UMAMI OF THE SEA

Joining soy sauce, Parmesan, and shiitake, seaweed (kombu) is right up there in the ranks as a top flavor enhancer providing umami benefits of boosting flavor and creating taste harmony. Umami is a taste sensation that can assist in sodium reduction and promote satiety. And, while umami’s properties are distinct from sweet, salty, bitter and sour, umami alters the perception of these tastes.

Nikken offers two different kombu-based seaweed powders. Our Kombu Extract Powder - 1917 provides a rich brothy umami boost of flavor. Nikken’s Seaweed Powder - 1912 is based on dried, ground kombu and offers a more traditional seaweed or ocean-type flavor.

Utilize Nikken’s kombu-based seaweed powders to:

- add rich, brothy notes
- enhance salt perception and heat notes
- add umami complexity of mouthwatering flavor even at low usage levels to soups/soup bases, sauces, gravies and snack seasonings
- impart a seaweed, ocean-type profile

BRING THE BENEFITS OF THE SEA TO YOUR PRODUCT FORMULATIONS

Contact Nikken Foods at 314.881.5858, email us at technical@nikkenfoods.com or visit our website at nikkenfoods.com to request a sample of Kombu Extract Powder - 1917 or Seaweed Powder - 1912 or to learn more about our complete line of Seafood Extract Powders.

SEAWEED FAST FACTS

There are actually over 10,000 varieties of seaweed but five types are commonly used for cooking including kombu, kelp, dulse, wakame, and arame.

Seaweed has been named a top culinary trend for 2014 in publications ranging from Bon Appétit to Reader’s Digest with chefs everywhere relying on its umami-inducing properties across all recipe categories.

Seaweed snacks were the star of product launches at Natural Products East as consumers’ palates have been won over by seaweed’s profile and health benefits.
UMAMI OF THE SEA: PRODUCT INFORMATION

KOMBU EXTRACT POWDER - 1917

DESCRIPTION
Dried seaweed (Kombu) extract blended with maltodextrin and salt, then spray dried.

INGREDIENTS
Maltodextrin, Seaweed Extract, Salt

FEATURES
• umami rich ingredient that imparts a rich and savory brothy profile that is complementary to a broad range of applications
• allergen-free umami enhancement
• enhances salt perception and heat notes
• highly synergistic with shiitake extract powders 2106 and 2111 for umami
• light tan powder that imparts little color to final applications

SEAWEED POWDER - 1912

DESCRIPTION
Dried ground seaweed (Kombu) in powdered form blended with dextrose and salt.

INGREDIENTS
Seaweed Powder, Dextrose, Salt

FEATURES
• characteristic seaweed flavor with distinct ocean/seawater type notes
• allergen-free flavor enhancement
• light green powder that could be used topically to add visual enhancement
• an emerging ingredient being used in many seasonings
• a key component in many Japanese inspired soups like miso

SEAFOOD EXTRACT PORTFOLIO

Anchovy extract powder - 1101
Clam extract powders - 1201, 1220, 1225
Crab extract powder - 1300
Fish extract powder - 1604

Fish sauce powder - 1620
Kombu extract powder - 1917
Lobster extract powder - 1909
Oyster extract powders - 1800, 1805
Scallop extract powder - 1405

Seaweed powder - 1912
Shrimp extract powders - 1503, 1520
Shrimp powder - 1501
Tuna extract powder - 1702

DISCOVER THE UMAMI OF THE SEA WITH NIKKEN FOODS.

Nikken’s portfolio of ingredients bring bold, full flavor to your product development formulations. And our experts are full of advice to help you get the most from Nikken ingredients including choosing the perfect umami enhancers, ingredient combinations, or providing technical tips. Contact us today.