

COCOON

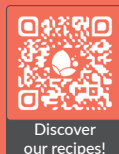
your **FLAVORS**



Springer® Cocoon 4105

Discover our **new natural ingredient** based on fermentation which **brings kokumi sensation** and helps you to **create comforting dishes**.

An ingredient that comes with the following guarantees*



Discover
our recipes!

* Regulation may vary from a country to another. Please contact us for further details.

Consumers seek to combine taste and health

54% of European consumers monitor their fat intake at least some of the time.⁽¹⁾

44-48% of consumers in EMEA have changed their diet in the last two years by reducing salt.⁽²⁾

80% of consumers across EMEA like to see 100% natural claim on product packaging.⁽³⁾



Consumer expectations creating new challenges



To answer consumers evolving expectations, the food industry is moving fast to develop natural & vegan healthy products.

+6.2%

Vegan product launches in EMEA each year since 2018.⁽⁴⁾

+3.6%

Product launches with low fat claims in EMEA each year since 2018.⁽⁴⁾

What is Kokumi?

- Kokumi is described as **a taste sensation**, it **brings mouthfullness, richness and a sensation of complexity** to food and beverages.
- Kokumi reveals its effect in food matrices, it **intensifies the taste** of food in a wide range of food applications. It's not possible to isolate the kokumi sensation, this is why it's not considered a basic taste.
- The main compound at the origin of the kokumi effect is the **tripeptide glutathione**, also known as GSH.
- The kokumi sensation is linked to the activation of calcium-sensing receptors (CaSR).

(1) FMCG Gurus 2024 / Personalized Nutrition Trends in Europe
(2) FMCG Gurus 2023 / Consumer data

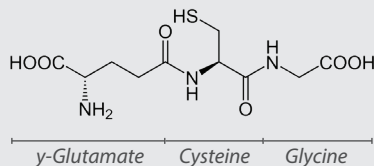
(3) FMCG Gurus 2021 / Consumer data
(4) InnovaMarket Insights/ New products, 2024 (CAGR 2018 - 2024)

Kokumi and Glutathione

What is Glutathione?

Glutathione (GSH), a tripeptide composed of glycine, cysteine, and glutamic acid, is the best known compound at the origin of kokumi sensations.

This compound is naturally present in yeast.



Glutathione, a compound with many benefits

TASTE



- **Enhances mouthfeel, mouthcoating, deliciousness,** and creates a long lasting taste.
- **Intensifies taste perception** by increasing the perceived salt, sweet, and umami tastes.
- **Boosts the overall savory taste** profile and **intensifies authentic meaty notes.**

- **Fat reduction:** thanks to the mouthfeel and smooth sensations that compensate for any fatty sensation loss.
- **Salt reduction:** kokumi mouthfeel can also help in reducing salt content in food while maintaining a pleasant eating experience.

NUTRITION

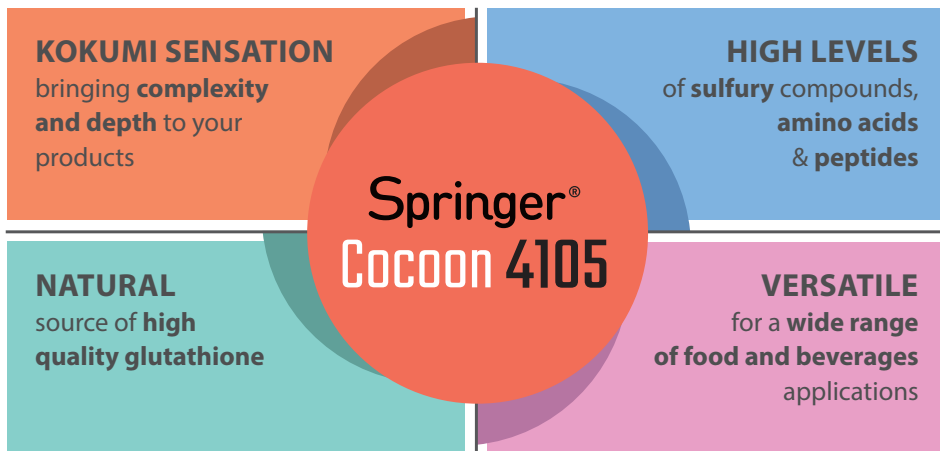


HEALTH BENEFITS



Glutathione is a potent antioxidant that **protects the body** against cellular damage, **supports the immune system, aids in detoxification, helps repair DNA and cells**, making it an excellent nutrient with promising health benefits.

Springer® Cocoon 4105, a unique yeast extract to bring comforting kokumi sensations to formulations



An ingredient that comes with the following guarantees*



Recommended labeling*:
Yeast Extract or Natural Flavor

Springer® Cocoon 4105, the solution to meet your challenges

New taste experience

Enhances flavor profile, adds **richness** and **mouthfulness** to create **memorable & unique taste**.

Healthier products

Promotes **fat and salt reduction** by increasing perception of salt, umami and fat.

Cost optimization

Helps **reducing** the use of **aroma, spices, cocoa** and **fat**.
Efficiency at **very low dosage**.

Natural & vegan solution

Natural and vegan ingredient which **enhances tastes without the need of artificial additives** or enhancers.

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Springer® Cocoon 4105, a versatile ingredient for multiple applications



Springer® Cocoon 4105 in your formulations:



Dosage
0.5%

Vegan Nuggets

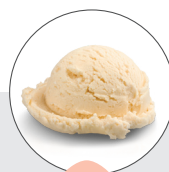
- Provides **meaty chicken notes**
- Brings **roundness** and **balance**



Dosage
0.2%

Vegan Mayonnaise

- Provides an **egg-like flavor**
- Enhances **creaminess** and **richness** perception
- **Reduces acidity**



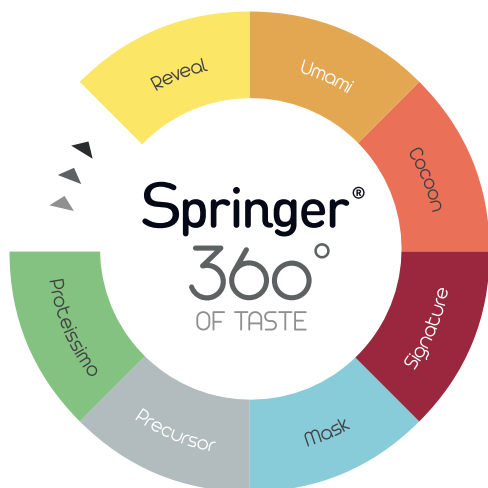
Dosage
0.01%

Vanilla Ice Cream

- Enhances **creaminess** and **richness** perception
- Provides **light caramelised** notes

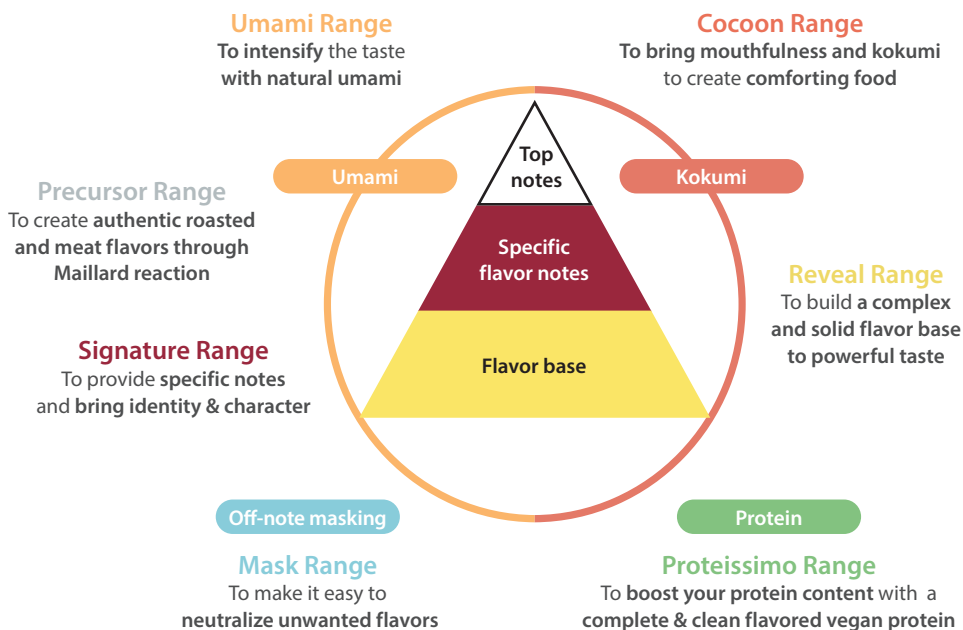
** The resulting kokumi effects and flavor profile can be precisely adjusted by optimizing the dosage in relation to the sugar content, fat levels, and other flavor components in your formulation.*

Discover the rest of our range



A full offer of **yeast-based ingredients**

- to support you in **creating indulgent and healthy food & beverage**.
- **with 7 main & complementary benefits** allowed by the **natural** properties of the yeast
- **with a diversity in product types** from yeast extracts, to dried yeasts, to natural flavors



Biospringer by Lesaffre expertise, with Sensory Lab and Culinary centers

A team of R&D experts passionately dedicated to flavor development, sensory evaluation and analysis

Our flavorists work to create **innovative natural solutions** that meet the evolving **needs of our customers**. Alongside them, our **sensory scientists** use standardized methodologies and **statistical analysis** to thoroughly **characterize the benefits** of our products, drawing insights from **expert panels on both ingredients and food applications**. This powerful combination of **flavor expertise** and **scientific rigor** allows us to provide an unparalleled **understanding of our products**, **fueling your innovation** every step of the way.



A global network of Culinary Centers

A **global network** dedicated to advancing innovation through **yeast-based solutions** that **enhance functionality, nutrition, and sensory appeal**, while remaining closely attuned to the **evolving needs of our customers**.

Serving customers globally by:

- expanding your **understanding of our ingredients and their functions**
- **creating innovative solutions** for your applications
- collaborating on **your new product development**
- providing you with **tailored solutions** & help you trouble-shoot



Together, they have a deep understanding of:



How our products perform, both on their own and as part of the food matrix



Local requirements (technology, formulations, consumers preferences)

NATURAL FERMENTATION-BASED SOLUTIONS

FOR TASTIER AND HEALTHIER FOOD



Biospringer by Lesaffre partners with clients to create innovative and natural origin ingredients from yeast fermentation that make **food tastier and healthier**, while being reliable and respectful of the planet and people.

We aim to provide savory taste and sensory properties of food and beverage with an internal team of **flavorists**, **food application specialists** and **yeast experts**.



Looking for advice in formulating
with **Springer® Cocoon 4105?**
Discover our Culinary Center services.

