

# DSM

## YEAST EXTRACTS / NATURAL FLAVORS

### PRODUCTS

Flavor Modulation

Flavor Enhancers

- Glutamate Focused
- Nucleotide Focused
- Multi -Technology

Flavor Contributors

- Chicken
- Beef
- Pork
- Fish / Seafood
- Vegetable / Broths

### APPLICATIONS

- Plant-Based
- Seafood
- Soups, Sauces & Gravies
- Seasonings
- Side Dishes
- Processed Meats
- Ready-to-eat Meals
- Snack Foods
- Beverages
- Marinades, Rubs & Glazes

### BENEFITS

- Masking Capabilities
- Vegan
- Flavor Complexity
- Umami Enhancement
- Sodium/Sugar Reduction
- MSG Replacement
- Cost Reduction
- I & G Replacement



### CONTACT INFORMATION

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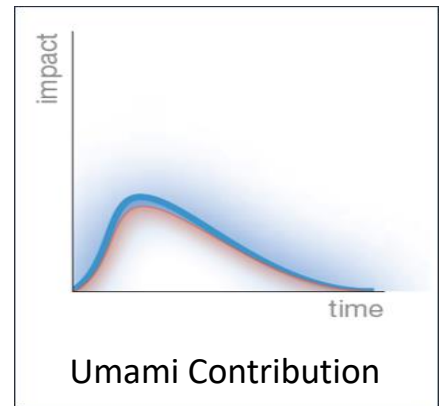
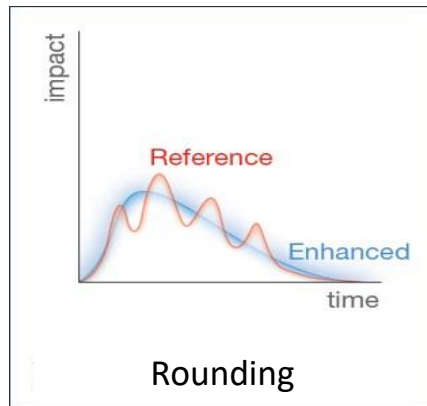
<http://www.dempseyfood.com/>

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## YEAST EXTRACTS / NATURAL FLAVORS

### ENHANCEMENT & UMAMI

Yeast extracts can enhance an application just like salt enhances. That's why yeast extracts are used for sodium reduction projects. Yeast extracts also provide umami and rounding impact



### DONATION

DSM donation products contribute meaty directionality and impact while remaining suitable for vegan applications

CHICKEN



BEEF



FISH

