





**STA - THE ALL NATURAL TASTE ENHANCER BASED ON THE UMAMI PRINCIPLE**

Our products are just made from the white button mushroom - nothing more. The white button mushroom is a true wonder of nature and is packed with interesting natural ingredients. Like the essential amino acid glutamate, which is a building block for proteins and the base of the umami flavour. Umami is the fifth taste, joining sweet, sour, salty and bitter. Next to glutamate, the nucleotides inosinate and guanylate are present. The unique combinations of glutamate, the nucleotides and minerals such as sodium and potassium are giving a synergistic effect in your recipe. This makes our product a powerful flavour enhancer.

Product	Scelta Taste Accelerator (STA) powder	
Composition	Maltodextrin - maize based; concentrated mushroom extract (60 Brix)	
Physical form	Free-flowing, slightly hygroscopic powder	
	Product	Scelta Taste Accelerator (STA) liquid
	Composition	Concentrated mushroom extract (60 Brix)
	Physical form	Dark brown, highly concentrated clear paste

**THE PERFECT SOLUTION FOR**

- **Taste enhancement:** gives your dish a full bodied, long lasting taste, which balances your dish and brings more dept.
- **Clean label ingredient:** as alternative for MSG & I+G and yeast extract.
- **Clean label declaration:** as natural flavour, mushroom extract or mushroom extract powder. (Always check with your own legislation department.)
- **Salt reduction:** gives your flavours a boost and allows you to reduce your salt level up to 40%.

**TYPICAL APPLICATIONS & RECOMMENDED DOSAGE**

Soups, sauces	0.15-0.30%	Seasoning for flavoured snacks	0.15-0.30%
Meats	0.20-0.40%	Condiments	0.15-0.30%

