



Multirome™



The savory cornerstone that strengthens any recipe and reduces costs

Multirome™ - stronger within.

Taste you can build on!

DSM is the undisputed global leader in high quality yeast extract-based culinary building blocks. We serve the culinary, food and flavor industries with superior, worry-free savory ingredients through our exclusive Building Block approach. Our one-of-a-kind taste ingredients help you build unique and specific taste directions in your finished applications. Select from a broad range of dedicated culinary components, each with a specific functionality and benefit. Optimize your own culinary development efforts while benefiting simultaneously from a reduction in raw materials and sourcing complexity. At DSM, we provide the tools, you create the taste.

Multirome™, stronger within

Multirome™, our latest yeast extract innovation, delivers the optimal combination of rich indulgent savory, umami taste and taste enhancement in one powerful product.

Multirome™ is highly versatile thanks to its concentrated taste contribution and neutral odor impact. As a result Multirome is used in a broad range of applications such as chips, bouillons, dressings, seasonings and soups.

For many of your applications such as meat patties, cheese sauces and dressings, Multirome™ additionally enhances juiciness and fattiness while concurrently promoting a lingering, flavor extending taste quality, adding further to its value as a cornerstone building block for all your savory flavor building needs.

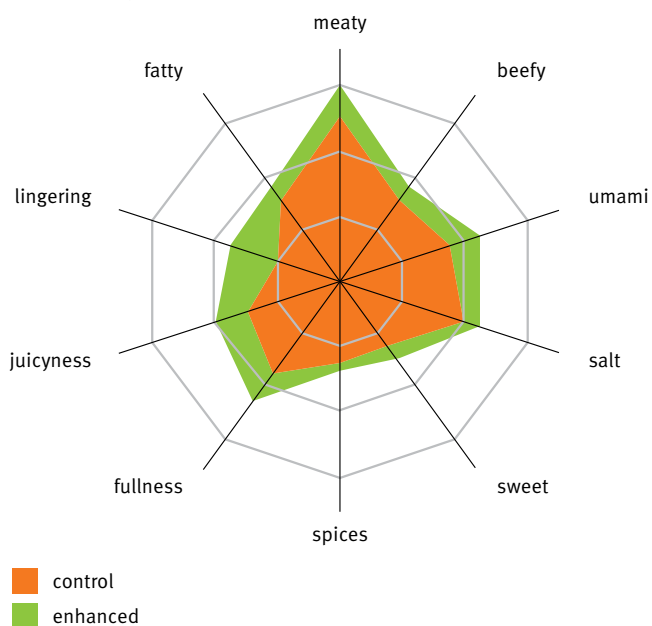
As with all our other yeast extracts, Multirome™ is 100% natural, made from primary grown bakers yeast at the highest possible quality standards (IFS, BRC, Kosher & Halal). It is the savory cornerstone of choice for all savory flavor developers!

Unrivalled customer support

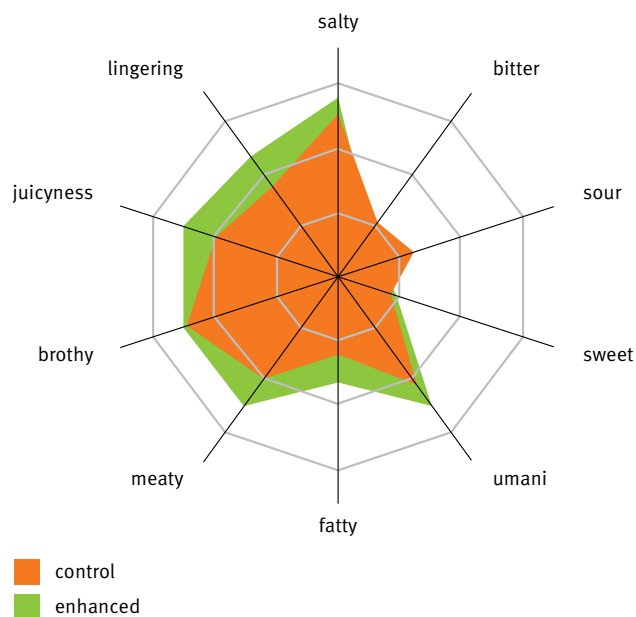
Our Savory Ingredients experts are committed to helping our customers create better tasting products and getting the maximum out of our suite of culinary building blocks.

Our dedicated technical teams located in our regional centers globally are eager to show you how you too can benefit from this truly unique and powerful savory flavor building tool. Call us today to learn just how.

Meat patty



Chicken noodle soup



Multirome™ benefits:

- Delivers more taste to beef
- Intensifies meaty, beefy, sweet and umami notes
- Improves juiciness and after taste

Multirome™ benefits:

- Enhances the meaty taste
- Intensifies Umami and salt impact
- Improves mouthfeel, fullness, juiciness and lingering sensation

Flavor building with Multirome™- meat patty

Ingredients (%)	Control	Enhanced
Maxavor® YB	0,20	0,20
Multirome™ powder	-	0,50
lean ground beef	44,76	44,76
lean ground pork	17,26	17,26
milk	17,30	17,30
eggs	9,24	9,24
breadcrumbs	7,00	7,00
starches/gums	2,44	2,14
spices	1,11	1,11
salt	0,68	0,49
Total	100	100

Flavor building with Multirome™- chicken noodle soup

Ingredients (%)	Control	Enhanced
Multirome™ powder	-	0,30
salt	0,80	0,683
maltodextrin	0,88	0,697
sunflower oil	0,10	0,10
wheat flour	0,15	0,15
chicken powder	0,20	0,20
soy sauce powder	0,15	0,15
natural chicken flavor	0,10	0,10
sugar	0,05	0,05
onion powder	0,04	0,04
garlic powder	0,01	0,01
white pepper grd	0,01	0,01
chives, dehydrated	0,005	0,005
turmeric grd	0,005	0,005
water	97,50	97,50
Total	100	100

For more information on our range of ingredients for savory applications, please contact: info.food@dsm.com
www.dsm.com

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