

Process flavors

The use of process flavors is diverse and can be used in a wide variety of areas to intensify the taste.

Areas of application:

- Soups, sauces, dips, snacks, marinades, spices
- Meat and dairy substitutes
- Taste Modulation & Enhancement

Process flavor keys & key blends for:

- Meat-like flavors such as chicken, beef and other savory flavor profiles (also roast - extra dark / dark / standard & light)
- Tomato
- Garlic
- Cheese
- Kokumi & umami booster
- and much more

Properties:

- Intensifies taste and mouthfeel like kokumi, umami, creamy, salty or sweet
- Meat-like taste for vegetarian and vegan alternatives
- Coloring properties (caramel) through "extra dark & dark" variants
- Some qualities also clean label

Advantages:

- Replaces undesirable ingredients such as MSG, I&G, HVP and torula yeast
- Salt, fat & sugar reduction
- Cost saving potential
- Food safety
- Off-note masking, e.g. of alternative proteins and bitterness

Please do not hesitate to contact us for further information and product inquiries.

Your partner for raw materials and additives:

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