Ohly®
An ABF Ingredients Company

...improving the taste of life

Product Overview Yeast-based ingredients

Improve your taste of life with Ohly´s specialty yeast-based ingredients

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ABFI

Yeast-based Ingredients | Savoury

Improve your taste of life with Ohly´s specialty yeast extracts and yeast-based flavours – savoury, roasted and meaty. Salt reduction, effective off-taste masking or rich umami flavour profiles – we have the right product for you. **Natural**, **vegan** and **allergen-free**, **halal** and **kosher** certified. All of the listed products are **non GMO**.

	Form	NaCl	Product
Sodium Reduction	Powder	Ø	**OHLY® FLAV-R-MAX*^** Effectively magnifies the impact of low amounts of salt without adding own taste. High natural 5´-nucleotide content.
			PROVESTA® 512 Torula based yeast extract containing a high level of naturally occurring IMP + GMP and free glutamic acid. PROVESTA® 512 offers intense umami flavour and allows for the replacement of salt. Also available with 18% NaCl content (PROVESTA® 518).
			OHLY® SAV-R-SEL* Has a unique composition of nucleotides, peptides and amino acids specifically optimized to allow for salt reduction solutions.
Bitter Masking	Powder	Ø	**OHLY® SAV-R-SWEET*** Powerful natural solution to mask off-tastes of high intensity sweeteners. Perfectly suited for sugar reduced sauces and beverages for balancing the sweet taste.
Flavour Modulation	Powder	Ø	**OHLY® FLAV-R-OUND LS*** Yeast extract with a medium level of natural 5´-nucleotides. Provides a rounded and complex flavour experience by balancing the overall taste in food. Very impactful in bringing out the flavour and umami taste of your recipe. *Also available with 38% NaCl content. (OHLY® FLAV-R-OUND 38)*
			OHLY® FLAV-R-MAX*^ Yeast extract with a very high natural 5´-nucleotide content. Delivers very high umami impact with long lasting taste impressions at low dosage levels. Effectively masks off notes from plant based proteins. It has a unique clean taste of its own.
			PROVESTA® 512 Torula based yeast extract containing a high level of naturally occurring IMP + GMP and free glutamic acid. PROVESTA® 512 offers intense umami flavour and allows for the replacement of salt. Also available with 18% NaCl content (PROVESTA® 518).
	Paste	L	**OHLY® FLAV-R-MAX Paste** Unique yeast extract with a natural 5- GMP content. This paste brings out the overall flavour perception and additionally imparts a brothy flavour to savoury applications.

*= Non-GMO Project verified
^=Carbon-Neutral (more Carbon-Neutral products are available upon request

M = Medium NaCl content (32-50%)
L = Low NaCl content (max. 19%)
Ø = No added NaCl (equal or below 2%)

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	Form	NaCl	Product
Savoury Flavour	Available in 3 forms	Ø	**OHLY® KAF / KAV / KAT*** Classic savoury flavour on it´s own due to a high content of free amino acids for universal use. Imparts a natural note especially to vegetable products. Preferred ingredient for low sodium products. *Available in liquid (OHLY® KAF), paste (OHLY® KAV) and powder form (OHLY® KAT)*
		L M	**OHLY® STF / STV / STT*** Rounds off the flavour attributes and contributes a savoury character. Has a good basic taste of its own. Increases umami perception. *Available in liquid (OHLY® STF), paste (OHLY® STV) and powder form (OHLY® STT)*
	Powder	Ø	**OHLY® FLAV-R-TIDE LS** Classic yeast extract with a clean, neutral and bouillon note. Provides body and mouthfeel due to it´s high peptide content.
			OHLY® SAV-R-FULL* Creates fullness and balance, and highlights the authentic and delicate flavours of your recipe without adding any of its own. Creates a complex and rich taste impression.
		L	**OHLY® FLAV-R-BASE 19*^** Classic yeast extract with a very clean, neutral and comprehensive bouillon note. Can balance undesired flavour notes to a more pleasant overall flavour. *Also available with 38% NaCl content. (OHLY® FLAV-R-BASE 38)*

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	Form	NaCl	Product
Meaty Notes	Paste	L	**OHLY® BOV M** Provides a base meaty profile. An alternative to a typical brewers´ yeast extract.
			OHLY® STV Meaty Slightly meaty and savoury taste. Balances the overall flavour profile.
	Paste, Powder	L	**OHLY® KMXT** Provides a flavour which is close to a typical meat extract. Improves the basic meat impact in many food systems. It imparts as well as balances existing meat flavour notes in a variety of savoury applications. *Also available as paste. (OHLY® MXV)*
	Powder	Ø	**OHLY® BOT LS** Great to support cooked meat taste including umami. Low salt alternative to brewers´ yeast extract.
		L	**PROVESTA® 344 Poultry Type** Contributes a stewed yeast based poultry flavour, increases salt perception and amplifies the flavour of spices, seasonings and vegetable ingredients. Provides dark meat poultry flavour in retort applications.
		M	**OHLY® BFT** Adds a roasted meat flavour and meat impression to your application.
		Ø	**OHLY® SAV-R-MEAT PBD** Yeast based flavour with high umami impact and distinctive braised chicken profile that delivers true juicy dark meat chicken taste with a succulent mouthfeel. Effectively masks unwanted off tastes and increases salt perception in processed and ready to eat foods.

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	Form	NaCl	Product
Roasted Notes	Liquid	L	**OHLY® NFD** Provides a robust, roasted character. It contributes to a brown, roasted flavour to savoury applications.
	Powder	Ø	**OHLY® KTD** Delivers complex roasted aroma and flavour with mild umami. Contributes to a caramel-like colour. **OHLY® KTDD** Extra dark! Contributes a brown, dark roasted flavour that is more intense than in KTD.

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	Form	NaCl	Product
Dairy Flavour	Powder	Ø	**PROVESTA® 205 Dairy Type** Delivers milky, dairy profile while increasing overall flavour impact of product. Available only in vegetarian quality.
Cheese Taste	Powder	M	**OHLY® CHET** Provides the sharp notes of aged, European cheeses (Cheddar). It helps to increase the overall cheese perception especially in snack seasoning blends. Available only in vegetarian quality.
		Ø	**PROVESTA® 208 Cheese Type** Imparts an aged cheese flavour and intensifies the cheese flavour, which allows reduction of the amount of cheese solids. Works well with cheddar, parmesan and romano type products. Available only in vegetarian quality.

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Yeast-based Ingredients | Health & Nutrition

Health and nutrition play a central role in Ohly´s product portfolio. We always strive to offer the right solution for your needs:

	Form	Product
Nutritional	Powder	**AUXOFERM® Vitamin Yeast*** An inactive dry baker's yeast. Enriches the nutritional value of all types of food (health food, sport drinks) and compensates a lack of B-vitamins. This product is enriched with vitamins B1, B2, B3 and B6.
		AUXOFERM® Yeast Powder* An inactive dry baker's yeast. Enriches the nutritional value of all types of food. Suitable to enhance the typical yeast flavour of baked goods.

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