



# Simplo Gmr Yeast Extract

Levex Simplo GMR is a unique yeast extract with its high nucleotide content, derived from *Saccharomyces cerevisiae*.

Levex Simplo GMR provides incomparable high umami and base note for specific food product applications. With extremely low salt content can be applied in various food productions, even no salt food products.

On the other hand Levex Simplo GMR can be declared as natural ingredient. With a very low dosage offers high umami.





# Simplo GMR

## Yeast Extract



**Low Salt Content:** With less than 5% salt, Levex Simplo GMR helps you maintain flavor intensity while reducing sodium in formulations, meeting the growing demand for healthier, low-sodium foods.



**High Nucleotide Content:**

The high nucleotide concentration provides a strong umami effect, offering a richer and deeper taste to savory dishes, making it ideal for soups, sauces, snacks, and more.



**Strong Umami Impact:** Even at low dosages, Levex Simplo GMR provides an intense taste, making it a highly efficient alternative to traditional additives.



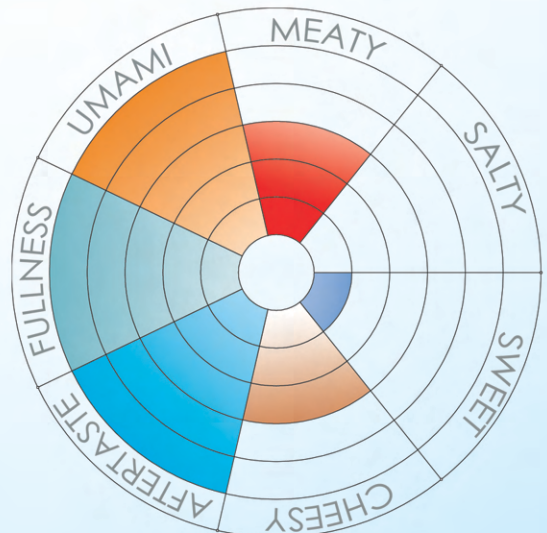
**Clean Label Solution:** Simplify ingredient lists without compromising on taste. Levex Simplo GMR supports clean label goals and aligns with consumer demand for natural ingredients.

### Physicochemical Characteristics







### Analysis Methode

Proteins	min%58	AOAC 960.52:1994
Dry Matter	min %95	
Moisture(105± 2°C)	max %5	FCC5th
Sodium Chloride	≤ %5	Mettler Toledo App.
pH (2% solution)	5.0- 6,8	
5'GMP 5'IMP	5.0% - %6.0	(2Na*7aq)

### Taste Diagram



### Application Dosages

					
SPICE BLENDS	MEAT PRODUCTS	INSTANT SOUPS	BOUILLONS	SAUCES	SNACKS
%	%	%	%	%	%
0,3-0,7	0,6-1	0,4-0,8	0,4-0,8	0,4-0,8	0,3-0,7

\* Dosage should be calculated over the end product.

Address : Ceylan Sok. No:1 D:3 Yıldız Beşiktaş  
İSTANBUL TURKEY  
Tel: +90 212 2589733 Fax: +90 212 2589052  
e-mail: info@levex.com.tr