

HYDROLYSED VEGETABLE PROTEIN

enriching flavour

Description:



An efficient and excellent **flavour and aroma enhancer**, widely used in food production and meat processing. It offers better performance than liquid hydrolysates. A whole range of blends have been created on the basis of this product, which are an inspiration for creating **original taste and smell compositions**.

Main advantages:



- flavour and aroma enhancer (without sodium glutamate)
- more efficient than liquid equivalents
- no preservatives
- widely used in food production and meat processing
- lower salt content than other hydrolysates available on the market

Use:

Ideal for:



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

Products offer:



HVP	HVP PAULA	HVP KP (double concentration)
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■ Available fractions:



POWDER

Technology: spray drying, production of mixes

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

According to the regulations, we control the level of 3-monochloropropane diol in the dried hydrolysates.



DO YOU WANT TO KNOW THE DETAILS?

Get in touch with our team!



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