

Eat Well, Live Well.



Savorboost™ BK

Adding beefy roasted flavor & kokumi sensation to sauces and dressings

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Table of Contents

1. What is Savorboost™ BK?
2. The Kokumi Effect
3. Sodium Reduction Capability
4. Usage Levels & Labeling

What is Savorboost™ BK?

Savorboost™ BK was designed as a new and innovative way to bring roasted, meaty notes and mouthfeel to applications that are lacking in savory characteristics such as plant-based and vegetarian products. Its uniqueness in the yeast extract market is its ability to create the kokumi effect in addition to high quality flavor enhancement.



Flavor Enhancement

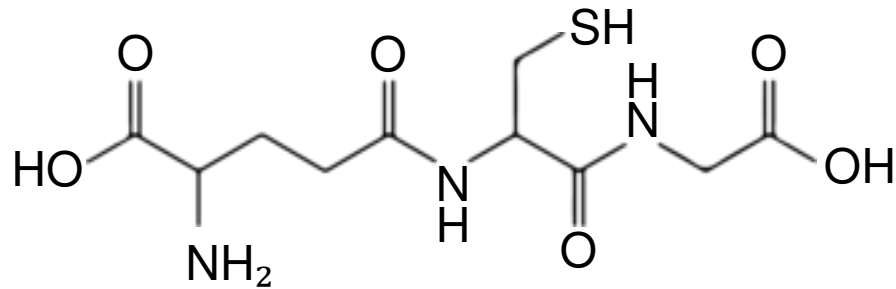
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What is the Kokumi Effect?

This kokumi effect is due to its high level of the reduced form of glutathione and is experienced in the form of richness and increased balance in the overall flavor profile.



Caramelized Notes

Toasted Notes

Flavor Profile Balance



Sodium Reduction Capability

With less than 1% salt and a low usage level, this yeast extract has a minimal contribution to the sodium content of a product, yet can **enhance the sodium perception**.

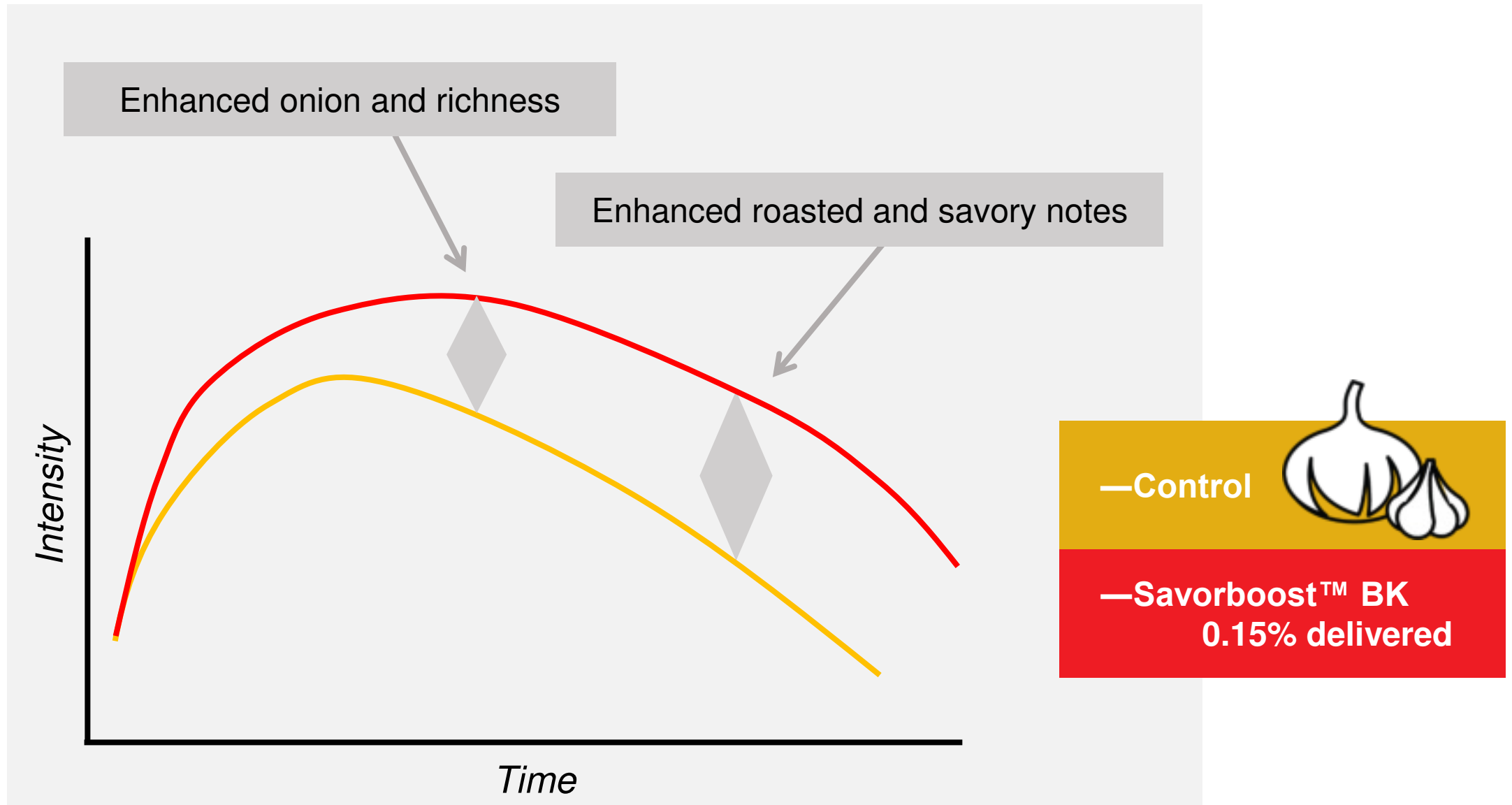


Increased Taste Perception



No impact on sodium levels

French Onion Dip



Usage Level & Labeling

Typical usage: 0.10% - 0.40%

Labeling

Yeast Extract

KOSHER

ALLERGEN
FREE

VEGAN

Key Application

Sauces, Dressings, Soups



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Thank you.