

# Angeopró

*A sustainable source of natural protein.*



Yeast Extract - Savory



## About AngeoPro

Protein is a kind of important components of the body. The human body mainly obtains supplement protein through animal food, which contains nine amino acids necessary for complete human health.

AngeoPro series have alternative protein products according to different raw materials, including yeast protein. Yeast protein contains a complete set of essential amino acids and is a high-quality source of protein with high bio-availability.

Yeast production does not need to occupy too much land, and the production speed is not affected by problems including seasons, climate, and generic modification. Studies have shown that the carbon emission of producing fresh yeast is only one twen eth of that of beef produc on, and environmental friendliness is of great significance.



Boost overall  
taste profile



High protein  
content(≥80%)



Mask  
off-notes



Sustainable  
& eco-friendly

## Comparison of advantages and disadvantages of different alternative proteins

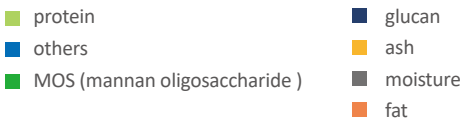
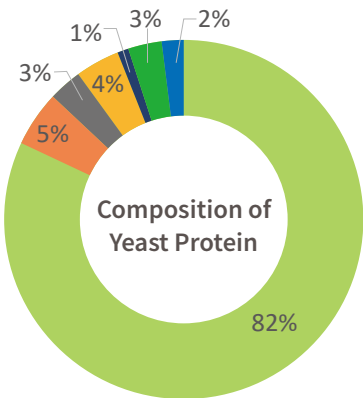


Animal protein	Plant protein	Yeast protein
Risk of antiviral infection	Risk of Allergen	Rich Nutritions and sustainable environmentally friendly benefits
Risk of antibiotic residue	Season and Environmental Impact	Clean label
Risk of Hormone Residual	Risk of pesticide residue	Non-animal origin Non-religious taboos
Religious taboos and environmental stress	Risk of GMO	No allergen

AngeoPro yeast protein products are natural-origin, animal-free and allergen-free. The high protein content is derived from the eco-friendly process. It is a high-quality protein, which contains a complete amino acid group with a digestibility of up to 96%.

## Excellent essential amino acid composition

AngeoPro yeat protein series is rich in lysine, which is usually the first limiting amino acid of plant protein. So the value of complex protein can be greatly enhanced by protein complementation. It is also rich in branched-chain amino acids (isoleucine, leucine and valine), which can be broken down and converted into glucose more quickly, preventing muscle loss and promoting muscle recovery after exercise.

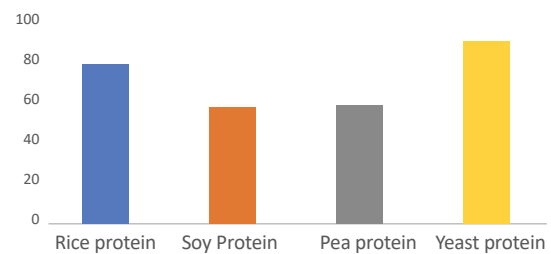


## Essential amino acid composition of different proteins

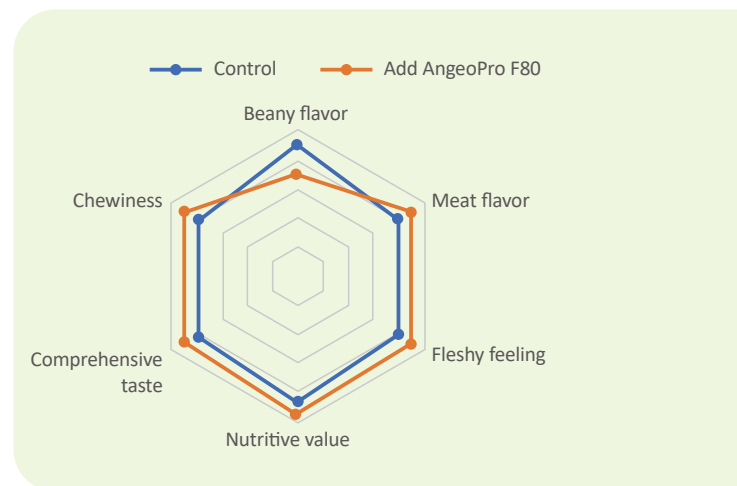
Amino acid	WHO/FAO/g/100g	Isolated Soy Protein, g/100g	AngeoPro Yeast Protein, g/100g
Lysine	4.5	6.92	<b>9.43</b>
Methionine + Cystine	2.2	1.66	<b>2.63</b>
Tryptophan	0.6	1.22	<b>1.31</b>
Threonine	2.3	3.67	<b>5.41</b>
Isoleucine	3	5.22	<b>5.94</b>
Leucine	5.9	7.92	<b>9.78</b>
Phenylalanine + Tyrosine	3.8	8.23	<b>10.84</b>
Valine	3.9	5.44	<b>6.29</b>

## Higher protein biological value

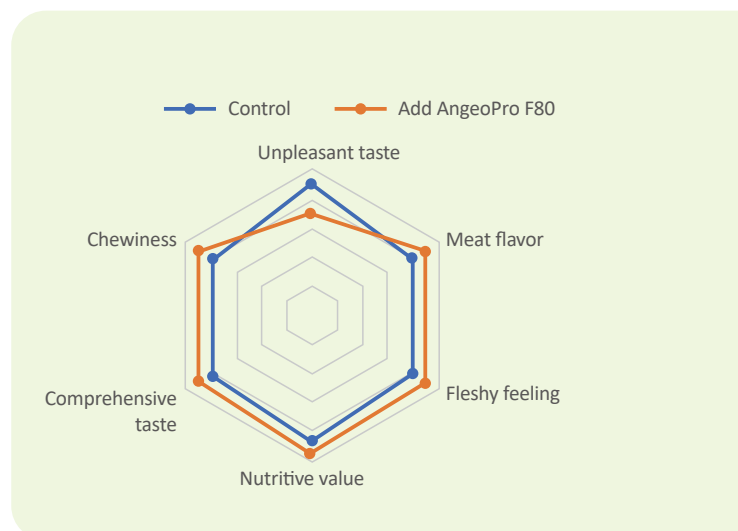
The biological value of protein is an important indicator to measure the nutritional value of protein. Through research, we found that the biological value of AngeoPro yeast protein series is higher than that of the current mainstream alternative proteins.



In the field of plant-based meat, plant-based meat has attracted attention for its advantages such as nutrition and health, energy saving and emission reduction, safety and efficiency. Statistics show that the scale of plant-based food has exceeded 5 billion US dollars currently, and it is expected to reach 27.9 billion US dollars by 2025. Consumers who accept plant-based meat will exceed 400 million people, and its future market potential is huge. Angeopro series have very good application prospects and effects as a substitute protein in the field of plant-based meat. Angeopro can improve and mask the beany flavor of traditional plant-based meat raw materials, and at the same time enhance meaty taste, improve protein structure (chewing, etc.) and get plant-based meat more nutritious. The map below is the comparison effect of the plant-based meat produced by adding AngeoPro F80.



In the field of traditional meat products, AngeoPro products can replace some raw meat, while providing high-quality protein, and developing high-protein meat products to make the nutrition of meat products more balanced, while enhancing the overall flavor and taste, and masking the off-note of meat. The following map is the sensory comparison effect of meat products made by AngeoPro F80 instead of some meat.



In addition, AngeoPro series could be widely used in health food, baked food, frozen drinks, health food and other fields due to their high protein content, rich amino acids and high biological value. With the continuous in-depth research of Angeopro series, the application of yeast alternative protein will be further enriched and expanded.





AngeoPro F80 is a natural-origin yeast protein that is animal-free and allergen-free. The high protein content of AngeoPro F80 is derived from the eco-friendly fermentation process.

AngeoPro F80 is an innovative protein source for plant-based foods and contributes to taste enhancement, nutrition-boosting, and off-notes masking.

**Product features:**

- High protein content ( $\geq 75\%$ )
- Contains multiple vitamins, trace elements, and nutritional components.
- Free from yeasty notes and off-notes.

## Applications

### Base of plant-based foods

(Textured vegetable protein, TSP, etc )



**Dosage:** 1-10%

- Ideal protein source. Provide nutritional contents, vitamins, trace elements, etc
- Mask beany notes and off-notes
- GMO-free. Allergen-free. Easy to digest and absorb.
- Enriched flavor profile, impart meaty notes.



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