

Umami Booster

Full flavor without monosodium glutamate

For some time now, an increasing number of consumers have been deliberately avoiding products containing monosodium glutamate (MSG), or glutamate (E621) for short. In addition, the market is facing unpredictable price fluctuations, which make producers look for alternatives for the "round taste". The Umami Booster is an innovative product that inspires with full-bodied and intense taste without any monosodium glutamate.



Umami Booster

The term "umami" comes from the Japanese and means tasty, savory and round. And exactly this round taste can be created with the Umami Booster. The innovative natural flavor intensifies the existing flavor without the addition of flavor enhancers. The lower dosage makes Umami Booster equally profitable for butchers and industry. Moreover, it allows the claim "without added flavor enhancers".

For further convenience applications please contact us!

Perfect for:

- sausage and meat products of all kinds such as cooked sausages, cooked ham, fermented sausages etc.
- convenience applications
- vegetarian/vegan products

Recipe

Cold cut

Material

20,0	kg	Pork SII
20,0	kg	Beef RII
20,0	kg	Pork SVIII
20,0	kg	Pork SVI
20,0	kg	Water/Ice

Ingredients per kg

8,0	g	Novapure Cold Cut, Item no. 158049
1,0	g	Umami Booster, Item no. 284412
3,0	g	Staro P Ecoline, Item no. 137221
18,0	g	Nitrite curing salt

Casings

Unprinted ND 90/50 S-FIBROUS Red, Item no. 137221
Unprinted ND 90/50 WI-BAR®--B Red-Mat, Item no. 525005

Preparation

1. Cut pork SII, beef RII with nitrite curing salt, Staro P Ecoline, Novapure Cold Cut and Umami Booster for a couple of rounds
2. Add half of the ice
3. Cut the mass at high speed to a temperature of 2–4 °C
4. Add pork SVI and SVIII, continue cutting on high speed to a temperature of approx. 8–10 °C
5. Add remaining ice and cut to a temperature of approx. 10–12 °C
6. Stuff into casings
7. Scald at 55 °C for approx 30 minutes
8. Scald at 78 °C to a core temperature of 70 °C
9. Cool down Safe-Faser casings with water until the core
10. Cool down WI-BAR® casings in the processing room, then store in the cooling chamber



Product name	Product description	Dosage	Item no. Content	Symbol	Type
Umami Booster Seasoning	<ul style="list-style-type: none"> • aromatic, meaty seasoning with a slight hint of onion • use like monosodium glutamate E621 • universally applicable 	according to taste	284412 1 kg		

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives

Novapure: AF, GF NovaTaste Produkt aromatic