

KOKUMI FLAVOUR ENHANCERS

Flavour enhancers supplement, enhance, or modify the original taste and/or aroma of a food but **do not have a characteristic taste or aroma of their own** (definition by the Royal Society of Chemistry).

Flavour enhancers are **used in a wide range of foods** including soups, sauces, savoury snacks, prepared meals, and condiments. Most recently, flavour enhancers have been particularly useful in sodium or salt reduction applications.

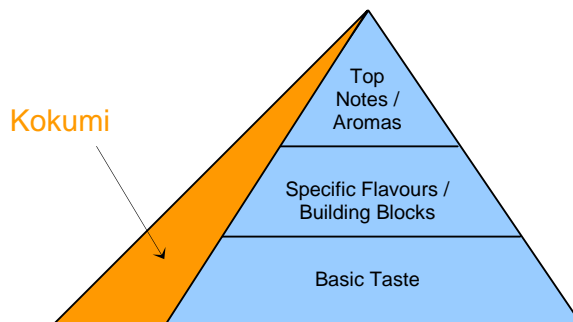
It is the **presence of nucleotides and peptides** in flavour enhancers that promotes the **full-bodied perception of flavour** in the finished product.

Kokumi

In Japanese, Kokumi means '**deliciousness**' or '**yummy**' (it is different from umami). In the food industry, it is now known as the Japanese concept of flavour enhancement within a savoury food.

In a food system, there are **three types of flavour sensations attributed to Kokumi**:

- Mouthfulness & continuity: long lasting taste development
- Punch: initial taste & impact
- Mildness: roundness and balance.



Product range - Kokumi

Our range of flavour enhancers used to bring out Kokumi includes:

Kokumi Product	Koji-Aji	Super YE	Super RK
Composition	Fermented Wheat protein, Yeast Extract	Yeast Extracts	Yeast Extract, maltodextrin, sugar and vegetable extract.
Attributes	<ul style="list-style-type: none"> - High impact (punch) - Long Lasting - Also provides Umami, as it is natural in glutamate - Stable against heat and low pH 	<ul style="list-style-type: none"> - Rich middle taste, Mouthfulness - Spicy notes are enhanced by addition - Rich in natural glutathione and nucleotides (IMP and GMP) 	<ul style="list-style-type: none"> - Mouthfulness in both middle and after tastes - Provides rich roast beef flavour
Suggested declaration	Flavouring or Natural Flavouring	Natural flavouring or yeast extract	Flavouring
Use Level			
Low viscosity water based systems	0.05%	0.05%	0.3-0.7%
High viscosity water based systems	0.07 – 0.10%	0.07 – 0.10%	
Solid Food	0.10 – 0.15%	0.10 – 0.15%	0.1%

Applications – Kokumi

The Kokumi range is used in a wide range of applications. Some **examples** are mentioned in the table below.

Applications – Koji-Aji

- Cheese: Gives a 'mature' cheese taste
- Vegetable flavours: Enhances flavours, particularly tomato
- Meat: Enhances meat flavour giving fullness and longer lasting taste
- Mayonnaise & dressings: Rounds out acid notes
- Sodium levels: Use to reduce sodium level of foods
- Oil reduction: Gives a similar fullness to full-fat products
- Canned foods: Stable in retorting

Applications Super YE

- Herbs & Spices: Enhances taste, particularly black pepper
- Foodstuffs: Increases fullness and continuity
- Soups: Enhances flavours leading to reduced raw material costs