

DRIED YEAST EXTRACT

a well-proven alternative to sodium glutamate

Description:

Used in food production as an **aroma and taste enhancer**. The underlying yeast extract brings a characteristic meaty note to the dishes, while its aromatic equivalents (available on request) can also enrich the product with other flavours – depending on needs – such as chicken or forest mushrooms.



Main advantages:

▪ natural alternative / substitute for sodium glutamate ▪ an excellent flavour and aroma enhancer ▪ no additives ▪ wide range of applications



Use:

Ideal for:

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



Products offer:



Yeast extract



■ Available fractions:



POWDER

Technology: spray drying, production of mixes

Expiry date: 12-24 months; water content: max. 4%



DO YOU WANT TO KNOW THE DETAILS?

Get in touch with our team!



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