

NUTASTE®

NATURAL. PURE. DELICIOUS.



Leiber
Excellence in Yeast



Yeast extracts with different taste profiles

Each yeast extract has its own unique taste profile. This creates a huge variety of taste nuances – alone or as a combination of different yeast extracts.

- ◆ NuTaste® profile S
- ◆ NuTaste® profile N
- ◆ NuTaste® profile HX
- ◆ NuTaste® profile G
- ◆ NuTaste® profile R
- ◆ NuTaste® profile B

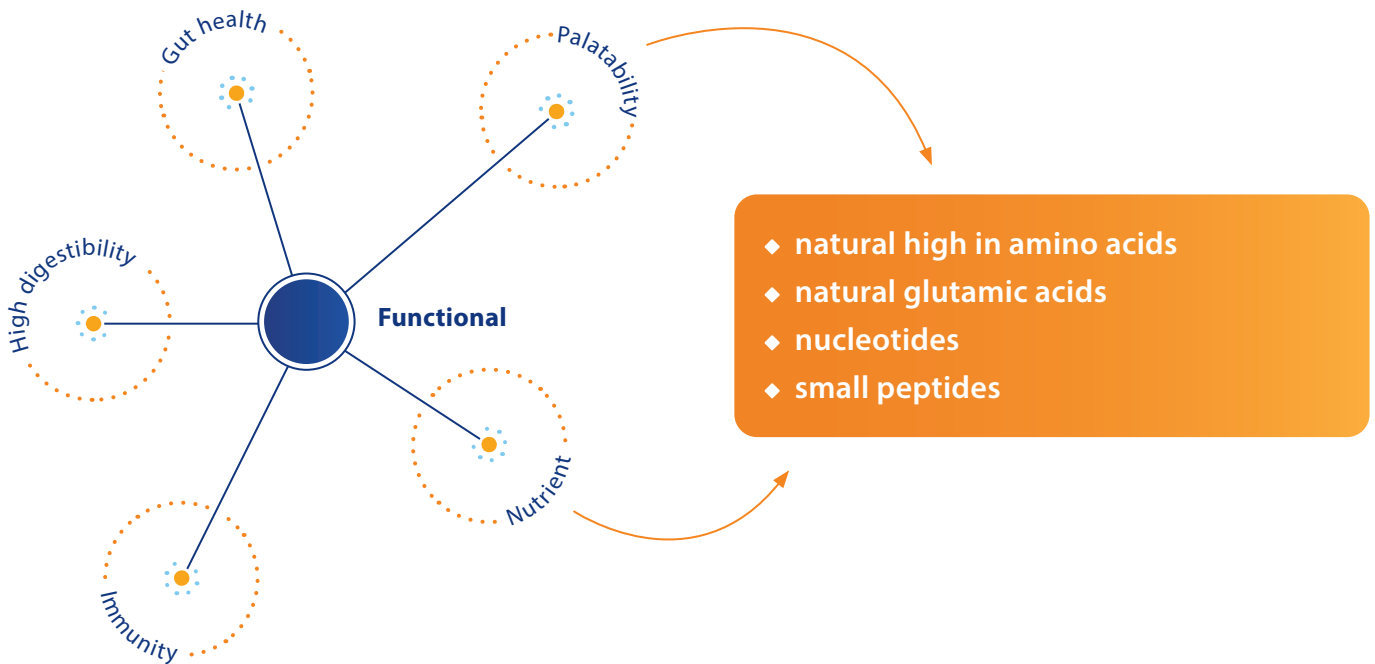


Leiber NuTaste®

Multifunctional ingredients!

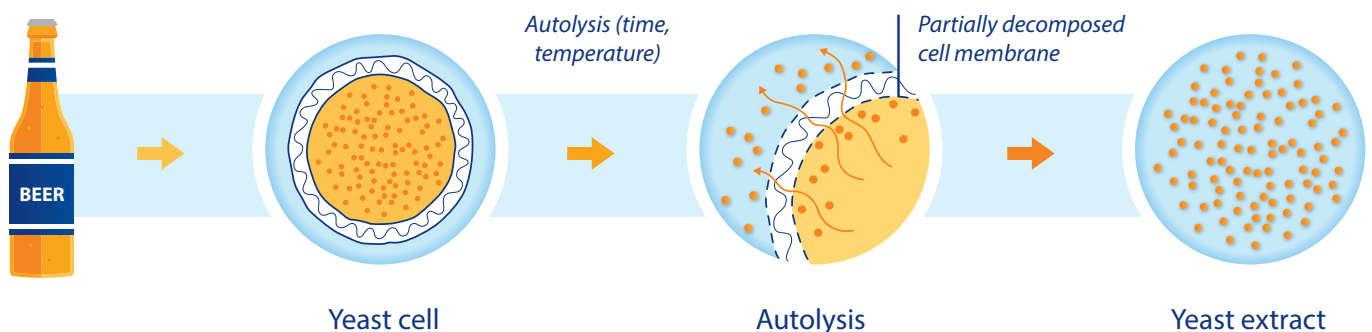
For many years, inactivated brewers' yeast, autolysed brewers' yeast and also brewers' yeast extracts have been used as natural and sustainable key components to increase palatability. They are rich in nutrients such as proteins, peptides, amino acids and nucleotides. These have nutritive and specific functions within the formulations, but also significantly improve palatability:

- ◆ different taste profiles with a wide range of applications
- ◆ palatability contributor with high umami notes
- ◆ high in natural glutamic acid
- ◆ ideal for low salt formulations
- ◆ enhance meat flavour and provide full-rounded flavour in mouth
- ◆ relevant for vegetarian and vegan applications



NuTaste® products are inspired by natural brewers' yeast and created for multifunctional applications: unique taste **profiles**, many additional **functions** and **specific** characters.

You did not find what you are looking for? Ask for tailor-made solutions!





Yeast extracts with various functionalities

Beside the taste effect some products have extra functions like colouring effects, nutritional effects or special functions including taste boosting, creaminess, salt reduction or vegan and vegetarian application.

- ◆ NuTaste® function MI
- ◆ NuTaste® function DC
- ◆ NuTaste® function I
- ◆ NuTaste® function XSR
- ◆ NuTaste® function C



REGULATORY!

All NuTaste® products are:

- ◆ **acc. to EU Regulation (EU – No 68/2013)**
Feed material: *Saccharomyces cerevisiae* or yeast extract
- ◆ **acc. to US AAFCO Regulation (2019):**
96.11 all NuTaste® yeast extracts
96.12 NuTaste® function C

- ✓ “natural” acc. to Code of Good Labelling Practice for Pet Food (FEDIAF; 10/2018) and AAFCO (2019)
- ✓ clean label: no E number
- ✓ feed material in food quality
- ✓ “Made in Germany”
- ✓ no animal-derived ingredients
- ✓ no GMO (no genetically modified process materials)

- ◆ **certified: FSSC 22000, IFS, QS, GMP+ recognised (Netherlands) und PASTUS+ recognised (Austria), VLOG (GMO-free), animal-free, SMETA 4-Pillar (SEDEX)**
- ◆ **kosher and halal status**
- ◆ **energy management system (ISO 50001)**



Leiber GmbH
Hafenstraße 24
49565 Bramsche
Germany
Tel. +49 (0) 5461 9303-0
Fax +49 (0) 5461 9303-29

info@leibergmbh.de
leibergmbh.de

Leiber Sp. z o.o.
ul. Łęczycka 38
99-340 Krośniewice
Polska
Tel. +48 24 251 0360
Fax +48 24 251 0370

OOO Leiber
248009, г.Калуга
Грабцевское шоссе, 71
Россия
Tel. +7 (4842) 22 16 57
Fax +7 (4842) 53 82 92

