

MAKE A CLEAN SWAP.®

Created through age-old fermentation and cooking techniques, our clean label, plant-based natural flavor, NuSavor, elevates umami and kokumi taste sensations.



PRODUCT APPLICATIONS

- Soups & Sauces
- Noodles
- Seasonings
- Meats
- Plant-based foods



CREATED BY NATURE.
NURTURED IN SCIENCE.

Contact us today to see how we can help.

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Application Example: Plant-based Meat

	Control	NuSavor 100	NuSavor 200
Water	58.9%	58.4%	58.4%
Pea Protein	18.5%	18.4%	18.4%
Canola Oil	11.6%	11.5%	11.5%
Coconut Oil	4.0%	4.0%	4.0%
Methylcellulose	1.6%	1.6%	1.6%
NuSavor 100	--	1.0%	--
NuSavor 200	--	--	1.0%
Seasoning	3.1%	3.1%	3.1%
Potato Starch	0.9%	0.9%	0.9%
Salt	0.8%	0.8%	0.8%
Beet Juice Powder	0.6%	0.6%	0.6%
Total	100%	100%	100%

Rich umami and kokumi taste builds and rounds savory flavor

Natural and clean label

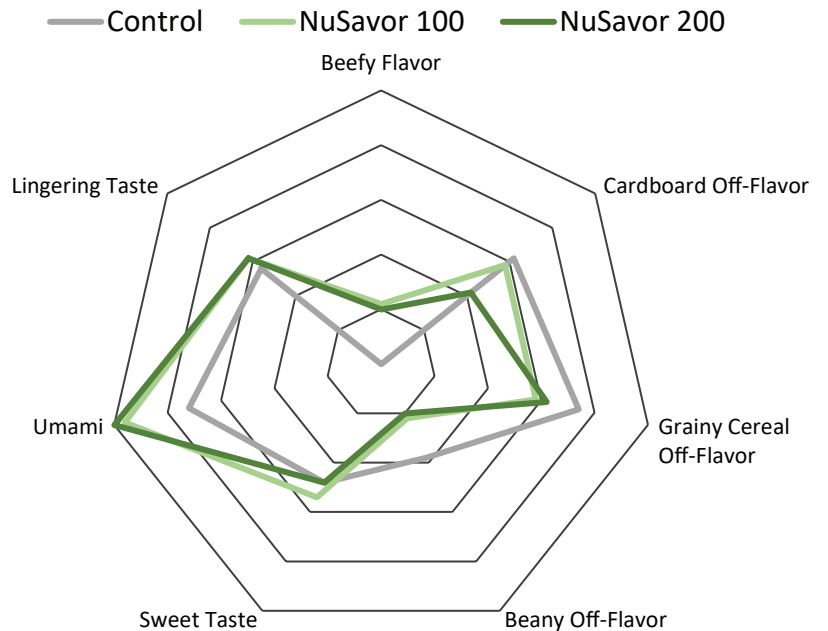
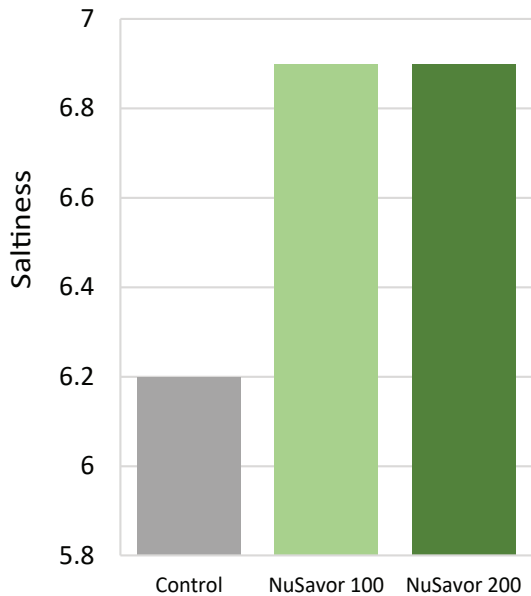
Reduced sodium



Fewer ingredients lowers cost of product formula

Replace MSG, I+G, yeast extract and HVPs

NuSavor® significantly increases umami and salty perception in plant-based meats with less sodium while also significantly muting off-flavors commonly associated with plant based proteins. Third party trained sensory panel (n=7). Attributes tested on 15-point intensity scale (P < 0.05).



Typical Usage Ranges

Soups and Sauces
0.5 - 1.0%

Plant-Based Foods
1.0 - 2.0%

Noodle Seasoning
Up to 10%

Snack Seasoning
1.0 - 5.0%

Meats
0.25 - 1.0%