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1.12.2025

**Publication of an application for registration of a name pursuant to Article 50(2), point (b), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(C/2025/6440)

Following this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 61 of Regulation (EU) 2024/1143 of the European Parliament and of the Council<sup>(1)</sup> an opposition with the Commission within 3 months from the date of this publication.

PRODUCT SPECIFICATION OF A TRADITIONAL SPECIALITY GUARANTEED

**‘Kräuterhefe / Herbal yeast / Lievito di erbe / Levure d’herbes / Levadura herbaria’**

**EU No: TSG-DE-2814 – 12.11.2021**

**Member State or third country: Germany**

**1. Name to be registered**

‘Kräuterhefe / Herbal yeast / Lievito di erbe / Levure d’herbes / Levadura herbaria’

**2. Type of product**

Class 1.8. Other products listed in Annex I to the Treaty

**3. Grounds for the registration**

The German name ‘Kräuterhefe’ will hereinafter (in the product specification) stand for all variants of the protected name as shown in full above.

**3.1. It is a product that:**

results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff;

is produced from raw materials or ingredients that are those traditionally used.

**(a) Type of production, description:**

In its primary state, ‘Kräuterhefe’ is a liquid food preparation traditionally produced by the multistage Strath process – consisting of the main steps ‘fermentation of vegetable raw materials’ (step 1), ‘cultivation of herbal yeast (*Candida utilis*, synonym: *Cyberlindnera jadinii*)’ (step 2) and ‘yeast cell disruption under the conditions of Strath plasmolysis’ (step 3).

This method of producing ‘Kräuterhefe’ has been used unchanged since 1967, i.e. for more than 50 years. The individual steps of the Strath process comply with defined process conditions which, in particular, protect the heat-labile ingredients of the raw materials. The aim is to maintain a maximum possible content of nutrients and vital substances from the fermented raw materials (yeast, herbs, fruit and vegetables) through gentle process conditions and at the same time to break the barrier of the yeast cell walls to improve digestibility.

‘Kräuterhefe’ is a plasmolysed yeast with a broad spectrum of ingredients. ‘Kräuterhefe’ is a source of proteins.

Sweetening ingredients and/or ingredients moderating the spicy, Maggi-like taste, such as barley malt extract, juice concentrate, honey, and lemon or banana powder, may be added to improve the flavour.

<sup>(1)</sup> Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

- (b) Information on the raw materials traditionally used:
- 1.1. Yeast strain: *Saccharomyces cerevisiae*
  - 1.2. Yeast strain: *Candida utilis* (historical name), synonym: *Cyberlindnera jadinii* according to the current nomenclature
  2. Herbs
  3. Fruit
  4. Vegetables

3.2. It is a name that:

- has been traditionally used to refer to the specific product;
- identifies the traditional character or specific character of the product.

German (DE): Kräuterhefe ist eine plasmolysierte Hefezubereitung, die in biologischen Prozessen mit vergorenen Kräuter- und anderen Pflanzenauszügen hergestellt wird und durch Aufschluss der Hefezellwände für den Verzehr besser verdaulich und verwertbar ist.

English (EN): Herbal yeast is a plasmolysed yeast preparation produced in biological processes with fermented herbal and other plant extracts and which is more digestible and suitable for consumption due to the breakdown of the yeast cell walls.

Italian (IT): Il lievito di erbe è un preparato di lievito plasmolisato che viene prodotto in processi biologici con estratti di erbe e altre piante fermentate ed è più digeribile e utilizzabile per il consumo grazie alla rottura delle pareti cellulari del lievito.

French (FR): La levure d'herbes est une préparation de levure plasmolysée, produite par des processus biologiques avec des extraits fermentés d'herbes et d'autres plantes et qui, grâce à la dégradation des parois cellulaires de la levure, est plus digeste et convient mieux à la consommation.

Spanish (ES): La levadura herbaria es un preparado de levadura plasmolizada que se produce en procesos biológicos con extractos fermentados de hierbas y otras plantas y es más digerible y utilizable para el consumo al descomponerse las paredes celulares de la levadura.

#### 4. Description

4.1. Description of the product to which the name under point 1 applies, including its main physical, chemical, microbiological or organoleptic characteristics showing the product's specific character (Article 7(2) of Regulation (EU) No 668/2014)

'Kräuterhefe' has the following specific characteristics:

- (a) Physical:  
'Kräuterhefe' is basically liquid in its original state after plasmolysis has been completed. The yeast cell wall substances it contains produce a viscous liquid. Density at 20 °C: > 1,07 g/cm<sup>3</sup>
- (b) Chemical:  
Dry residue: > 25,0 % m/m  
Alcoholic strength: 10,0-12,0 % (v/v)  
Enzyme content: detectable
- (c) Microbiological:  
Aerobic mesophilic bacteria count: < 5 × 10<sup>5</sup> CFU/g  
Moulds: < 5 × 10<sup>2</sup> CFU/g  
Exclusion germs: *Escherichia coli*: < 1 × 10<sup>2</sup> CFU/g; *Pseudomonas aeruginosa*: < 1 × 10<sup>2</sup> CFU/g; *Staphylococcus aureus*: < 1 × 10<sup>2</sup> CFU/g; Salmonella: not detectable in 25 g  
Culture yeast cells of yeast strains *Saccharomyces cerevisiae* and *Candida utilis* (synonym: *Cyberlindnera jadinii*): disrupted, inactive
- (d) Organoleptic:  
Beige, viscous liquid; spicy taste and smell

- 4.2. Description of the production method of the product to which the name under point 1 applies that the producers must follow including, where appropriate, the nature and characteristics of the raw materials or ingredients used, and the method by which the product is prepared (Article 7(2) of Regulation (EU) No 668/2014)

'Kräuterhefe' is produced using the three-stage Strath process, as described below.

Strath process, step 1: fermentation of vegetable raw materials into alcoholic extracts

A complex composite herb mixture (for composition, see details under point (a)) is subjected to anaerobic fermentation with the addition of *Saccharomyces cerevisiae*, sucrose and water (drinking-water quality) at a room temperature of at least 25 °C. The sucrose is converted into fermented alcohol. The process is completed when the sucrose is completely degraded. The resulting alcoholic herbal extract is used after filtration for the aerobic cultivation of the *Candida* yeast, as described in step 2. For the plasmolysis in step 3, a fermented plant extract made in the same way and consisting of herbal, fruit and vegetable extracts is used ('fermented extract for plasmolysis').

Details of the type and characteristics of the raw materials and of the method in step 1:

- (a) Type of herb mixtures for alcoholic extracts for yeast cultivation and quantities:

For the cultivation of the *Candida* yeast as described in step 2, seven herb mixtures are to be used.

In accordance with the traditional method of production, from these seven different herb mixtures, seven individually fermented herb extracts are produced, which in turn are needed to produce seven cultivation preparations of the yeast *Candida utilis* (synonym: *Cyberlindnera jadinii*). The seven *Candida utilis* (synonym: *Cyberlindnera jadinii*) culture yeasts are combined during step 3 of the Strath process (yeast cell disruption).

Composition of the herb mixtures:

Herb mixture 1: *Acorus calamus* L., rhizoma; *Cichorium intybus* L., herba; *Cynara cardunculus* L., herba; *Gentiana lutea* L., radix; *Matricaria chamomilla recutita* L., flos;

Herb mixture 2: *Betula* L. spec., folium; *Equisetum arvense* L., herba; *Juniperus communis* L., fructus; *Taraxacum officinale*, herba cum radice; *Urtica* L. spec., herba;

Herb mixture 3: *Calendula officinalis* L., flos; *Hamamelis virginiana* L., folium; *Matricaria chamomilla recutita* L., flos; *Achillea millefolium* L., herba; *Rosmarinus officinalis* L., folium;

Herb mixture 4: *Allium sativum* L., bulbus; *Melissa officinalis* L., folium; *Achillea millefolium* L., herba; *Rosmarinus officinalis* L., folium; *Viscum album* L., herba;

Herb mixture 5: *Anethum graveolens* L., fructus; *Asperula odorata* L., herba; *Lavendula angustifolia* Mill., flos; *Matricaria chamomilla recutita* L., flos; *Melissa officinalis* L., folium;

Herb mixture 6: *Galeopsis tetrahit* L., herba; *Inula helenium* L., rhizoma; *Nasturtium officinale* R.Br., herba; *Rumex acetosa* L., herba; *Thymus vulgaris* L., herba;

Herb mixture 7: *Equisetum arvense* L., herba; *Tussilago farfara* L., folium; *Pinus* L. spec., turiones; *Plantago lanceolata* L., folium; *Viola odorata* L., herba.

The herb mixtures are made from dried herbs. They are made up of the herbs listed above. Herbs may be substituted or other herbs added. In such cases, at least five herbs must be used per cultivation preparation, and the total share of the herb mixture in the fermentation preparation must be 2,5 %. The percentages by weight of the individual herbs used in the herb mixture are related to the number of herbs used. An equal distribution of quantities is recommended. For example: for a herb mixture containing five individual herbs, it is recommended that each herb make up 20 %.

Quantities:

Fermentation preparation (100 %): Herb mixture 2,5 %, *Saccharomyces cerevisiae* 1,0 %, sucrose 16,9 %, water 79,6 %.

- (b) Type of herb mixture and fruit/vegetable mixture for the fermented extract for plasmolysis:

Herb mixture for the fermented extract for plasmolysis: *Cynara cardunculus* L., herba; *Melissa officinalis* L., folium; *Triticum aestivum* L., fructus\*; *Taraxacum officinale*, herba cum radice; *Urtica* L. spec., herba.

(\* The grains must be pregerminated.)

The 'plasmolysis' herb mixture is made from dried herbs. It is made up of the herbs listed above. Herbs may be substituted or other herbs added. In such cases, at least five herbs must be used, and the total share of the herb mixture in the fermentation preparation must be 2,5 %. The percentages by weight of the individual herbs used in the herb mixture are related to the number of herbs used. An equal distribution of quantities is recommended. For example: for a herb mixture containing five individual herbs, it is recommended that each herb make up 20 %.

Fruit/vegetable mixture for the fermented extract for plasmolysis:

Elderberries, blackcurrants, carrots

The fruit/vegetable mixture is made from fresh raw materials. It is made up of the fruit/vegetable types listed above. Fruit/vegetable types may be substituted or other fruit/vegetable types added. In such cases, the total share of the fruit/vegetable mixture in the fermentation preparation must be 4,8 %. The percentages by weight of the fruit/vegetable types used in the fruit/vegetable mixture are related to the number of fruit/vegetable types used. An equal distribution of quantities is recommended. For example: for a fruit/vegetable mixture containing three types of fruit/vegetable, it is recommended that each fruit/vegetable type make up 33,33 %.

Quantities:

Fermentation preparation (100 %): herb mixture 2,4 %, fruit/vegetable mixture 4,8 %, *Saccharomyces cerevisiae* 1,8 %, sucrose 15,0 %, water 76,0 %.

Note: the 'plasmolysis' herb mixture and the 'plasmolysis' fruit/vegetable mixture are fermented together in a fermentation preparation.

- (c) *Saccharomyces cerevisiae* must be used for the anaerobic fermentation of vegetable raw materials, as that yeast strain achieves better fermentation performance under anaerobic conditions.
- (d) Minimum alcoholic strength of the fermented herb/fruit/vegetable extracts: 9 % (v/v).

Strath process, step 2: Cultivation of *Candida utilis* yeast (synonym *Cyberlindnera jadinii*) and retention as starter yeast

In the terminology of yeast production, 'cultivation' refers to the process of aerobically propagating yeast. Starting from a cold-stored active starter yeast, a controlled multiplication of its mass takes place in accordance with appropriate growth and technological conditions. The conditions for the cultivation, propagation and retention of food yeasts are established in the general scientific knowledge of the yeast industry. These principles are followed in cultivating *Candida utilis* yeast (synonym: *Cyberlindnera jadinii*) and retaining it as a starter yeast.

The addition of nutrient solution, temperature control, aeration, type of technological installations and other process conditions are carried out in accordance with this general technical knowledge of the industry. Variations in yeast propagation technology are permitted, provided that they comply with these general guidelines of the yeast industry.

Details of the type and characteristics of the raw materials and of the method in step 2:

- (a) Suitability of the yeast strain *Candida utilis* (synonym: *Cyberlindnera jadinii*) for cultivation with herbal extracts:  
The following yeast strain is used to cultivate yeast with the addition of herbal extracts: *Candida utilis*, synonym: *Cyberlindnera jadinii*
- (b) During the cultivation of the yeast *Candida utilis* (synonym: *Cyberlindnera jadinii*), the fermented herb extracts from step 1 must be added to the nutrient solution as character-imparting ingredients.  
Quantitative ratio: herbal extracts (min.) 1 %, nutrient solution (max.) 99 %
- (c) After the first cultivation of the yeast *Candida utilis* (synonym: *Cyberlindnera jadinii*) and depending on the dimensions of the production facilities, a suitable portion can be set aside as a starter yeast and stored in refrigerated conditions (admissible temperature range: 2-5 °C) for a maximum of 4 weeks. This starter yeast *Candida utilis* (synonym: *Cyberlindnera jadinii*) must be cultivated within the maximum 4-week storage period, with another portion obtained therefrom being set aside as a fresh starter yeast. This recurring cycle repeated at 4-week intervals keeps the yeast *Candida utilis* (synonym: *Cyberlindnera jadinii*) fresh and ensures that the 'herbal character' is maintained.

- (d) The use of genetically modified yeast is not permitted.

#### Strath process, step 3: yeast cell disruption

In yeast production terminology, 'plasmolysis' refers to the liquefaction of yeast or the release of substances from the yeast cell. For the production of 'Kräuterhefe' using the Strath process, certain product-protective technological process parameters are required (see the details regarding step 3).

In accordance with the traditional method of production of Kräuterhefe, the *Saccharomyces cerevisiae* and *Candida utilis* (synonym: *Cyberlindnera jadinii*) culture yeasts from Section 4.2 are jointly subjected to anaerobic yeast cell disruption.

Another particular feature of the plasmolysis in the Strath process is that the yeasts used are plasmolysed with the addition of a fermented herb/fruit/vegetable extract; see Section 4.2, step 1 (fermented extract for plasmolysis).

Details of the type and characteristics of the raw materials and of the method in step 3:

For plasmolysis to be carried out, the following requirements concerning ingredients, quantities and process conditions must be complied with.

- (a) Quantitative ratio of yeast culture strains from Section 3.1(b) – based on 100 % total yeast:  
*Candida utilis*, synonym: *Cyberlindnera jadinii* (min.) 20 %, *Saccharomyces cerevisiae* (max.) 80 %  
 In other words, the quality target is: *Candida utilis* (synonym: *Cyberlindnera jadinii*) yeasts from Section 4.2 must account for at least 20 % of the total amount of yeast used for plasmolysis.  
 Percentage of total yeast in plasmolysis: 80 %
- (b) Percentage of sucrose in plasmolysis: 12 %
- (c) Percentage of herbal/vegetable/fruit extract in plasmolysis: 8 %
- (d) Process conditions:  
 The following stress factors affecting the nutrient and vital substance content of the ingredients are prohibited: heat/cold, acid/alkali, high pressure, ultrasound.

#### 4.3. Description of the key elements establishing the product's traditional character (Article 7(2) of Regulation (EU) No 668/2014)

Characteristic 1 – 'Kräuterhefe' is a plasmolysed (= disrupted) yeast

After the yeast has been cultivated with an active herbal medium, the yeast cells are gently opened by a biological process (= plasmolysis). The cell content (= plasma with yeast vitamins, proteins) thus released is biologically very useful.

Characteristic 2 – 'Kräuterhefe' is an inactive yeast

After yeast cell disruption by plasmolysis, the yeast subjected to this process loses its ability to propagate and becomes an inactive yeast from the point of view of food law.

Characteristic 3 – 'Kräuterhefe' contains cell membranes and cell wall substances

The disrupted cell membranes remain in the product. The cell wall substances of the yeast, such as glucans and mannans, must be detectable.

Characteristic 4 – 'Kräuterhefe' is a fermentation product

'Kräuterhefe' is produced by biological fermentation processes based on the metabolism of yeast.

Liquid 'Kräuterhefe' contains fermented alcohol.

Characteristic 5 – 'Kräuterhefe' contains fermented herb, fruit and vegetable ingredients

'Kräuterhefe' is produced by biological metabolisation of herb, fruit and vegetable ingredients into herbal yeast, i.e. the herbs, fruits and vegetables used must necessarily be subjected to metabolisation by the yeast's own enzymes. Fermented extracts of herbs, fruits and vegetables are characteristic elements in the cultivation and plasmolysis steps of 'Kräuterhefe' production.

Characteristic 6 – 'Kräuterhefe' has enzyme activity

A marker of the gentle plasmolysis to be carried out is detectable bioactivity of sensitive herbal yeast cell components such as heat- and acid/alkali-labile herbal yeast ingredients. Disrupted herbal yeasts must contain detectable active enzymes.

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