



Made-to-measure taste with natural yeast extracts

Leiber yeast extracts are manufactured by sophisticated enzymatic fermentation processes predominantly from brewers yeasts. All products in this group impart a full and rounded, savoury flavour. They can support the basic flavour of the foods with a harmonious hint of soup, stock or with an optional mild or strong gravy taste depending on product. In the sale are various flavour types like light and soupy / brothy, grouped in the section "Bouillon", darker and meaty products in the "Viande" and "Asada" part. Strongly taste enhancing, purely natural extracts, are offered classified in group "Aromor" with 3 to 20 % of natural yeast own ribonucleotides GMP +IMP. Specific flavour types, such as vegetable juices, beef extract or chicken stock are also available

Characteristics of **Leiber yeast extracts**

- provide a harmonious, full-bodied flavour profile
- act as natural flavour enhancers
- declaration: "yeast extracts"
- no HVP
- rich in B vitamins, amino acids, minerals and trace elements;
- guaranteed GMO-free;
- certified kosher and on demand Halal
- manufactured to special customer requirements on request

Areas of application

- ◆ soups and stocks
- ◆ sauces and gravies
- ◆ seasonings
- ◆ meat products, and sausages
- ◆ fish products
- ◆ convenience food
- ◆ snack products
- ◆ bakery products

Leiber`s brewers yeasts "**InterYeast Vital**" are valuable nutritional supplements. Because of high concentration of natural B-vitamins and minerals Leiber`s brewers yeasts are approved, constitutional food additives for the human and animal nutrition.

With the range "**Leiber-Fermentation**" Leiber offers excellent salt free yeast extracts - nutrients, nitrogen sources for biotechnological fermentations, breeding and growth of various microorganisms, applied in the food and pharmaceutical industry. They are prevalently applied by e.g. dairy (cheese, yoghurt) and meat (salami) starter cultures manufacturers.

