

SCELTA MUSHROOM FLAVOURING POWDER & CONCENTRATE



DISCOVER OUR NATURAL MUSHROOM FLAVOUR

Scelta's mushroom flavourings are developed to provide your dishes with the typical flavour of mushroom. The products give every dish a well balanced mushroom flavour with a nice scent. It is the perfect addition to your soups, sauces and other savoury mushroom dishes. The combination of natural mushroom flavour with naturally occurring umami gives depth and enriches the overall taste. It creates that distinctive, full flavour everyone loves.

Product Mushroom extract powder

Composition Maltodextrin - maize based; mushroom extract concentrate

Physical form Free-flowing, slightly hygroscopic powder





Product Mushroom concentrate

Composition Concentrated mushroom extract (60 Brix)
Physical form Dark brown, highly concentrated clear paste

THE PERFECT SOLUTION FOR

- Mushroom flavour gives your dish well balanced mushroom flavor with a nice scent. Balances your dish and brings more dept.
- Wet and dry applications (concentrate and powder) as it is a completely soluble mushroom base
- Clean label declaration as mushroom powder, mushroom concentrate, mushroom extract and natural mushroom flavouring.

Always check with your own legislation department.

TYPICAL APPLICATIONS & RECOMMENDED DOSAGE

Soups, sauces 2.00-6.00% Ready meals 2.00-6.00%

It takes 25kg of fresh mushrooms (and seven hours!) to make just 1kg of concentrate.

