

Engevita[®] Garlic-Parmesan Style Powder: Elevating Savory Food Experiences



Engevita® - Premium Nutritional yeast

Lallemend Bio-Ingredients introduces the latest addition to its esteemed **Engevita®** brand – the **Garlic-Parmesan Style Powder**. This savory powder ingredient seamlessly blends two of the most cherished and delectable flavor profiles, garlic, and Parmesan cheese style, offering a versatile enhancement for a myriad of applications, ranging from snacks and sauces to batter systems and ready meals.

Garlic, renowned for its unique blend of pungency and sweetness, holds a global appeal deeply rooted in cultural and culinary traditions. Its presence in diverse cuisines worldwide speaks to its universal popularity and timeless culinary significance. Parmesan cheese, a culinary masterpiece with a rich Italian heritage, has earned a place of honor in kitchens globally, cherished for its history, tradition, and unparalleled taste.

The fusion of these two iconic flavors in the **Engevita® Garlic-Parmesan Style Powder** brings a new dimension to culinary creations, promising a sensory delight for food enthusiasts. The natural flavoring preparation used is not only mouthwatering but also aligns with vegan and vegetarian dietary preferences, ensuring broad inclusivity.

The **Engevita®** brand, celebrated by consumers since the 1950s, stands as a premium, whole-food cultured inactive nutritional yeast derived from primary-grown *Saccharomyces cerevisiae*. With its natural composition rich in complete protein, containing all relevant amino acids, fibers, and vitamins, **Engevita®** has been recognized as a valuable addition to various food applications, including snacks, sauces, ready-to-eat meals, and soups. The nutty, pleasant, and umami profile of **Engevita®** inherently elevates the mouthfeel and nutritional profile of diverse food applications, providing a wholesome culinary experience. The product's emulsifying properties further contribute to creating a rich and creamy texture when desired.

Available for B2B applications, the **Engevita® Garlic-Parmesan Style Powder** boasts a shelf-stable, microbiologically controlled formulation, with Kosher and Halal certifications.

Enrich your culinary creations and foster a deeper connection with consumer preferences.

TYPICAL DOSAGES IN APPLICATIONS :

- Sauce and salad dressing: 0.5 - 1%
- Batter systems: 1 - 5%
- Snack Seasonings: 8 - 12%

APPLICATION EXAMPLE

Battered Cauliflower Bite

The addition of **Engevita® Garlic-Parmesan Style Powder** in the predust gives the fried product some toasted, savory notes. The garlic parmesan profile gives character to a product which is often perceived bland, while the nutritional yeast provides flavor complexity and enhanced craveability.

INGREDIENTS	QUANTITY
	% by weight
Raw cauliflower florets (8-12g)	60.5
PREDUST	
Toasted wheat crumbs, modified corn starch, wheat gluten, salt	4.75
Engevita® Garlic-Parmesan Style Powder	0.25
TEMPURA BATTER MIX	
Corn flour, wheat flour, modified corn starch, corn meal, yeast extract (Prime-Lyfe® 170 A), baking powder, salt, citric acid, modified milk ingredient, xanthan gum	29.5
Vegetable oil (Canola)	5.0
TOTAL	100.0



DIRECTIONS

- 1- Combine tempura batter mix with ice water. Stir until smooth. Set aside.
- 2- Pat cauliflower florets dry and lightly cover with the predust mix.
- 3- Dip florets into the tempura batter. Drain excess batter.
- 4- Gently drop florets into hot oil 375°F (190°C). Par-fry until golden.
- 5- Freeze units for storage.

FINAL PREPARATION



CONVENTIONAL OVEN

Preheat oven to 400°F (200°C). Place pieces 1 inch apart on a baking sheet on middle rack of oven. Bake for 12 to 14 minutes. Careful, the product will be hot!



AIRFRYER

Preheat air fryer to 350°F (175°C). Place 8 pieces in the air fryer basket in a single layer. Cook for 8-9 minutes. Careful, the product will be hot!