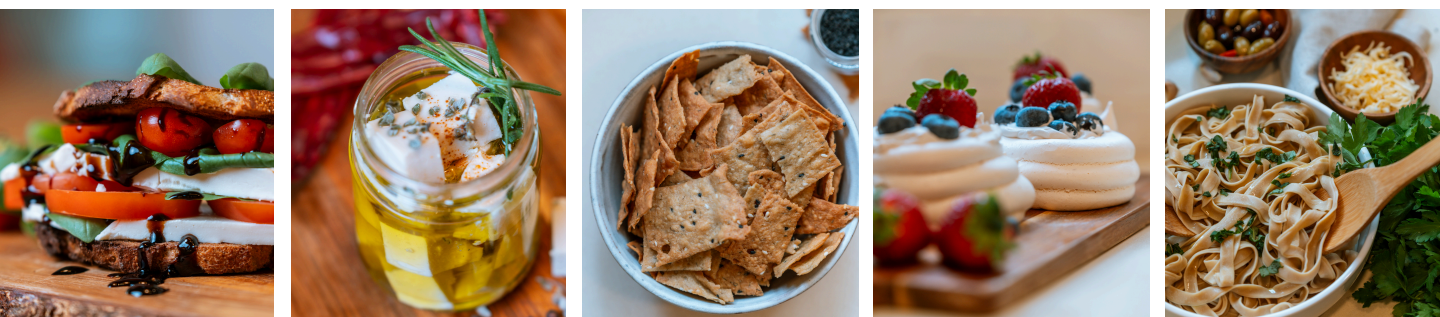




*Yeap transforms spent yeast into a powerful, versatile protein ingredient, offering an unparalleled combination of **nutrition, sustainability, and performance**. Our process extracts high-quality protein from yeast biomass that would otherwise go to waste, creating an innovative solution for food manufacturers looking to enhance texture, taste, and protein content - without compromise. Beyond food applications, our expertise in yeast processing extends to developing bioactive compounds for supplements in the health and wellness space.*



A protein without an asterisk

Most proteins come with trade-offs, being either unsustainable, unhealthy, expensive, or poor tasting. Yeap removes these barriers by providing a versatile, nutritious, affordable protein that integrates seamlessly into various food applications.

Why Yeap?

Yeap's protein is an ideal replacement for milk protein, eggs, and other alternative proteins, supporting clean-label formulations across dairy alternatives, condiments, baked goods, pasta, egg replacements, protein bars, and meat analogues.

Key benefits

- ✓ High protein content: up to 25g per 100g in final formulation, ideal for sports nutrition, clinical use, and GLP-1 diets
- ✓ Allergen-free and non-GMO
- ✓ Enhances texture and emulsification
- ✓ Easy to integrate, scalable, and cost-effective
- ✓ Neutral & versatile: smooth, creamy, and natural taste
- ✓ Sustainably upcycled

Advancing sustainability and nutrition

Yeap not only upcycles yeast for food applications but is also pioneering new ways to convert its process downstream into bioactive compounds for health and wellness. Our expanding research explores the potential for supplements targeting immunity enhancement, gut microbiome balance, anti-aging, cognitive support and weight management.

Yeap upcycles yeast that would otherwise be wasted, isolating its high-quality protein to create a zero-waste, resource-efficient ingredient. This circular economy approach minimizes land and water use while significantly reducing greenhouse gas emissions, ensuring a resilient, climate-proof supply chain.

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