

tastenrich[®] SOLUTION

Reveal Authentic Flavor with TasteNrich[®]

Register for



more benefits

100% Pure Plant-Based Savory Solution



- **Plant-based sauce**

with balanced taste and reduced sodium

- **Vegan cheese**

with creamy mouthfeel and bold flavor

- **Vegan patty**

with juiciness and improved meaty flavor



Innovative Taste Solutions for Meat Alternatives

TasteNrich®, a 100% pure plant-based savory solution, enables you to create the finest meat alternatives, meeting the growing demand for healthier options without sacrificing flavor and texture. By enriching the taste and mouthfeel, TasteNrich® elevates meaty notes, enhances juiciness, and effectively masks any undesirable off-notes associated with plant proteins. In addition, it enables sodium reduction through its intrinsic saltiness enhancement effect. With a diverse range of custom-tailored taste solutions, TasteNrich® offers a broad portfolio that delivers remarkable effects in various meat alternative applications.

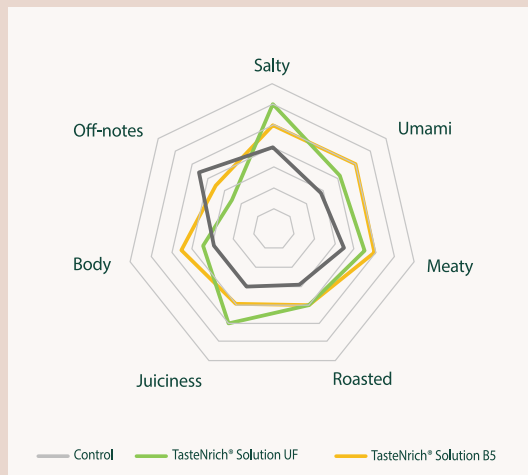
[Application Example] Plant-Based Burger Patty

TasteNrich® Solution UF : Boosts saltiness and the perception of succulence, creating a mouthwatering experience while masking off-notes from plant proteins.

TasteNrich® Solution B5 : Balances the umami flavor and increases the meaty notes, which helps to harmonize the overall flavor profile.

(unit : %)

	Control	TasteNrich®
Water	61.0	60.3
Textured Soy Protein	20.6	20.4
Vegetable oil	14.9	14.8
Binding systems	2.4	2.4
TasteNrich®	-	1.0
Salt	0.8	0.8
Beef flavor	0.2	0.2
Cacao & beet	0.1	0.1
Total	100.0	100.0



[Application Range]

TasteNrich® can be used in a wide variety of vegan and non-vegan applications.



Patty
0.5 ~ 2.0 %



Nugget
0.5 ~ 1.5 %



Veggie ball
0.5 ~ 1.5 %



Vegan jerky
1.0 ~ 2.0 %

* The recommended dosage can be adjusted by users