

Product expectation sheet

Umami extract from Parmigiano Reggiano

Description

A natural flavouring Umami extract from Parmigiano Reggiano (protected designation of origin) produced using our proprietary technology. It is a circular ingredient with a low carbon footprint, to be produced in Europe.

Application

- Plant based products, e.g. meat alternatives (focused on flexitarians and vegetarians)
- Condiment
- Soups & sauces
- Seasoning for savoury snacks

Ingredients / labelling

Natural flavouring preparation, Parmigiano Reggiano extract
(*Verify with your own legislation department*)

Possibilities

If you would like a different variant of this ingredient (flavour, colour, odour, purity, etc...), please contact us.