

Paltech®

Natural Yeast Solutions for Palatability, Flavour & Functionality

Paltech® is our complete yeast-based platform for enhancing palatability, aroma, and nutritional value across dry, wet, and semi-moist pet food. Built on high-quality inactive yeast, refined yeast fractions, and sensory yeast extracts, Paltech® delivers clean-label savoury depth, strong umami, and full formulation flexibility.

What Paltech® Delivers

- **Premium yeast palatants** – Label-friendly palatants designed to replace brewer's yeast at lower inclusion, delivering stronger palatability, deeper umami, and improved cost-in-use. Naturally rich in nucleotides and ideal for vegetarian and vegan formulations.
- **Flavour yeast profiles** – Natural poultry, beef, and cheese profiles developed from sensory yeast extracts for enhanced aroma, top-note release, and consistent acceptance. Other flavour yeast profiles available.
- **Functional yeast fractions** – MOS, β -Glucans, and nucleotides to support digestive function, natural defences, and wellness-focused formulations.
- **Tailored yeast blends** – Custom combinations of palatants, functional yeast, and flavour systems built around your formulation goals, flavour targets, and clean-label positioning.
- **Consistent quality & strong umami** – Fermentation-derived savoury depth and reliable batch-to-batch performance across all applications.

Why Paltech®?

- Builds natural savoury depth and enhances flavour without adding extra meat proteins.
- Supports clean-label, vegetarian and vegan formulation.
- Ideal for gravies, coatings, flavour systems, and dry-food palatability enhancement.
- Combines flavour + function in one natural ingredient platform.
- Flexible across dry, wet, baked, and semi-moist formats.

Did you know?

Yeast ingredients are widely used in sports nutrition and plant-based human foods to deliver natural umami, savoury depth, and functional benefits. The same principles apply in pet nutrition – offering a clean, natural way to enhance aroma, taste, and wellness across dry food, treats, toppers, and baked formats.



The Paltech® Range

Paltech® Yeast Palatants

Label-friendly yeast palatants designed to replace brewer's yeast at lower inclusion, delivering stronger palatability, deeper umami, and improved cost-in-use. Naturally rich in nucleotides for enhanced savoury impact, and ideal for clean-label, vegetarian, and vegan formulations. A versatile base for flavour systems, gravies, coatings, and dry-food palatability enhancement.

Paltech® Mos-Tech

A refined functional yeast delivering Mannan Oligosaccharides (MOS) and β -Glucans to support digestive function, natural defences, and microbiome balance. Suitable for functional diets, wellness-focused formulations, and clean-label positioning.

Flavour Yeast Profiles (SYE-P, SYE-C, SYE-B)

Natural yeast-derived flavour systems delivering poultry, beef, and cheese profiles with strong umami, enhanced aroma, and consistent sensory performance. Developed from high-quality sensory yeast extracts, these profiles provide clean-label savoury depth, top-note enhancement, and fermentation-derived flavour complexity. Designed for seamless integration into flavour systems, gravies, coatings, and fat-based palatants, with excellent thermal stability and batch-to-batch consistency.

Tailored Yeast Blends

We can tailor yeast blends to your formulation goals, including:

- MOS
- FOS
- Nucleotides
- β -Glucans
- Antioxidant systems
- Custom flavour profiles
- Wellness-focused combinations (digestive support, natural defences, calming)



Tell us about your challenge

We can tailor a yeast blend to your flavour profile, functional target, or clean label positioning.

Trinity Partners Ltd. Ashbourne, Derbyshire UK

Bespoke functional & botanical blends

Specialist ingredient supply • Liquid-to-powder conversion

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