

Nutritional Yeast Protein (NYP EF)

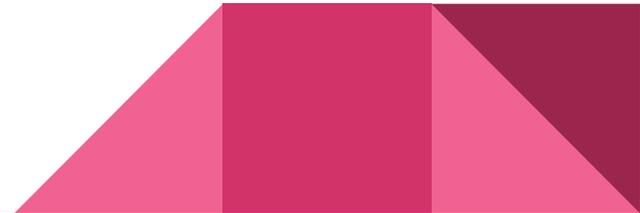
from Energy Feelings

**An optimal quality & innovative protein;
Eco friendly y de confianza**



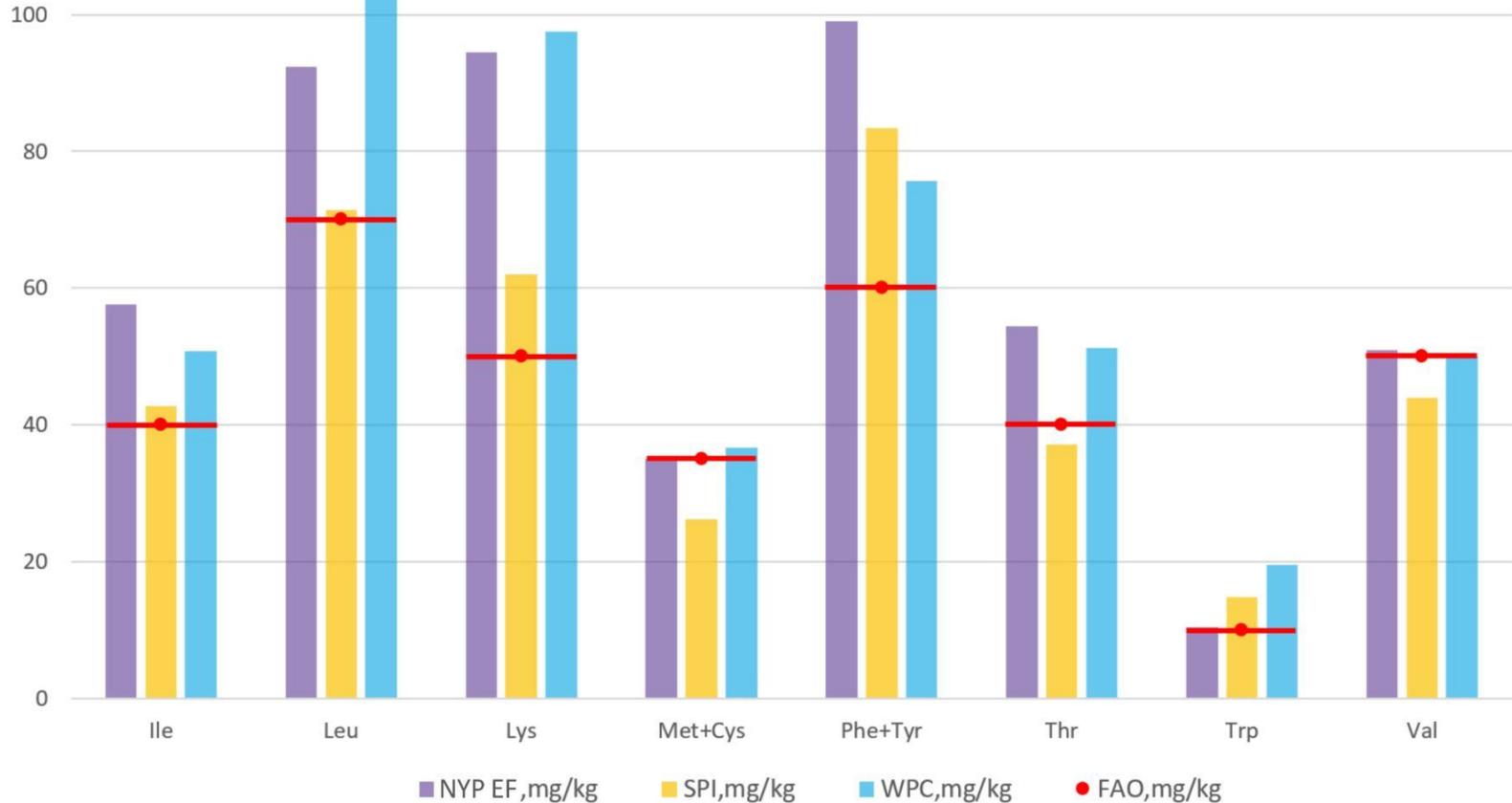
Benefits & Advantages

- Complete protein containing all essential amino acids, high content of all BCAA
- Nutrition & digestibility is same as dairy protein,much higher than plant protein
- No risk of GMO & animal protein concerns
- Eco-friendly & Sustainably
- Best supplement & substitute of plant protein & animal protein



Nutrition & Digestibility

Nutrition & digestibility of NYP EF (Nutritional Yeast Protein Energy Feelings) is same as WPC (whey protein concentrate), much higher than SPI (soyprotein isolate).



PDCAAS* in NYP EF is in the same level as WPC, much higher than SPI, which means optimal quality and good digestibility of NYP EF.

*(PDCAAS is the protein digestibility measurement system adopted by the FDA and OMS).
Highest level = 1, Lowest = 0.

Protein Type	The first limiting AA	PDCAAS
NYP EF	/	1
SPI	Met+Cys	0.80
WPC	/	1

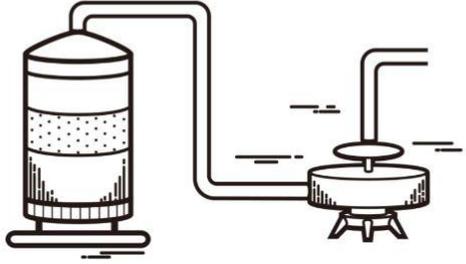
NYP EF contains significant amounts of BCAA (branched chain amino acids), which makes it an ideal ingredient in sports recovery applications.

BCAA/100g protein	NYP EF	SPI	WPC
Leucine	10.2	6.7	10.9
Isoleucine	6.6	3.9	5.1
Valine	6.5	4.0	4.9
Total content	23.3	14.6	20.9

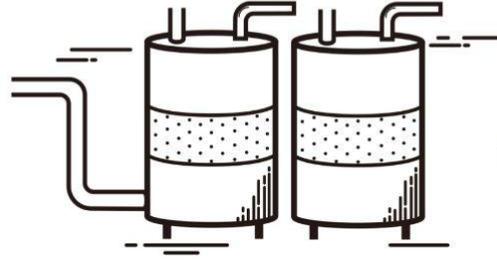
Eco-friendly & Sustainable

The yeast industry is the model of a circular economy. The sugar cane and beet molasses are the nutrient source of yeast, and the industrial waste water of yeast production is the source of organic fertilizer for crop production.

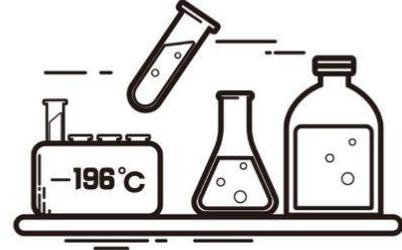




Centrifugal separation, washing and concentration to yeast cream



Yeast fermentation

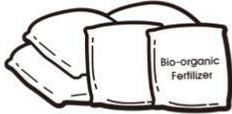


Seed yeast culture

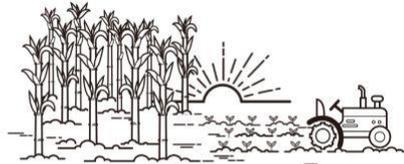


Molasses

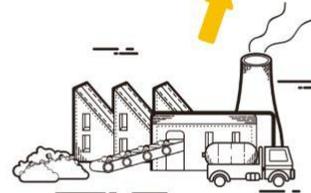
Yeast production realizes recycling of resources



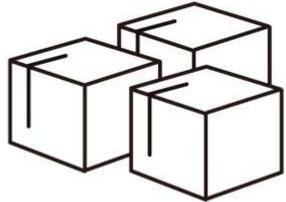
Bio-organic fertilizer



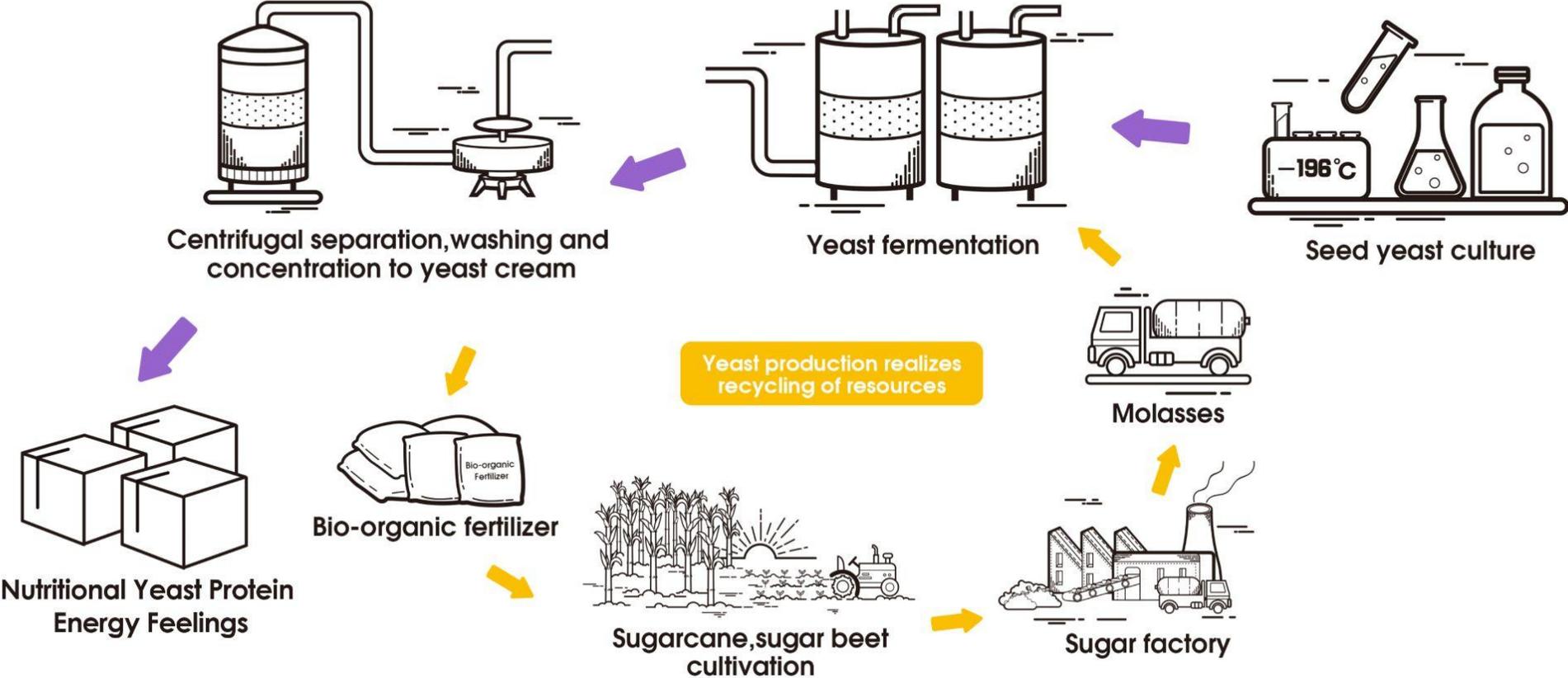
Sugarcane, sugar beet cultivation



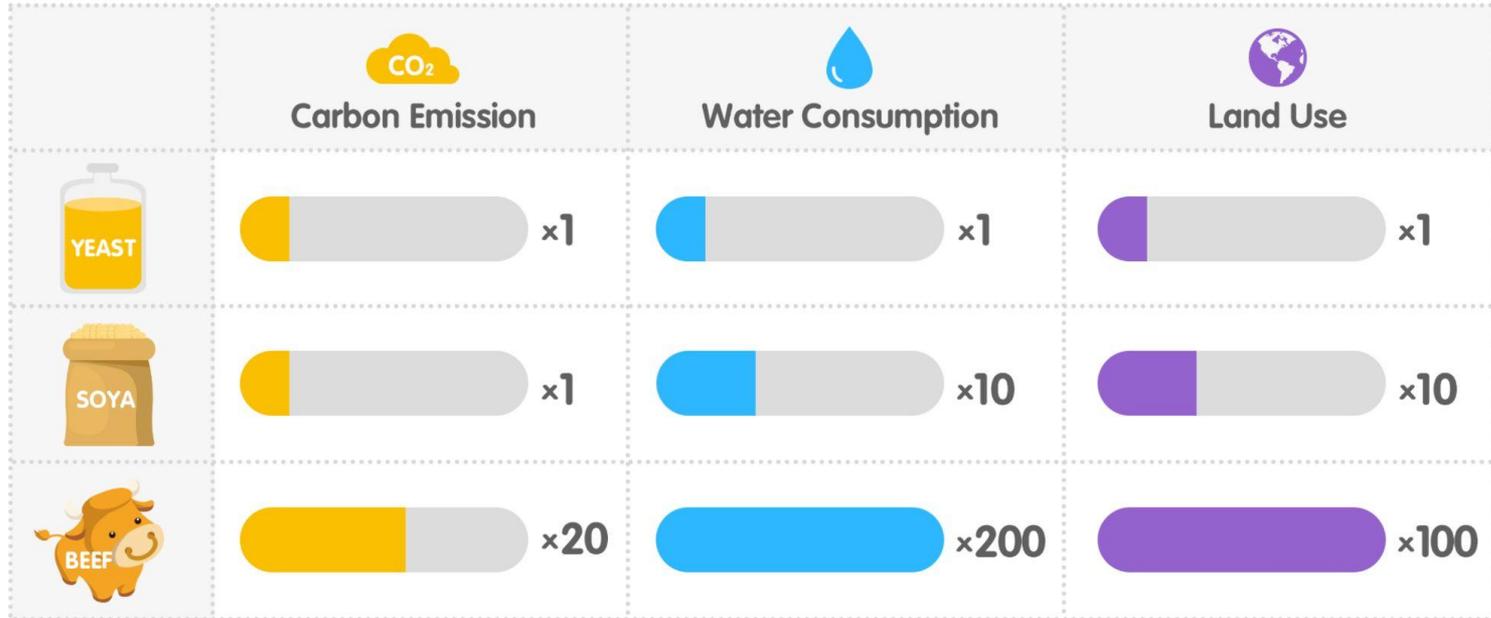
Sugar factory



Nutritional Yeast Protein
Energy Feelings

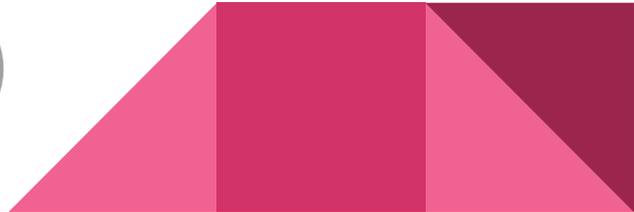


Compared to plant and animal sourced protein, NYP EF can also reduce water consumption and carbon footprint, while needing less farmland, thanks to Angel's patented and efficient manufacturing process.



Health Claims of Nutritional Yeast Protein EF

- Non-GMO, non-animal
- Suitable for vegans, vegetarians and flexitarian
- Gluten-free, soy-free, dairy-free, allergen-free, lactose-free
- Without anti-nutritional factors, such as protease inhibitors, phytates
- Without pesticides, antibiotics & hormones
- Clean-label





Applications of NYP EF

NYP EF can be easily applied to all kinds of foods supplying good quality protein, such as dairy products, protein beverage, snack foods, pastries, smoothies, dietary supplement, protein powder, energy bars, protein bars, meal replacement powder, etc. Target groups of application including:

- Sports nutrition & muscle-building
- Recovery after work-out
- Weight management & dieters
- Seniors with sarcopenia, healthy ageing
- Vegans, vegetarians, and flexible vegetarians
- Overall health & healthy lifestyles



