

MOA YEAST

One ingredient.
More flavour & cleaner label.

MOA Yeast is an inactive yeast dry ingredient with an umami profile capable of improving the flavour, texture and stability of your formulations while reducing sodium and masking unwanted notes in formulations.

FUNCTIONAL INGREDIENT / PROTEIN & FIBER / CLEAN LABEL

01

Off-note masking

Pea · Soy protein · Chickpeas · Beans

Validated in both wet (HME) and dry (LME) extrusion formats.

02

+60% Fiber

Dry / +50% wet extrusion

Validated at 5% d.m. (HME) and 15% d.m. (LME).

03

5–15% Salt reduction

By application format

Sodium reduction without flavour loss.

04

Flavour enhancing

Natural umami replacement

Validated in applications such as pet food, meat analogues or extrusion.

VALIDATED FORMULATION

Recommended dosage by format

FORMAT	DOSE	APPLICATION NOTE
 Beverages	0.6%	Validated in soy beverages
 Sauces	2–5%	Add before emulsifying
 General meat analogues	4–6%	Starting reference for new formats
 Snacks	5–8%	Tested in bakery, extruded and nuts based snacks.
 High-moisture extrusion (HME)	5% d.m.*	—
 Low-moisture extrusion (LME)	15% d.m.*	Good results up to 30% d.m.

*d.m. = dry matter

KEY FORMULATION NOTES

What to know before you formulate

- **MOA Yeast umami flavor** increases savory perception across all tested formats.
- **Natural ochre tone** adds a visual advantage for beef and pork analogues. Not recommended for chicken or white-coloured product ranges.

COMMERCIAL TERMS

Minimum order

100 kg pilot · 700 kg/year supply contract

Packing

25 kg units

INGREDIENT SPECIFICATION

Composition & functional profile

Protein	44.5 ± 1.0%
Dietary fiber	25.2 ± 4.7%
Fat absorption capacity	3.8 g oil/g
Water holding capacity	1.5 g water/g

REGULATORY SNAPSHOT

Ready for European and global markets

- ✓ **Not Novel Food (EU)**
No approval required. Pre-May 1997 consumption history.
- ✓ **Self-Affirmed GRAS (US)**
US market-ready. No additional regulatory pathway.
- 🚫 **Non-GMO**
Certificate available on request.

Label declaration

"Yeast" or "inactive yeast" — single, familiar ingredient name.

SPECIFICATION & HANDLING

SHELF LIFE	12 months
STORAGE	Dry, away from direct light
APPEARANCE	Light yellowish-brown powder



Test MOA Yeast in your formulation.

Our team works directly with R&D and formulation teams. We can provide reference formulations, dosage guidance, and pilot samples.