



HYDROLYSED VEGETABLE PROTEIN maize

enriching the taste of dishes

Description:



Dried hydrolysed vegetable protein maize (HVP) is a highly efficient and excellent ingredient enhancing the smell and taste, with versatile use in food production and meat processing with better performance than liquid hydrolysates. Based on this product, we can also prepare mixtures, supplemented with other ingredients, aimed at obtaining a specific taste, according to the needs of the customer.

Main advantages:



- flavour and aroma intensifier (contains natural glutamic acid, which perfectly enhances the taste and smell of the applications in which it is used)
- more efficient and easier to store than its liquid counterparts
- enriches dishes, meals and mixes with a hint of meat
- does not contain preservatives
- resistant to high temperatures

Use:



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| ▪ additives for meat | ▪ dressings | ▪ instant sauces |
| ▪ bakery products | ▪ fish products | ▪ pâtés |
| ▪ delicatessen goods | ▪ instant products | ▪ ready meals |



Available fractions:



POWDER



DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!

