATCC 53103** (*in vitro* experiment; TSB – tryptic-soy broth, ½ TSB – tryptic-soy broth with 50% concentration of ingredients).



Ability of selected substances to stimulate probiotic growth

## NATURAL FLAVOUR ENHANCER

**CrispYeast** has an extremely positive effect on the palatability of a wide range of dishes. Being a rich, natural source of substances that give it its characteristic, pleasant **umami taste**, the product:

- **improves and/or complements the taste of a range of dishes, including vegan – plant – dairy alternatives**
- **allows a significant reduction in the use of salt without affecting the perception of taste**
- **has a positive effect on the taste of fat-reduced products.**

## FOR WHOM?

Thanks to its high nutritional value and unique taste, **CrispYeast** can enrich the daily diet of all generations of consumers: intensively developing and growing **children, adults** concerned about maintaining optimum level of professional activity, including resistance to stress, **seniors** struggling with lack of appetite, **vegetarians and vegans**, and all those who care about a tasty and balanced diet.

## APPLICATION POSSIBILITIES. OUR IDEA BANK

The possibilities of using **CrispYeast** are limited only by your culinary imagination. At **BART's Research & Development Department**, we confirmed that **CrispYeast** would be ideal as:

- **addition** to soups, salads, sandwiches, dressings, meat, poultry and dairy products
- **source of a distinctive cheese flavour to dairy-free dishes**, including vegan – plant-based – substitutes for dairy products
- **salt substitute** in dishes such as soups, salads, breadcrumbs, breakfast spreads etc.
- **crunchy alternative** to greaves/bacon, croutons, choux pastry balls, roasted onions, flakes and nuts
- **excellent component of breakfast cereal products**, e.g. muesli and granola
- **additive which gives the desired lightness** to all kinds of sandwich spreads.

