



Maxagusto™



Maxagusto™ - authentic, intense and safe

# Trust your senses.

### The Maxagusto™ range

DSM Food Specialties is the innovative supplier of high quality savory ingredients to the food industry. The culinary building blocks of DSM provide the food industry with the freedom to formulate a wide palette of tastes. Our latest innovation, the Maxagusto™ range, is a new generation of natural flavors that donate authentic taste and aroma.

### To trust your taste...

Experience the authentic and intense taste with the new Maxagusto™ range of mildly cooked flavors in your noodles, soups, snacks, dressings or meats. The Maxagusto™ range offers Chef standard flavors created with a clear understanding of the need to match regional taste preferences. The Maxagusto™ range bridges the gap between industrial manufacturing and culinary art using only natural ingredients.

The creation of our ground breaking new continuous reaction technology has aided us in manufacturing these intense, natural flavors.

### The taste of trust...

The Maxagusto™ range offers solutions to mainstream concerns without compromising the integrity of the original dishes.

The concentrated powder provides usage convenience and higher yield as lower dosages can be used. At the same time it is safe thanks to its low plate count. The Maxagusto™ range has a consistent taste and intensity that evades any seasonal variance in your mastered recipes.

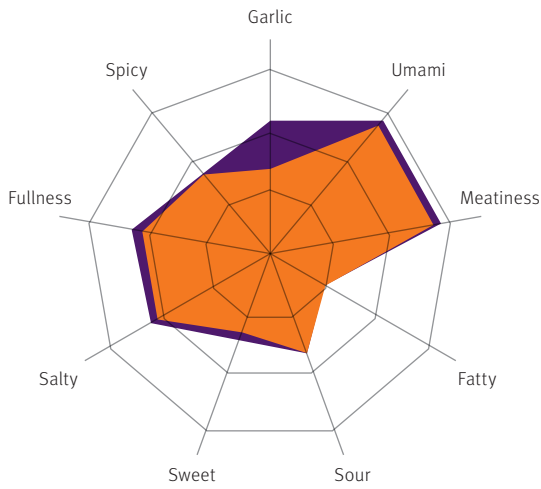


### Maxagusto™ G-28

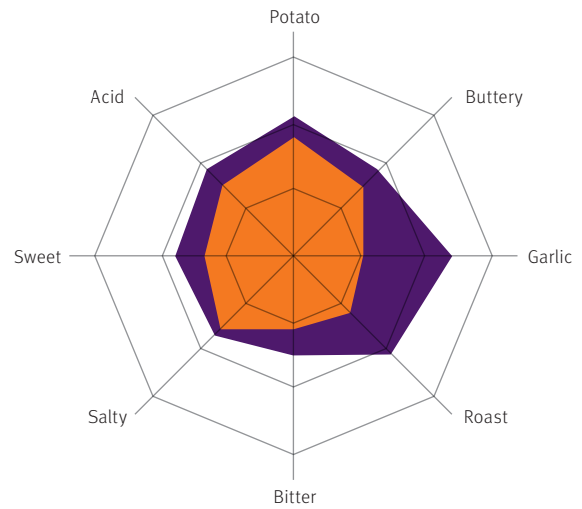
Maxagusto™ G-28, the first in the Maxagusto™ range, captures the traditional taste and aroma of freshly fried/roasted garlic. The pungency and intensity is retained in this concentrated powder. Maxagusto™ G-28 can be declared as "garlic, yeast extract\*", a natural declaration because it is produced using only natural ingredients. Besides a concentrated taste, Maxagusto™ G-28 has a strong aroma. With our unique technology, we capture the volatiles. The encapsulated taste and aroma ensure a high impact at the point of consumption. Maxagusto™ G-28 can be used as a complete natural garlic flavor, or as a base in combination with other garlic ingredients.

The ready to use powder form reduces usage complexity tremendously and avoids any stickiness or leakage.

\* (EC) No 1334/2008 / (US) FDA 21CFR101.22.



■ Blanc  
■ 0.7% Maxagusto™ G-28



■ Blanc  
■ 0.07% Maxagusto™ G-28

### Red stewed beef noodle seasoning

Ingredients (%)	Blanc	Maxagusto™
<b>Maxagusto™ G-28</b>	<b>0</b>	<b>1,8</b>
Gistex XII powder	2,00	2,00
Plantex MBE81 (beef flavor)	7,00	7,00
Maxarome Standard	1,00	1,00
Maltodextrin	60,90	59,10
Salt	13,10	13,10
Sugar	3,00	3,00
MSG	4,00	4,00
Soy sauce powder	4,00	4,00
Vegetable fat powder	3,00	3,00
Caramel	0,50	0,50
Onion powder	1,00	1,00
Garlic powder	0,20	0,20
Spices	0,22	0,22
Citric acid	0,08	0,08
<b>Total</b>	<b>100</b>	<b>100</b>

Use 4% of dry mix in hot water

### Garlic flavored Mashed potato

Ingredients (%)	Blanc	Maxagusto™
<b>Maxagusto™ G-28</b>		<b>0,07</b>
Mashed potato	17,90	17,90
Water	82,10	82,10
<b>Total</b>	<b>100</b>	<b>100,07</b>

For more information on our range of ingredients for savory applications, please contact: [info.food@dsm.com](mailto:info.food@dsm.com)  
[www.dsm.com](http://www.dsm.com)

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