

# Creation of new value

Yeast extract with **20% glutamic acid** content.  
Clean label

- ▶ 1. Strong umami taste
- ▶ 2. Brings out the original flavor of the ingredients
- ▶ 3. Enhances the flavor of spices
- ▶ 4. Lacks the distinctive taste specific to yeast extract
- ▶ 5. Enhances the ripeness of fermented foods
- ▶ 6. More taste to salt-reduced, fat-reduced foods
- ▶ 7. Safe and secure heat extraction method
- ▶ 8. HACCP, ISO, FSSC, BRC certification
- ▶ 9. Kosher, Halal certification
- ▶ 10. "Product Power Award" winner at ifia JAPAN 2011

## About Yeastock

**Natural  
Traditional  
Japanese  
fermentation  
technology  
Creation of new value**



Yeastock is an innovative yeast extract seasoning developed by Asahi Group, the No. 1 yeast extract manufacturer in Japan. To promote food safety and a healthy lifestyle, Asahi offers customers the natural savory ingredients based on the group's core technology. Yeastock will be your partner in developing new and innovative products.

## Application



Chicken consommé



Corn soup



Clam chowder



Gratin



Hamburger patty



Fried chicken (pre-mix)



Sauce for udon noodles

## About Yeastock

Yeastock series are innovative yeast extracts for seasoning developed by Asahi Group. Asahi Group Foods, Ltd., the oldest and biggest(\*) yeast extract manufacturer in Japan as a member of Asahi Group produces Yeastock products.

To promote food safety and a healthy lifestyle, We offer customers natural savory ingredients based on the Asahi Group's core technologies. Competitive advantages of Yeastock are the additional effects of salt and sugar reduction, flavor enhancement of spices and milk ingredients, going well with plant based meats as health-oriented products and the cost reduction effect from these results. Yeastock will be your partner in developing new and innovative products.



\* Quote from THE FOOD CHEMICAL NEWS Sep. 26, 2019 (Result in 2018)

# “3 characteristics of Yeastock”

- ▶ Natural
- ▶ Traditional Japanese fermentation technology
- ▶ Creation of new value



## Asahi's abilities in yeast development and safe and secure quality

Asahi Breweries possesses a yeast bank including several thousands of types of yeasts, and yeast information has been compiled in a database. Using such cutting edge technologies for yeast, the company has launched hit products such as Asahi Super Dry. We have applied these technologies to the field of foods and have successfully developed yeast with high content of glutamic acid (a kind of natural amino acid) and characteristic functions. Furthermore, by utilizing our technologies for culturing these yeasts and our extracting technology, the Yeastock series of safe and secure yeast extract was developed.

### Contact Us

If you have any questions regarding the contents of this website or other such matters, please don't hesitate to contact us via the following email address.

[yeastock@asahi-gf.co.jp](mailto:yeastock@asahi-gf.co.jp)

Personal information obtained via this inquiry form will only be used for the purposes of responding to your inquiry, and explaining and introducing our products to you.

An Asahi Group Foods sales representative or sales agent liaison staff member will respond to your inquiry.

[Privacy Policy](#)



ASAHI GROUP FOODS,LTD. has the responsibility for Yeastock products.

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