

Capabilities Poultry products



NovaTaste capabilities: Poultry products



Core product range

stored assortment
for different
applications –
without minimum
order quantity



Customization

to meet specific
customer request
globally



Taste expertise

decades of
experience in the
field of meat
products



Product variety

powder blends as
well as liquid
products

NovaTaste solutions

for poultry products

Taste

- spices, spice extracts, flavorings, spice blends, seasonings, decors

Functionality & texture

- binding, cutting agents, emulsifiers
- color maintenance, colorants and coloring foods
- Shelf-life extension, preservation, antioxidants
- texture improvement: proteins, fibers, starches, hydrocolloids

Special technologies

- e.g., clean label, salt reduction, yield improvement, syneresis inhibition, Deco Quick®



Taste enhancement

Poultry products do not taste exactly like the traditional pork counterparts.

A wide range of flavor optimizers improve the taste of a wide variety of poultry meat products and enhance the umami taste in particular.

Combinations of

- (natural) flavors
- broths
- Seasonings/ decor seasonings
- yeast extracts
- spices
- to pure spice blends

Solutions in organic quality or GMO-free may be possible depending on the raw material availability



Marinades

Special requirements, e.g.

- without added palm oil
- without the addition of hydrogenated fat
- with integrated preservation

Technologies

- oil marinades (liquid)
- emulsion marinades (liquid)
- dry marinades

Taste, trendy with

- spice blends
- spice extracts
- natural flavors
- flavors



Service



Technical sales
supportive



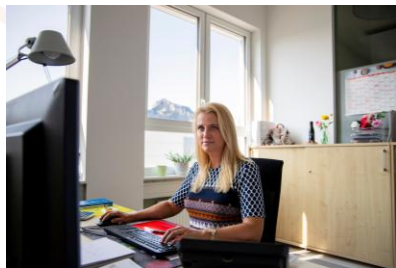
Products
customized



R&D
innovative



Laboratory
precise



Food law
comprehensive



Customer workshops
tailor made



Team Inspiration
creative

Crafting
a world of
taste



NovaTaste