

Healthy. Natural.  
**GOOD FOR YOU.**



brookside  
FLAVORS & INGREDIENTS

Ingredients For a Healthy Partnership  
**Clean Label HVP Alternatives**



[brooksideflavors.com](http://brooksideflavors.com)



**Brookside is a “Good for You” company with a team of spirited innovators, always ready to collaborate with our customers to create delicious new sensory experiences.**

We are different from other yeast and flavor companies because we manufacture solutions for both taste and flavors (natural and organic). Brookside Yeast Enhancement brings up the Umami and clean savory notes in a recipe, with the full advantages of clear and clean labels that consumers desire.

**Our Yeast flavors add complexity to soups, sauces, gravies, and snack foods. Replacing hydrolyzed corn, soy, or wheat protein with Baker’s Yeast Extract provides multiple advantages:**

- Lower Sodium than HVPs
- Kitchen Cupboard Ingredient
- Allergen Free
- Kosher
- Thermal Process Stable
- Organic Certified Available

**EXTRACTS AND INGREDIENTS FOR HVP REPLACEMENT:**

Yeast Flavors: Light, Savory, Chicken, Beef

HVP Type	BFI Alternative	Description	Usage
Light Soy and Corn	100553	Yeast Extract Light	1:1
Light Wheat	100554	Yeast Extract Savory	1:1
Light Corn	100511	Yeast Extract Savory	1:1
Chicken	100556	Chicken Type Flavor	1:1
Dark Soy and Corn	100557	Beef Type Flavor	1:1
Beef	100558	Beef Type Flavor	1:1

**Customized Flavor Creation and Specialized Applications Know-how**

*Ask about our full range of Taste Enhancement and Customized Natural and Organic Flavors.*