



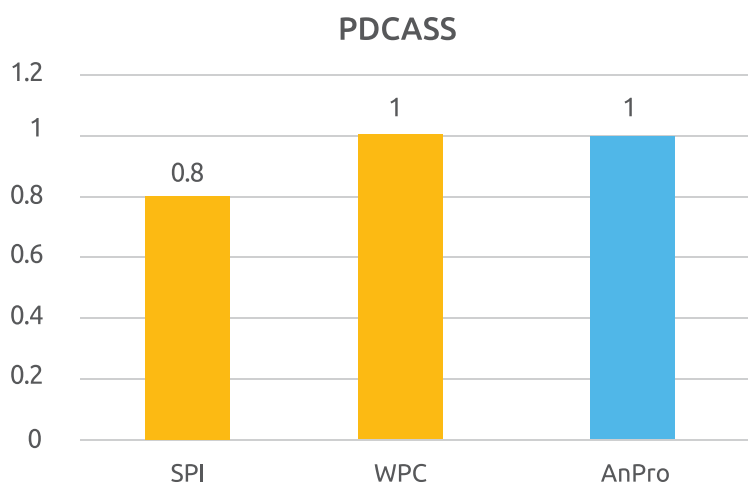
AnPro® Yeast Protein

Protein market game-changer

Benefits & Advantages

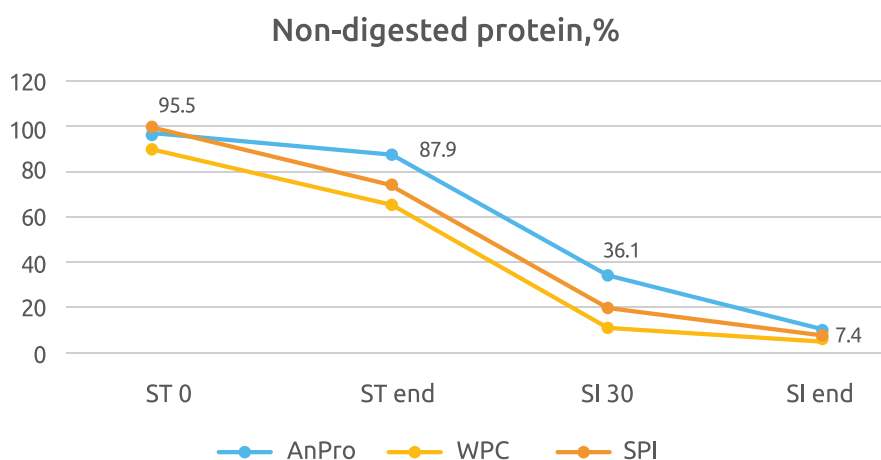
- Complete protein containing all essential amino acids
- PDCAAS of yeast protein is same as dairy protein, higher than plant protein
- High content of BCAA (branched-chain amino acid), good for muscle recovery
- High content of dietary fiber, good for gut health
- Slow protein, providing body amino acids continuously and steadily
- No risk of GMO & animal protein concerns
- Reliable, Eco-friendly & Sustainable
- Best substitute of plant protein & animal protein

Nutrition & Digestibility



PDCAAS of different protein sources

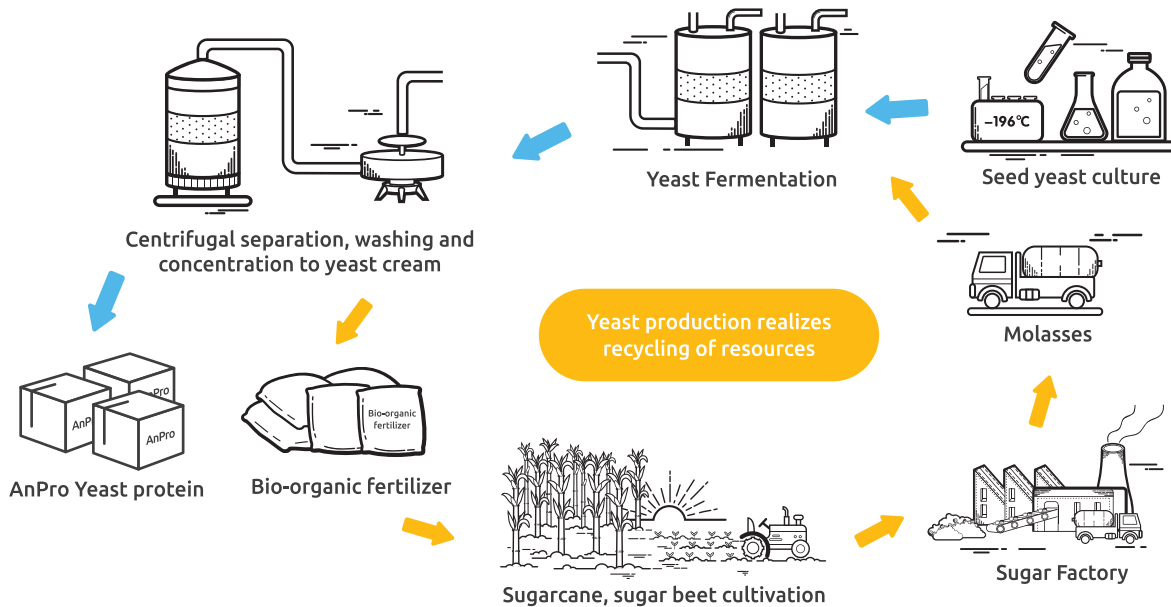
The PDCAAS of yeast protein is in the same level as WPC (whey protein concentrate), higher than SPI (soy protein isolate). (SPI is a typical and widely used protein source from plants, the nutrition value of SPI is similar to pea protein.)



Non-digested protein content during the study using SHIME in vitro simulator

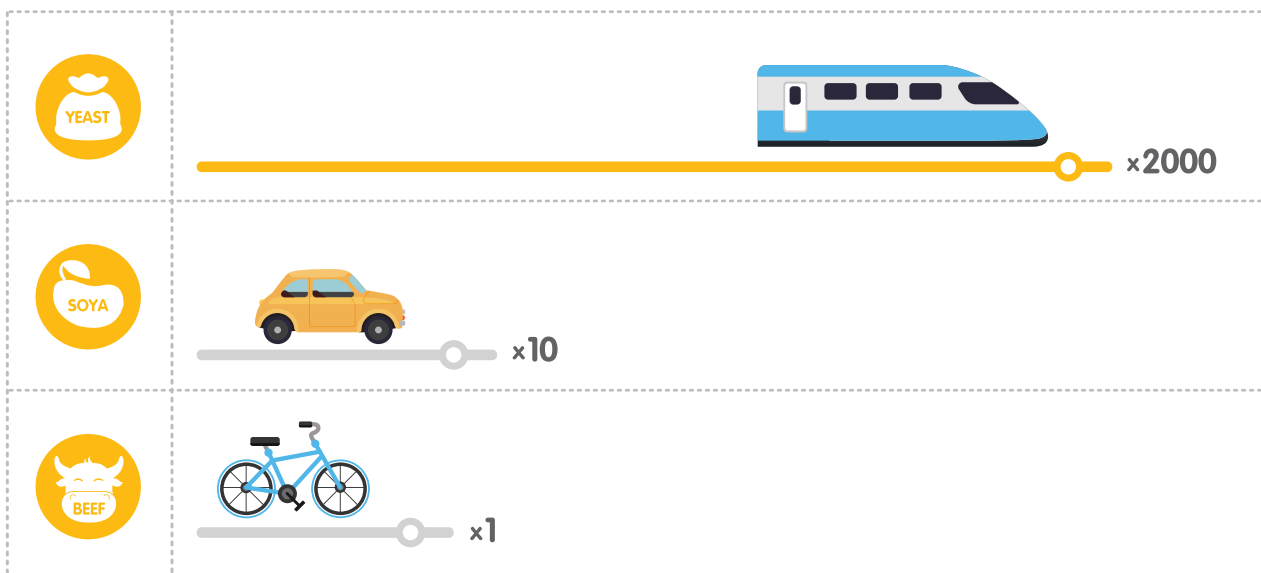
Study results showed that yeast protein is a slow-digesting protein, which is helpful to anti-metabolism or muscle protection. Yeast protein can increase satiety and provide amino acid continuously and steadily, thus making yeast protein a good protein source for dieters and sport nutrition.

Sustainable, Reliable & Eco-friendly







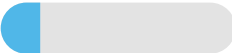
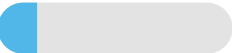
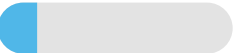

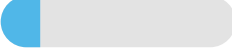
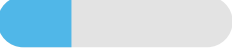
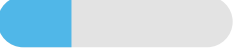




Circular economy of producing process of AnPro yeast protein

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 wastewater of yeast production is the source of organic fertilizer for crop production.



Comparing of protein production efficiency between different protein sources

Because the main producing process of yeast is fermentation, the production of AnPro is not influenced by climate and environment, which makes the output of AnPro always stable. Compared to animal and plants sources with long breeding cycles, AnPro is extracted from yeast with short production cycles and high efficiency.

	 Carbon Emission	 Water Consumption	 Land Use
 YEAST	 x1	 x1	 x1
 SOYA	 x1	 x10	 x10
 BEEF	 x20	 x200	 x100

Environmental influence and resource consumption when producing equal amount of protein

Comparing to animal and plant protein, AnPro yeast protein can reduce water consumption, generate less carbon footprint, and occupy less cultivated land. AnPro yeast protein is good for the environment protection and available resources.

Health Claims

- 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

AnPro 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
- Strict vegans, vegetarians, and flexible vegetarians
- Overall health



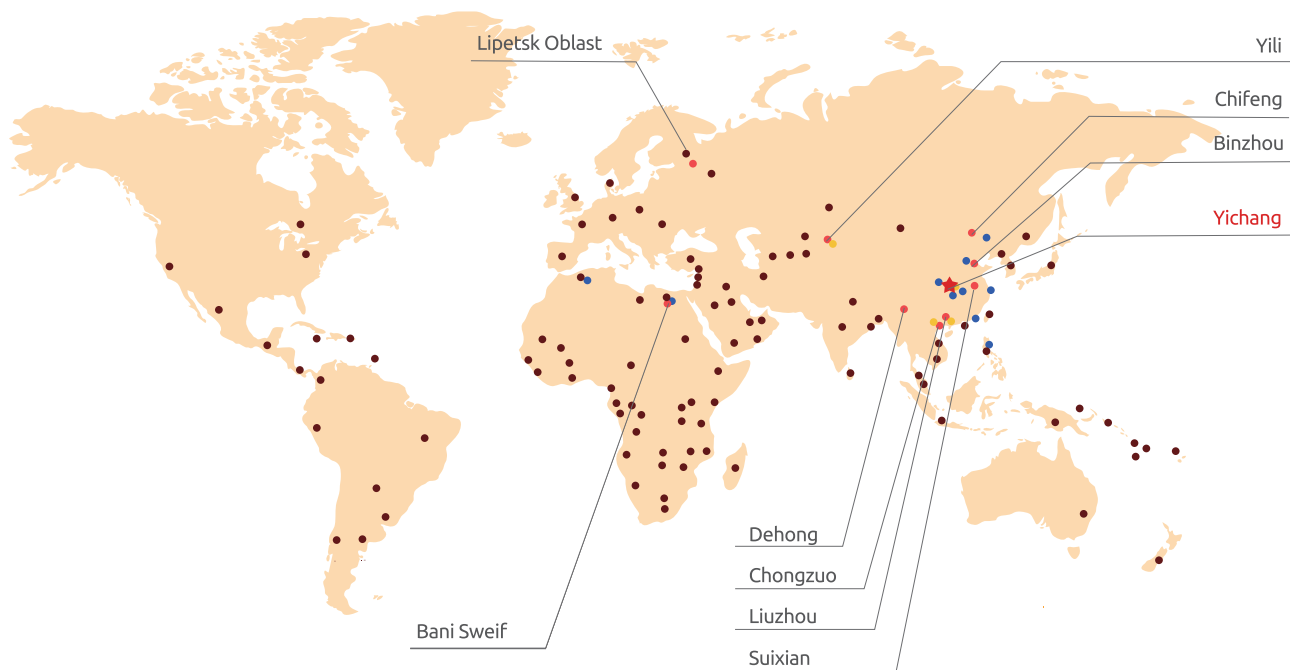
About Angel

Angel Yeast Co., Ltd, was established in 1986, specialized in the processing and manufacturing of yeast and yeast derivatives. Angel has 12 international advanced production bases in China, Europe and Africa, and the products are exported to more than 150 countries and regions. As the No. 1 yeast extract manufacturer in the world, Angel already established a global marketing network, with regional headquarters and application of technical service centers all around the world. Certified by ISO14001, 9001, 22000, OHSAS18001, BRC, KOSHER and so on, the testing center of Angel was accredited by CNAS, providing a reliable guarantee for the products.



About Angel Human Health (AHH) Division

Specialized in yeast and fermentation, AHH is committed to developing innovative, differentiated, science-based functional ingredients and customized solutions, to help our customers get enduring success, as well as contribute to a healthier and sustainable world together.



★ Headquarters ● Yeast manufacturer ● Yeast extract manufacturer ● Technic center ● Overseas agent

We Believe Scientific Innovation In Yeast Will Help

- human be healthier
- food be more nutritious
- environment be protected
- the world achieve a higher quality of life

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