

## Sial Innovation Selection 2014 : Introducing YASO®

YASO®, THE NUTRITIOUS, DELICIOUS BREAKTHROUGH IN WHOLE SOYA BEANS



### NEW PREMIUM SPROUTED SOYA PRODUCTS

### FOR HEALTH CONSCIOUS CUSTOMERS AND FOOD MANUFACTURERS

As part of the SIAL CANADA 2014 show and pursuing its constant efforts to introduce innovative and healthy food products and ingredients to the North American market, LOC Industries presents **YASO® : non-GMO whole soya, sprouted and cooked**, a patented complete vegetable protein source that combines the unique nutritional composition of soya beans and the health advantages of sprouted foods.

Sprouts are little health treasures with a wealth of minerals. When a seed sprouts, it resembles an explosion of vitamins.

YASO® is so much more than soya! It is a whole non –GMO sprouted soya bean, rich in dietary fibres and protein. Furthermore, YASO® has very low carb content and serves as a good basis for a balanced diet.

YASO® food ingredient and YASO® gluten free cracker line were both selected by the jury amongst 2014 SIAL INNOVATIONS.

It is always a good idea to include sprouted soya to your diet!

Visit us at booth # 2623

Sial Canada : April 2 – 4, 2014 at Palais des Congres de Montreal



### Contact Presse

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## YASO® and its applications

YASO® is a non-GM whole soya, sprouted and cooked, available ground or whole, 100% natural product. It is a perfect food industry raw material with versatile application possibilities. **The inventors of YASO® have combined the unique nutritional composition of soya, the health advantages of sprouted foods and the demand of large scale processing.** YASO® contains **highly digestible complete protein, omega-3 and omega-6 fatty acids and it is a good source of fibre combined with low carb.** YASO® is a **perfect meat substitute**, a good quality **complete vegetable protein source** for meat reducers.

YASO® **enhances the nutritional value of soya** through a patented special sprouting process. Thanks to these natural processes, **YASO® has better taste, can be easily digested and does not cause flatulence.**

YASO® is currently being used in a wide range of products including meat-free, bakery, snack, pasta, functional foods and meat industry applications. It is ideal for catering industry as well.

## YASO® based products

Products	Type	Unique characteristics
<b>Fitness Cracker</b>	Wheat Spelt Gluten free line High omega-3 With different tastes upon request (with salt, onion, chia seeds, sesame, olives, fennel, caraway, brown sugar)	Yeast free tasty cracker breads with reduced carb and high vegetable complete protein content, rich in dietary fibers, also in gluten free versions. Delicious with pâté, fresh salad or creamy cheese. Perfect choice for snacks and dips or a great lunchbox alternative for weight managers.
<b>Gluten Free Pasta</b>	Balanced Diet -14% reduced carb Fusilli, Casarecce, Riccioli, Cornetti Rigati, Conchiglie Rigate, Fettucine Casarecce; all available in tricolor	Unique gluten free product with lower carb, higher fibre and protein content, perfect for balanced diet and weight loss management. Simple ingredient list. Short cooking time (3-4 minutes)!
<b>Sprouted Cracker Biscuits</b>	With sesame and pumpkin seed	Healthy, crunchy, tasty spelt cracker biscuits with high fibre content. They are good source of protein and omega-3 fatty acids.

## LOC Industries Inc.

Innovation is our driving force. Quebec based LOC Industries provides natural, innovative, trending, awarded food ingredients to our clients and supports them during the product development process.

Founded in 2006, LOC Industries is part of the holding LOC Corporation. LOC Corporation is also involved in the industries of hospitality, medical and pet products.

## Fitorex Ltd.

Fitorex Ltd. is a Hungarian project company created for the R&D and production of YASO®. **It has pioneered the world's first high yield, industrial-scaled sprouting process of soy bean with unique patented composition.** It is devoted to the development of new functional foods exploiting the favourable composition and nutritional benefits of YASO®.

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