





Levex Factory - Afyon

WHO WE ARE?

Call ourselves solution partner. Responsible for our clients' end products.

First and only Yeast Extract producer in TURKEY

WHAT WE DO?

Innovation oriented products via unique production. Support on application with a strong R&D. Strive to be a flavor solution for every type of food product.

HOW WE DO?

Start from nature and end up with a natural product; passion and dynamism keeps us young.

Capability and flexibility of producing in any specific field that our customers desire. Serve with a broad range of products.

A special production process; production of Levex is an entirely organized and well planned process. The final product is a result of a unique design. Yeast varieties that are in use are selected from our own Arlen Colony Culture collection

PRODUCT DEVELOPMENT CYCLE

Offering solutions Following your demand.



Punctual reply
Innovative and high
technology driven
research
Experienced &
accumulated knowledge.

Wide Collection Knowledge to implement lab in

- Unique production
- Controlled step
- Standard productions





Application knowledge to generate demand with specification

Gras in all food applications.



PRODUCTS

LEVEX SIMPLO

Levex Simplo is a unique yeast extract with its high nucleotide content. Derived from Saccharomyces cerevisiae. Levex Simplo provides incomparable high umami and base note for specific food product applications. Its extremely low salt content (<%1) enables its application in various food productions, even in no salt food products. Uniquely, Levex Simplo can be declared as natural ingredient. With a very low dosage offers high umami.

LEVEX SPECTRA

Levex Spectra is a general application yeast extract for all types of food productions. It can be a MSG replacement or base note source for food products. Levex Spectra enhances the perception of the flavors as well as a base note for the different notes. Main application for Levex Spectra is savory profiled food products.

LEVEXTERRA

Levex Terra, is a yeast extract with special base note for various food applications. Levex Terra can be applied in a wide range of savory to bakery fillings. The taste boosting effect can be adjusted just by dosage differentiation. Levex Terra also has balanced umami flavor; it offers pleasant flavor even at exceeding dosages.

LEVEX TERRA MAXII

Levex Terra Maxi is a yeast extract with high umami with its high nucleotide content. It enhances flavors with very low dosage. Terra Maxi can be applied in different food productions. It supports existing flavors with packing all flavors and notes in one package.

LEVEXTERRA MO1

Levex Terra Mo1 is a yeast extract with universal food application. Mo1 offers economic solution in savory applications. Mo1 can provide umami for all types of food production at low dosages.





YEAS EXTRACT











