

Angeopro

Yeast Protein

The New Standard in Protein : Yeast Protein

✓ Non-GMO ✓ Animal source Free ✓ Allergen Free ✓ Lactose Free



Easy to digest
and absorb

92.7%

Equivalent to WPI

Complete
Protein

PDCAAS=1.0

Balanced essential Amino-acid profile

Nutritional
Enhancement

>20% | **>5%** | **>7%**

Amino acid | Arginine | Lysine

The New Standard in Protein : Yeast Protein

A novel protein ingredient manufactured through enzymatic hydrolysis, extraction, purification, separation, and drying processes using *Saccharomyces cerevisiae* as the raw material.

- Derived from yeast, non-animal source
- 70%–90% different content levels
- High-quality complete protein, PDCAAS = 1.0
- High bioavailability, digestibility >90%
- Clinical research evidence for promoting muscle growth and relieving muscle loss, etc.

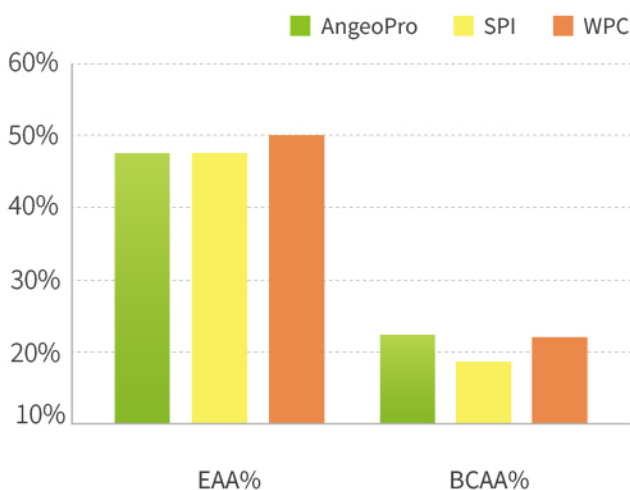
Angeopro 

- Wide range of applications, non-GMO, no common allergens, lactose-free
 - Clean flavor and refreshing mouthfeel
 - Environmentally friendly and sustainable
 - High stability and mineral compatibility
 - High content of branched-chain amino acids (>20.0 g/100 g protein)
- Rich in lysine (~9.0 g/100 g protein)
Rich in arginine (~6.0 g/100 g protein)

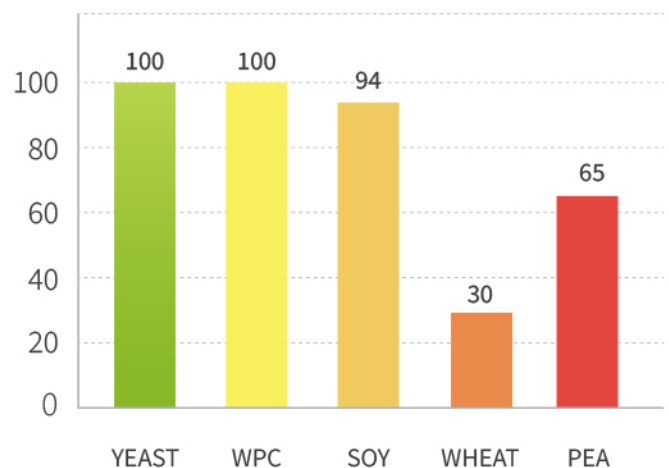


Comprehensive and Balanced

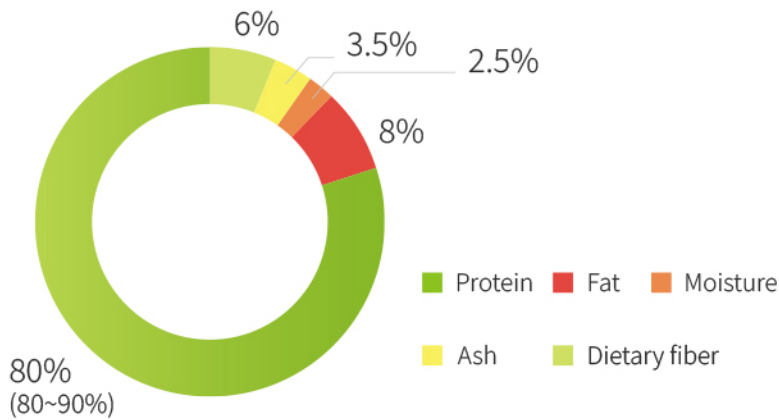
Amino Acid Content by Protein Source



PDCAAS Score by Protein Source
(Based on children aged 3+ and adults)



Ideal nutritional structure

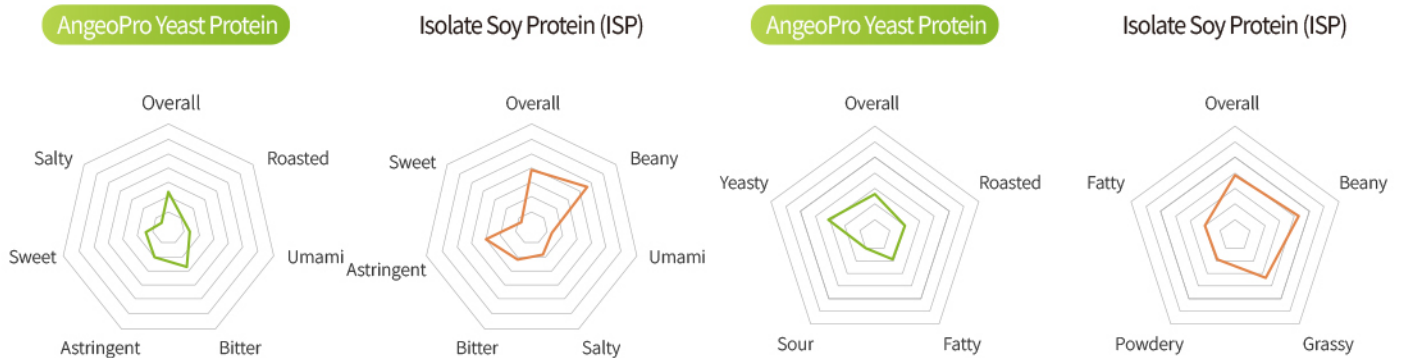


Sodium	<400 mg/100g
Saturated fat	<2.0 g/100g
Cholesterol	<0.8 mg/100g
Trans fatty acids	<0.2 g/100g
Sugar	<0.35 g/100g

Gluten-free **Pesticide residue-free**
Hormone-free **Antibiotic-free**

Clean aroma with mild, neutral taste

Comparison of the aroma and taste of yeast protein and a commercialized soy protein isolate product (internal test data)



Sufficient clinical research evidence

Changes in lean body mass before and after intervention

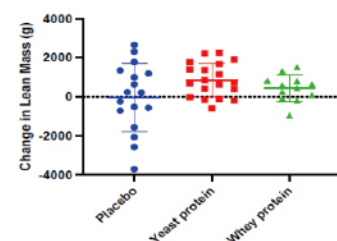
*Significant difference compared with the placebo group

	Placebo group	Yeast protein group	Whey protein group
Change in maximum bench press weight (kg)	2.59	5.78*	5.77*
Change in total lean muscle mass (kg)	-50.49	867.14*	357.73
Change in total body weight (kg)	518.24	950.94	654.37

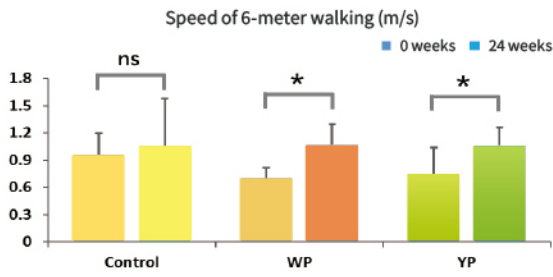
(Briskey. Journal of Food and Nutrition Research, 2024)

Anterior Tibialis Muscle Mass Changes (8-Week Program, 40g/day Protein)

Figure 1 – change in lean mass after 8 weeks

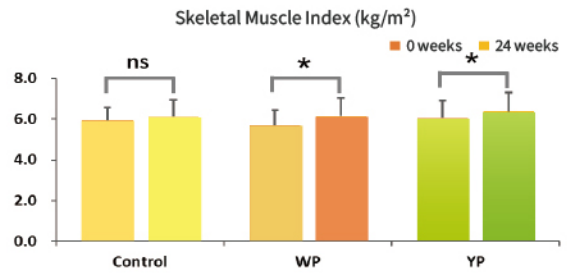


Changes in walking speed before and after intervention



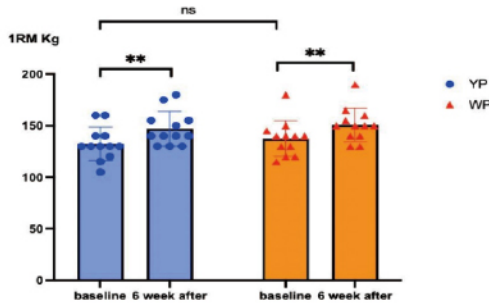
Control : Placebo group WP : Whey protein group YP : Yeast protein group

Changes in skeletal muscle index before and after intervention



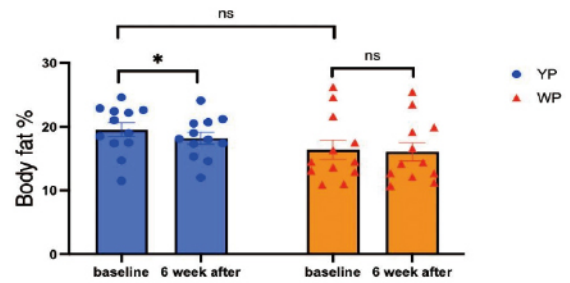
Middle-aged and elderly adults, 20 g of product per day (approximately 16 g protein), for 24 weeks. Data not yet published.

Changes in athletes' maximum squat weight before and after intervention



YP: Yeast protein and whey protein concentrate blended at a 1:1 ratio
WP: Pure whey protein

Changes in athletes' body fat percentage before and after intervention



National first-class basketball players, protein supplementation of 30 g per day (approximately 24 g protein), combined with resistance training, for 6 weeks. Data not yet published.

Certifications and Claims

- Vegan: Non-animal source
- Non-GMO
- Allergen-Free
- Low Carbon footprint
- HALAL certified
- KOSHER certified
- Self-Affirmed GRAS by FDA

Related Honors

- Hubei Province “61020” full-chain key research landmark product
- First batch of biomanufacturing landmark products by the Ministry of Industry and Information Technology
- Advanced scientific and technological innovation achievement of China’s light industry during the “14th Five-Year Plan” period
- 7th iSEE Global Food Innovation Award
- 2025 IFE International Food & Beverage Exhibition World Food Innovation Awards “Best Ingredient Innovation Award”

Application Areas

Sports nutrition

Meal replacement and weight management

Family nutrition

Dairy products, coffee, beverages
Snacks
Bakery
Meat products
...

Key Benefits

High branched-chain amino acid content, promoting muscle repair and growth; low foaming and excellent dispersibility, providing an excellent user experience.

Slow-digestion and sustained-release characteristics, continuously and steadily supplying nutrition and providing a longer-lasting feeling of fullness.

A premium protein from an innovative third source—beyond conventional animal and plant-based options—delivering balanced, complete nutrition for the whole family.

Mild flavor and neutral taste, with high stability and compatibility, allowing seamless integration into product formulations. It blends harmoniously into various food and beverage systems and significantly improves the nutritional quality of products.

Application Example

High-Protein Biscuit (Caramel Cinnamon Flavor)



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
Wheat flour	38	Maltitol	17.2
AngeoPro Yeast Protein	4	Caramel syrup	3
Wheat protein	8	Vegetable oil	15
Corn starch	3.5	Egg	10
Baking soda	0.6	Edible salt	0.2
Cinnamon	0.5		

Application Features

- High protein (17.3 g/100 g)
- Crispy texture
- Caramel cinnamon flavor

High-Protein Bar (Brownie Flavor)



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
AngeoPro Yeast Protein	34	Cocoa powder	2
Maltitol syrup	33.2	Yeast dietary fiber YDF50	2
Almond paste	6	Soy lecithin	0.15
Coconut oil	6	Flavoring	0.45
Glycerin	4	Chocolate coating	Appropriate amount
Polydextrose	6.2	(64% dark chocolate : crushed almonds = 9:1)	
Coconut milk powder	6		

Application Features

- High protein (29 g/100 g)
- Lactose free
- High dietary fiber
- Rich chocolate flavor

High-Protein Cereal Snack (Puffed Ring Type)



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
Corn grits	74.3	Calcium carbonate	0.5
AngeoPro Yeast Protein	25.0	Erythritol	0.2

Application Features

- High protein
- High fiber
- Non-fried
- Suitable for weight management
- Meal replacement

High-Protein Fried Noodle (Ramen / Instant Noodle)



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
Wheat flour(H/G)	567	Phosphate	1.275
Acetylated starch	39	Guar gum	1.8
Wheat gluten	15	Salt	15
AngeoPro Yeast Protein	24	Drinking water	245
Sodium bicarbonate	2.4		

Application Features

- High protein content (13.8 g/100 g)
- High dietary fiber (7.9 g/100 g)

Mung Bean-Flavored Protein Powder



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
AngeoPro Yeast Protein	92.0	Milk flavoring	0.61
Inulin	6.49	Mung bean flavoring	0.64
Sucralose	0.06	Yeast extract FA34	0.1
Cream flavoring	0.10		

Application Features

- High-quality protein content of 73%
- Easy supplementation for active people
- Low-allergen and lactose-free
- Prebiotic
- Lightly sweet mung bean flavor

Matcha-Flavored Protein Powder



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
AngeoPro Yeast Protein	90.0	Sucralose	0.06
Inulin	6.46	Milk flavoring	0.7
Gardenia(concentrated juice) powder, green	1.5	Matcha flavoring	0.5
Matcha powder	0.6	Yeast extract FA34	0.13
Monk fruit powder MOV19	0.05		

Application Features

- High-quality protein content of 78%
- Easy supplementation for active people
- Low-allergen and lactose-free
- Prebiotic
- Natural gardenia green

High-Protein Plant-Based Composite Protein Beverage



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
White granulated sugar		Compound stabilizer	
AngeoPro Yeast Protein		Sodium bicarbonate	Adjust pH to 6.7-6.8
Coconut milk powder		Edible salt	
Soy protein isolate		Vitamin C	
Pea protein		Yeast extract	
Mango powder		Food flavoring	Appropriate amount
Vegetable oil		Purified water	Add water to 1000
Inulin			

Application Features

- High protein $\geq 6.2\%$
- Purely plant-based and lactose-free
- Mixed protein composition
- Higher nutritional value

Vanilla-Flavored Ice Cream Premix Powder



Ingredients	Addition Amount (%)	Ingredients	Addition Amount (%)
Plant-based fat powder	44.675	Compound stabilizer	1.2
White granulated sugar	48	Sodium D-isoascorbate	0.05
AngeoPro Yeast Protein	6	Vanilla flavoring	0.075

Application Features

- Vegan formula
- Lactose-free
- Dense and smooth texture
- Light



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