



The natural touch to high umami taste.

TASTE YOU CAN BUILD ON

DSM Food Specialties is the world leader in high quality yeast extract-based culinary building blocks. We serve the culinary food and flavor industry with the highest quality and worry-free savory ingredients via our unique Building Block approach. You can choose from a broad range of dedicated culinary components, each with a specific functionality or benefit. Optimise your own culinary creations and benefit from a reduction in raw materials and sourcing complexity – all at a lower cost. We provide the tools, you create the taste.

DSM's specialty yeast extracts for umami contribution and taste improvement

Yeast extracts have traditionally been used for their meaty bouillon taste which is derived from their amino acid and peptide complex. Our technological capabilities have produced specialty yeast extracts rich in natural glutamate and nucleotides. The synergistic effect between these components and their interaction with the other amino acids and peptides results in great tasting products. More and more customers are choosing yeast extracts as the source for pure savory taste, strong umami sensation and natural taste improvement.

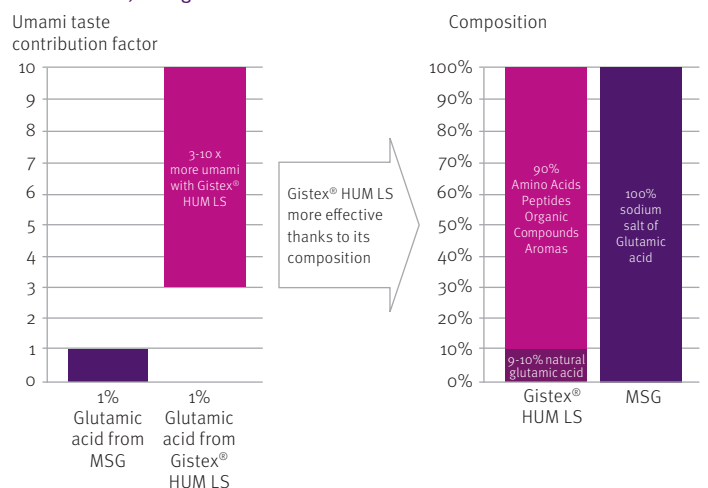
Gistex® HUM LS - the natural touch to high umami taste

A natural, versatile yeast extract, Gistex® HUM LS provides a complex umami taste perception and powerful bouillon taste to a diverse range of savory applications. It delivers a variety of flavor characteristics, depending on the end product application. These include sweet, peppery and salty notes, meaty succulence and juiciness, as well as providing taste improvement in meat and fish.

Keeping it clean

Many food products taste better with the addition of monosodium glutamate (MSG) as the free glutamate provides umami taste. However, some consumers claim to be sensitive to high levels of free glutamate. Gistex® HUM LS removes the need to add MSG. The complex mixture of flavor components found in Gistex® HUM LS provides powerful taste improvement while reducing the use of free glutamate by a factor of three to ten times.

More umami, less glutamatic acid with Gistex® HUM LS



More umami, less glutamic acid with Gistex® HUM LS

Gistex® HUM LS works synergistically with our high nucleotide yeast extracts Maxarome® Select and Maxarome® Pure. Gistex® HUM LS is rich in natural free glutamate, and, when combined with our high nucleotide products, is ideal for sodium reduction and MSG reduction.

Application examples with Gistex® HUM LS

Ham

Adding 0.5% Gistex® HUM LS strengthens the ham smokey, sweet, salty and bouillon notes; boosts the juiciness, umami taste and prolongs the aftertaste.

Beef Bouillon

This application shows that the same umami sensation can be achieved at a much lower level of glutamate by using Gistex® HUM LS and Maxarome® Select (0.02% using Yeast Extract vs. 0.12% using MSG).

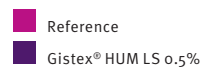
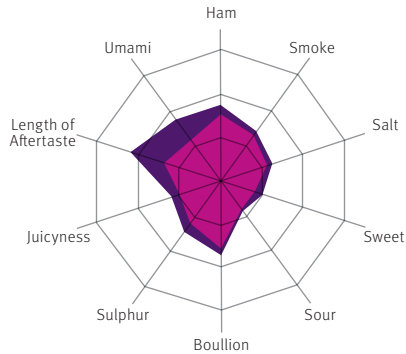
Fish Bouillon

Adding 0.18% Gistex® HUM LS gives a complex bouillon taste with a strongly enhanced umami character. The effects are further strengthened by adding Maxarome® Pure.

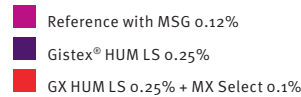
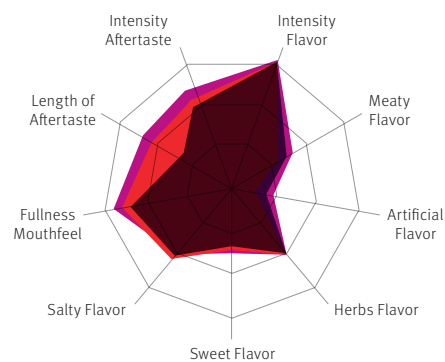
Unrivalled customer support

At DSM Food Specialties, we are committed to helping our customers create better tasting products, solve technical application issues and reduce system costs. To overcome these challenges, we have a dedicated technical customer organisation in place to give you all the assistance you need.

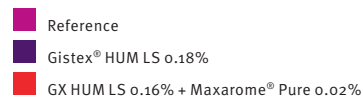
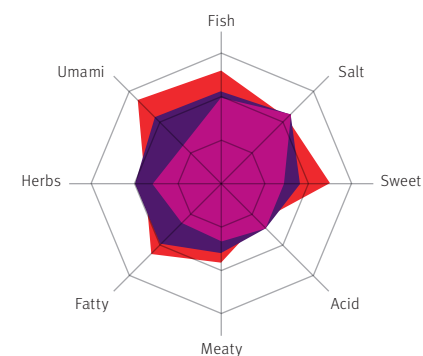
Ham



Beef Bouillon



Fish Bouillon



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

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