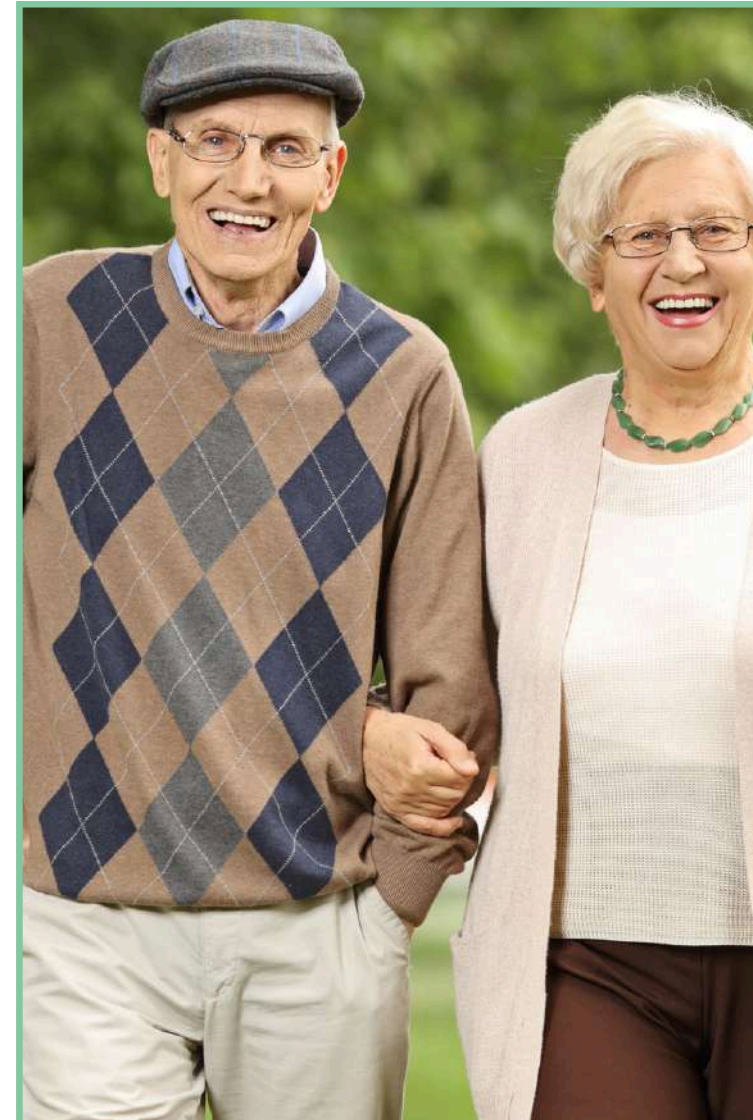
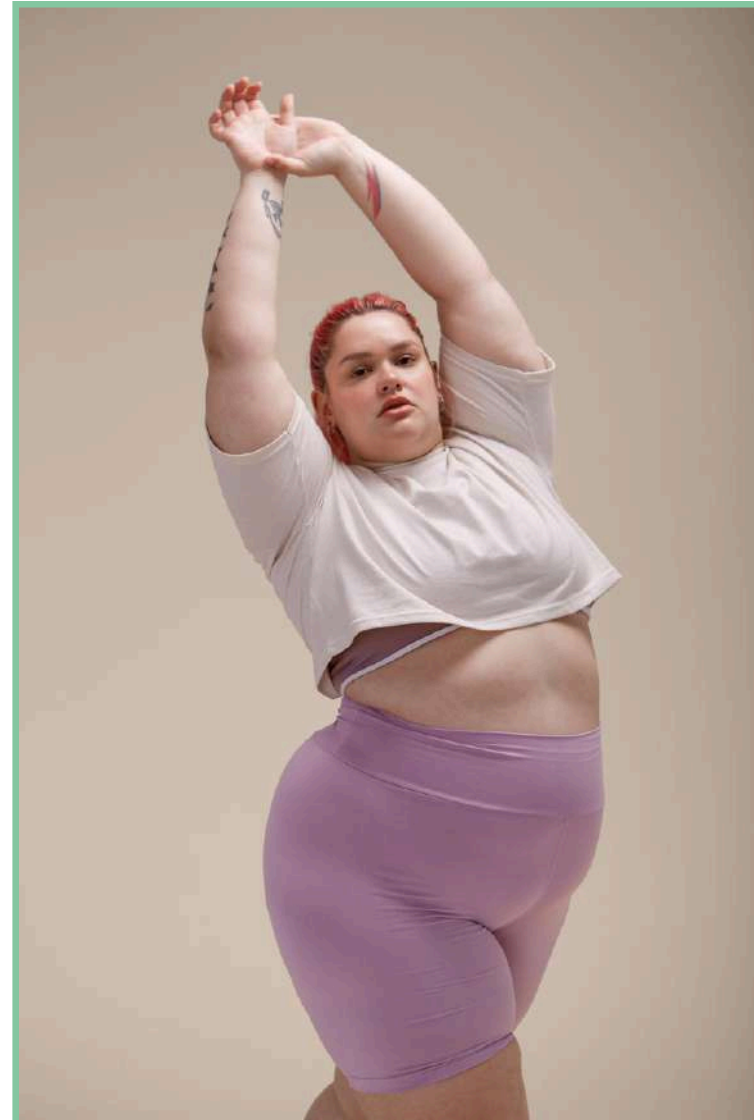
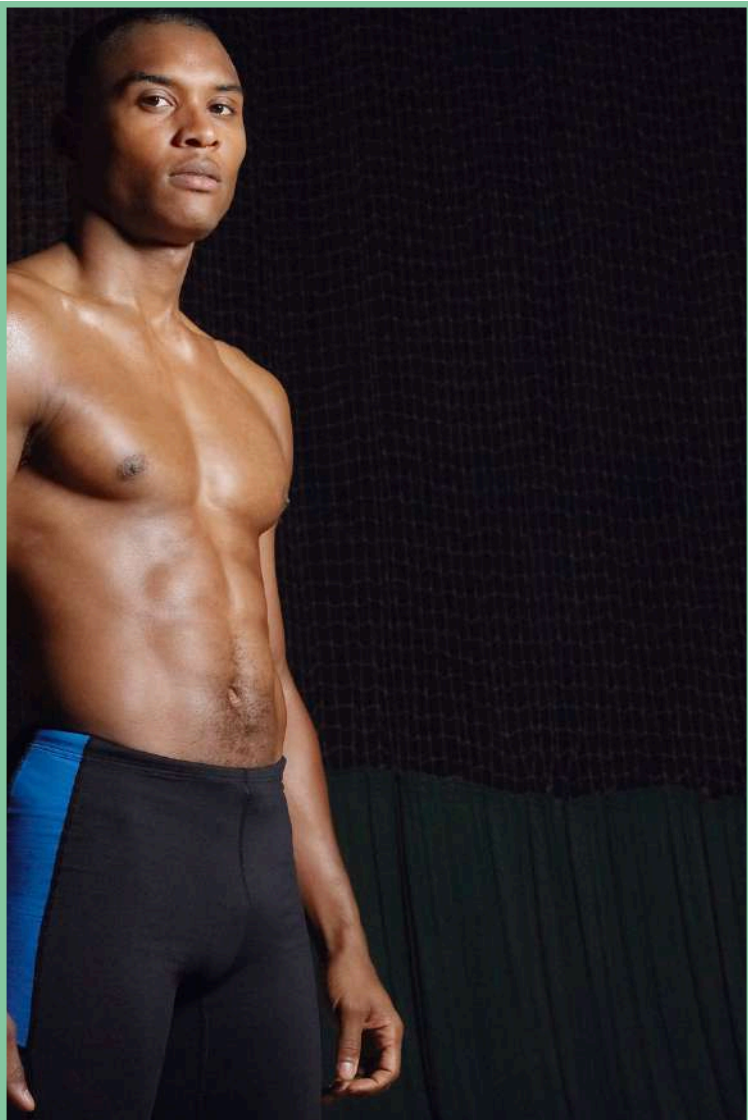


INACTIVE NUTRITIONAL YEAST PROTEIN **Angeopro**





Matching the protein quality of egg and milk.

**THE ONLY NON-ANIMAL PROTEIN
ACHIEVING A PDCAAS SCORE OF 1**

WHAT IS **Angeopro** INYP* ?

- 80% protein from inactive nutritional yeast (*Saccharomyces cerevisiae*).
- 100% non-animal origin, trace-free, allergen-free, lactose-free.
- Ideal for functional, vegan, clean-label, and highly digestible formulations.

PDCAAS* = 1

* PROTEIN DIGESTIBILITY-CORRECTED AMINO ACID SCORE

Method for evaluating protein quality in foods.

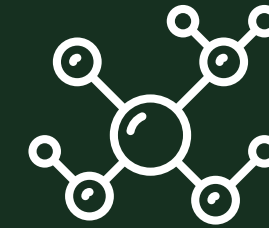
It is based on the essential amino acid composition of a protein and its digestibility, that is, the amount that can be absorbed by the body. A PDCAAS of 1 indicates a high-quality protein, while lower values suggest lower quality.

Table 1

Protein content (%) and Amino acids (AAs) composition (mg/g protein) of six protein sources.

	YPI	WPC	WPI	SPI	WhPI	PPI
Protein (FM)	79.52	75.46	84.93	86.60	74.64	80.93
Protein (DM)	81.51	79.40	88.94	89.89	79.87	84.90
Indispensable amino acids (IAAs)						
HIS	32.69	24.03	25.90	32.35	25.69	26.28
THR	57.14	76.30	72.34	42.71	30.92	39.97
VAL	70.12	62.37	67.17	49.91	42.32	50.36
MET	24.80	28.49	29.39	14.47	8.47	12.23
LYS	75.20	80.75	79.95	47.74	15.18	61.83
ILE	67.31	65.49	72.49	50.75	39.28	48.19
LEU	98.61	110.71	116.72	80.49	68.62	77.26
PHE	67.47	42.78	46.49	65.23	62.94	59.25
TRP	15.03	20.36	17.80	14.31	9.12	8.87
Dispensable amino acids (DAAs)						
ASP	95.25	112.07	96.52	97.17	37.03	111.34
SER	59.70	62.63	60.96	58.15	54.51	53.83
GLU	99.74	179.22	182.45	170.33	360.29	160.61
GLY	50.60	22.14	20.02	44.58	36.37	39.07
ARG	84.36	36.31	42.06	90.91	53.60	87.39
ALA	60.74	54.75	48.96	41.74	28.35	42.10
PRO	42.94	63.01	82.42	55.24	129.13	40.82
CYS	6.66	22.08	22.10	10.98	8.59	4.54
TYR	55.85	43.78	53.10	46.15	47.05	40.75
SAA	31.46	50.56	51.49	25.45	17.06	16.77
AAA	123.32	86.56	99.59	111.38	109.99	100.00
Σ IAAs	508.38	511.27	528.25	397.95	302.54	384.23
Σ DAAs	555.85	595.99	608.59	615.26	754.91	580.46
IAAs/TAAs	0.48	0.46	0.47	0.39	0.29	0.40
IAAs/DAAs	0.91	0.86	0.87	0.65	0.40	0.66

Values are the mean of three replications. FM: fresh weight; DM: dry weight; YPI, yeast protein isolate; WPC, whey protein concentrate; WPI, whey protein isolate; SPI, soy protein isolate; WhPI, wheat protein isolate; PPI, pea protein isolate; SAA: sulfur amino acids (cysteine + methionine); AAA: aromatic amino acids (phenylalanine + tyrosine); TAAs: total amino acids.



A COMPLETE PROTEIN THAT'S DIGESTIBLE AND ALLERGEN-FREE



EXCELLENT SOLUBILITY IN COLD OR HOT WATER

COMPLETE AMINO ACID PROFILE

Includes all essential amino acids, with an excellent concentration of BCAAs: leucine, isoleucine, and valine.

SUPERIOR DIGESTIBILITY

- Does not cause bloating, gas or heavy digestion.
- Ideal for people with intestinal sensitivity

ALLERGEN-FREE

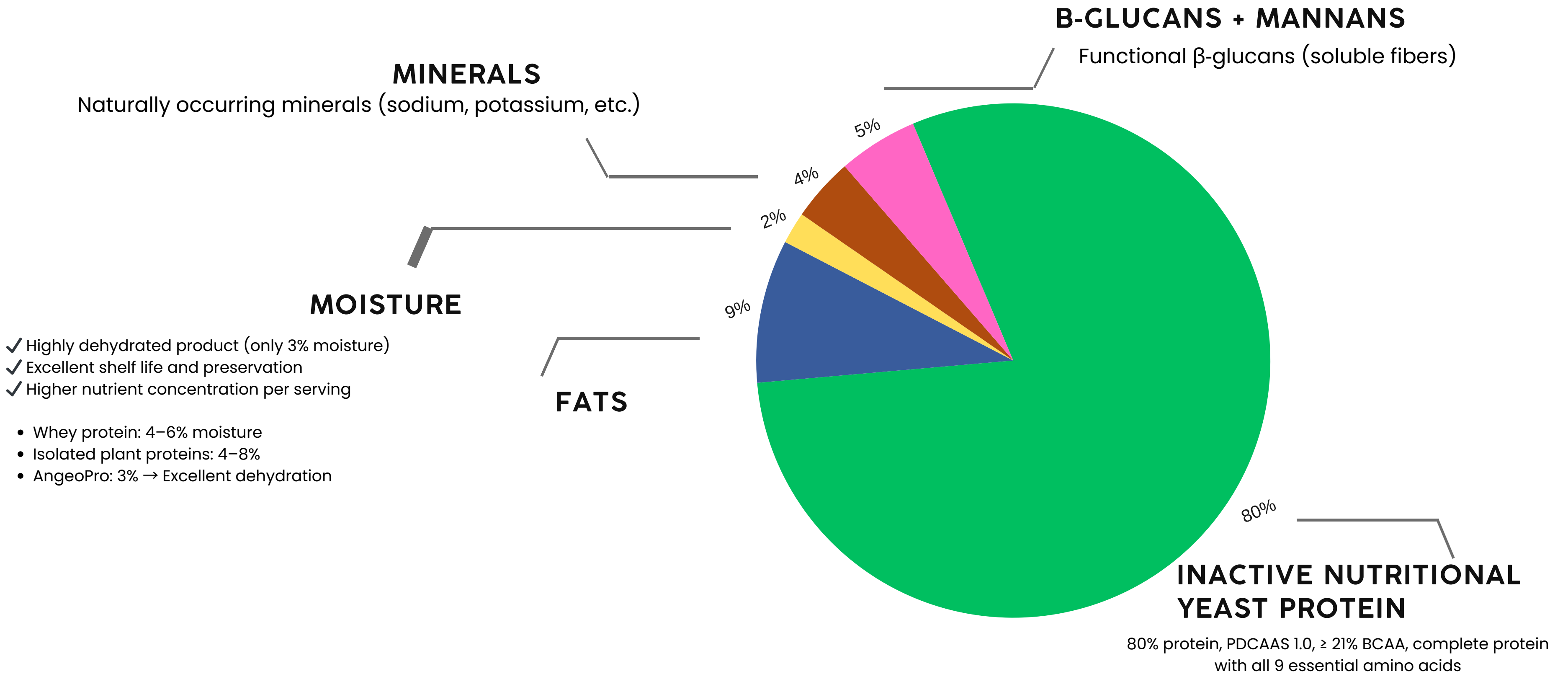
- ✗ Lactose
- ✗ Gluten (trace-free)
- ✗ Soy, nuts, eggs, etc.



NUTRITIONAL AND FUNCTIONAL PROFILE

COMPLETE NUTRITIONAL PROFILE OF INACTIVE YEAST PROTEIN

BY **Angeopro**



- ✓ Highly dehydrated product (only 3% moisture)
- ✓ Excellent shelf life and preservation
- ✓ Higher nutrient concentration per serving

- Whey protein: 4–6% moisture
- Isolated plant proteins: 4–8%
- AngeoPro: 3% → Excellent dehydration

OTHER BENEFITS:

✓ Clean label:
Mechanical process (centrifugation),
without chemical solvents

✓ 100% neutral flavor:
Ideal for any sweet or savory
preparation.

✓ Texture:
Fine, with no grittiness or lumps.



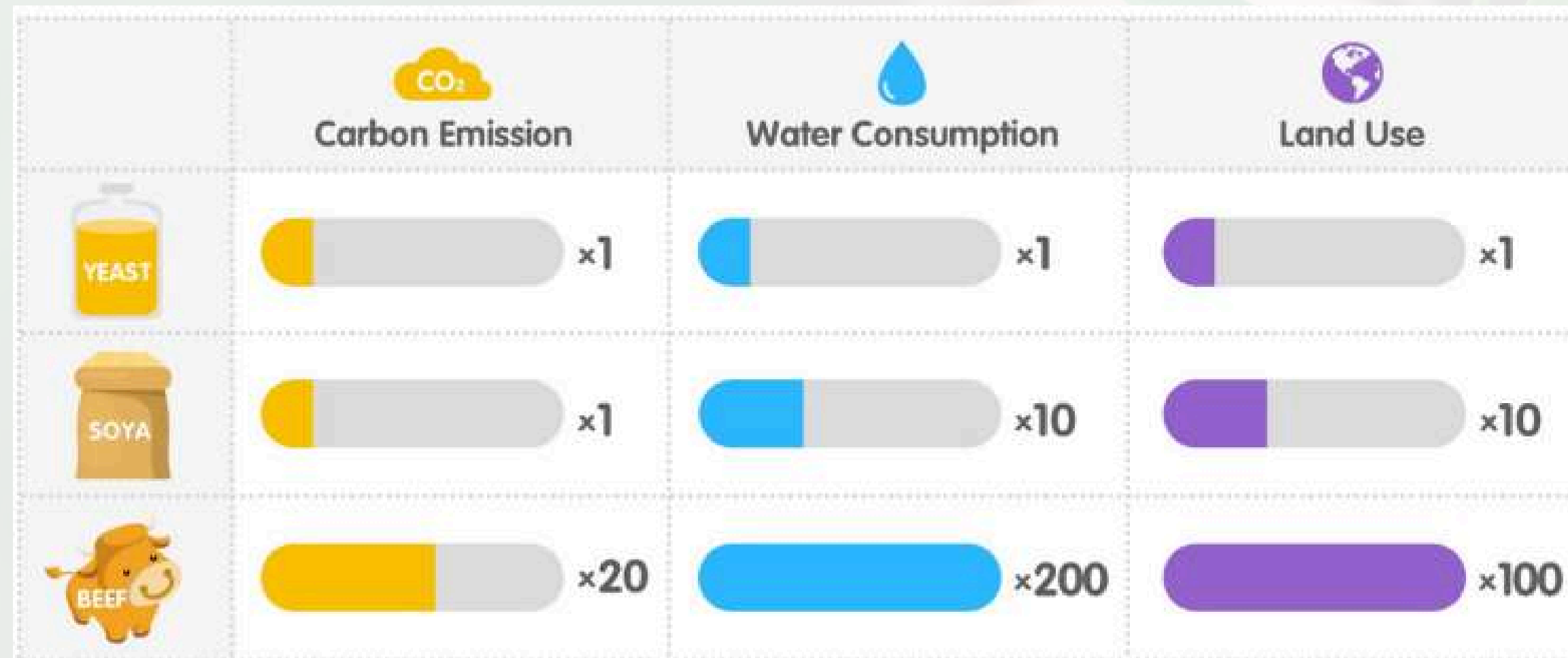
	INYP Angeopio	WHEY (WPI)	SOY PROTEIN ISOLATE	PEA PROTEIN ISOLATE
ESSENTIAL AMINO ACIDS	COMPLETE	COMPLETE	COMPLETE	INCOMPLETE
PDCAAS	1.0	1.0	1.0	0.82
PROCESS	MECHANICAL	CHEMICAL / MECHANICAL	CHEMICAL	CHEMICAL
GLUTEN	TRACE-FREE	TRACE-FREE	POSSIBLE	TRACE-FREE
LACTOSE	FREE	PRESENT	FREE	FREE
CROSS-CONTAMINATION	LOW RISK	LACTOSE	SOY	LOW RISK
FLAVOUR	NEUTRAL	NEUTRAL / BITTER*	BITTER	EARTHY
PRICE	AVERAGE	HIGH	AVERAGE	AVERAGE
ALLERGINICITY	VERY LOW	HIGH	HIGH	LOW

*WPH (Hydrolyzed)

HOW IS IT PRODUCED ?

Production cycles are short, highly efficient, and not influenced by climate or environment, making supply more reliable.

Lower carbon emissions, water usage, and land use compared to soy and beef.



Low environmental impact compared to animal proteins.
 Reduces food waste and uses water efficiently.
 By-products from fermentation processes are valorized.

THE PROTEIN WITH THE HIGHEST SUSTAINABILITY

A model of a **CIRCULAR ECONOMY**. Sugarcane and beet molasses provide the nutrients for the yeast.

Wastewater from yeast production is a **SOURCE OF ORGANIC FERTILIZER** for crop cultivation.

No GMOs or pesticides used.



WHERE IS IT USED?

DAIRY AND VEGAN ALTERNATIVES.



Cheese, Vegan cheese, Ice cream, Milk, Yogurt..

Boosts nutritional profile and improves texture.

Soups and creams (as a natural thickener).

FOOD SUPPLEMENT



Protein powders, protein drink mixes, protein bars

PROTEIN SNACKS



Protein chips, protein cookies, healthy indulgence.

https://www.youtube.com/watch?v=3M_xFl-ehz8&ab_channel=SuperYou

VEGAN AND MIXED MEAT ALTERNATIVES



Vegetarian meat, vegetarian sausage, vegetarian steak, vegetarian seafood.

FOR BAKING



Improvement of nutritional profile and functional properties. Healthy pastries.



APPLICATIONS DEVELOPED WITH INACTIVE NUTRITIONAL YEAST PROTEIN.

Angeopio

INDIA 

https://www.amazon.in/SuperYoyu-Assorted-Protein-Fermented-Vegetarian/dp/BODMT5VG67?utm_source=chatgpt.com&th=1



POLAND 

https://allnutrition.com/ALLNUTRITION_Yeast_Protein-opis41988.html?utm_source=chatgpt.com



SPAIN 

<https://greentahr.com/producto/proteina-de-levadura-nutricional-750g/>

<https://energyfeelings.com/caldo-proteico-nutricional-magic-broth/>

<https://nuveg.eu/familia-nuveg-comida-vegetariana-2/salsa-de-pimienta/>



THANKS !

