

The real taste, naturally

# Maxavor<sup>®</sup> YE All Natural Flavors



DSM supplies a new range of natural savory flavor ingredients that have the same functionality as process flavors, with a more authentic flavor profile and a clean and natural label declaration; yeast extract. Traditional process flavors are a combination of a protein source, added reducing sugars and/or added amino acids. At DSM we developed proprietary yeast extracts. With these yeast extracts we eliminate the need to add reducing sugars and additional amino acids. As we no longer have to add all these ingredients, the flavor contribution of our products is

very true-to-type.

Our Maxavor YE range covers a wide range of cooking styles and taste directions. We offer flavor creators the freedom to formulate their signature flavors in a fraction of time. Our products are globally recognized as natural, cost efficient and authentic in taste. Furthermore, they are allergen-free, vegetarian, Kosher and Halal, providing greater opportunities for differentiation.

Here, we present a brief overview of the building blocks that are available in our main taste directions:

## Poultry-type flavor range



### Maxavor<sup>®</sup> Chicken YE Boiled

A sweet and aromatic flavor that resembles boiled to pan-fried chicken. Brothy with a umami mouth feel



### Maxavor<sup>®</sup> Chicken YE Roast

Pan-fried to mild roasted chicken breast in a full-flavored manner

## Meat-type flavor range



### Maxavor® White Meat YE

A brothy flavor that imparts the taste of roasted and braised white meat with a succulent mouth feel



### Maxavor® Beef YE

A beef flavor that imparts the taste of baked and basted beef with a umami mouth feel



### Maxavor® Roast Beef YE

A robust and warm flavoring resembling charred and roasted beef fillet

## Roast-type flavor range



### Maxavor® Dark Roast YE

A robust, dark roasted flavoring that imparts the typical taste of grilled meat

All these products are certified natural and vegetarian by the FDA, having a yeast extract declaration. Specially developed to help you design the flavors of the future, they allow you to create your own signature impact, giving products the quality and taste you are looking for.

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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