

WITH UMAMI, MORE IS BETTER

One ingredient can be a great source of umami; a combination of ingredients makes one exceptional experience. Enter Nikken's Umami Medleys. Two unique blends, Umami Medley 7501 and 7502 are umami powerhouses that take your products to the next level of flavor enhancement.

Available in a spray-dried powder, Umami Medley 7501 combines kombu and shiitake extracts creating allergen-free and gluten-free umami enhancement. Now everyone can experience umami.

Umami Medley 7502 is the ultimate ratio of umami ingredients. This dynamic product contains soy sauce powder, Komi™, and shiitake extract. This medley defines craveable.

Add Umami Medley 7501 or 7502 in your next product formulation to:

- experience the synergistic benefits achieved when combining more than one umami-rich ingredient
- magnify flavor complexity to optimize sodium or fat reduction
- add a savory layer to skyrocket your product's taste to the next level
- take your projects to the ultimate degree of craveability with an amped up umami profile

THE SYNERGISTIC UMAMI SOLUTION

Contact Nikken Foods at 314.881.5858, email us at technical@nikkenfoods.com or visit our website at nikkenfoods.com to learn about our Umami Medleys today and experience a synergistic umami boost in your next product development project.



UMAMI MEDLEY 7501 | 7502

UMAMI FAST FACTS



Umami synergy results from the interaction of naturally occurring glutamate. Umami taste can be magnified up to eight times the taste of the sum of the separate ingredients.¹



Called the fifth taste, umami, was named from a word derived from the Japanese adjective umai (delicious). It has taken root as a scientific term internationally.



Umami might be a solution to nutrition issues – researchers are studying the results of increasing the umami content in hospital food to see if its more appealing to older patients without increasing the salt.²



ULTIMATE UMAMI / UNLIMITED APPLICATIONS

UMAMI MEDLEY - 7501

DESCRIPTION

A blend of kombu, shiitake and yeast extracts spray dried on a maltodextrin carrier with added salt. This allergen-free vegetarian medley is designed to provide umami in a wide array of products.

INGREDIENTS

Maltodextrin, Kombu Extract, Shiitake Extract, Salt and Yeast Extract

FEATURES

- blends robust and synergistic umami ingredients into one easy to use, spray-dried product
- adds savoriness, richness and exceptional character to an array of applications
- allergen-free and gluten-free so everyone can experience umami
- elevates the overall flavor profile to the WOW! level

UMAMI MEDLEY - 7502

DESCRIPTION

A blend of soy sauce, shiitake extract and yeast extract spray dried on modified food starch with added salt. This vegetarian blend is designed to provide umami in a wide array of products.

INGREDIENTS

Modified Food Starch, Soy Sauce (Soybeans, Wheat and Salt), Shiitake Extract, Yeast Extract and Salt

FEATURES

- the ultimate combination of ingredients packed into one easy to use, spray-dried product – a true powerhouse of umami enhancement
- amps up the craveability and provides a hearty, savory finish to most applications
- enhances salt perception allowing up to 30% sodium reduction
- delivers the YUM to your next product

NIKKEN FOODS: A PORTFOLIO OF SOLUTIONS

Allergen-free

Basic Flavor Enhancement

Clean Label

Fat Reduction

Kokumi Effect

Sodium Reduction

Umami Enhancement

Wheat-free

DISCOVER FLAVOR ENHANCEMENT 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.

source for fast facts:

¹ Marcus, J.B. 2005. *Culinary Applications of Umami*. *Food Technol.* 59(5): 24-30.

² <http://www.smithsonianmag.com/smart-news/can-we-use-umami-to-get-people-to-eat-better-18692210/?no-ist>



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