



# The natural touch to culinary taste enhancement

## TASTE YOU CAN BUILD ON

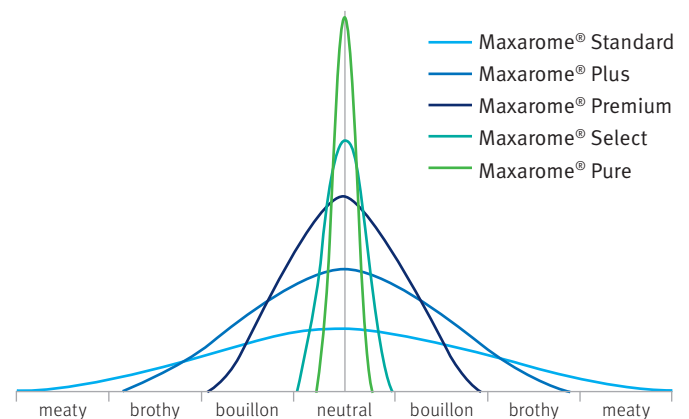
DSM Food Specialties is the world leader in high quality yeast extract-based culinary building blocks. We serve the culinary food and flavor industry with the highest quality and worry-free savory ingredients via our unique Building Block approach. You can choose from a broad range of dedicated culinary 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 enhancement

Yeast extracts have traditionally been used for their meaty bouillon taste 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 enhancement.

### Maxarome® the natural touch to culinary taste enhancement

Maxarome® Select and Maxarome® Pure are DSM's latest additions to its Maxarome® range of natural culinary taste enhancers. These specialty bakers yeast extracts are rich in taste enhancing nucleotides while having a neutral taste of their own. As a result, Maxarome® Select and Maxarome® Pure are particularly suitable for milder culinary flavored products. Maxarome® Pure is our cleanest taste enhancer; offering the highest level of nucleotides available on the market today.



Maxarome® taste enhancement functionality enables customers to:

1. create more authentic flavor profiles;
2. reduce levels of less label friendly taste enhancers such as sodium, MSG and IMP/GMP;
3. reduce the use of expensive ingredients, such as beef, chicken, cheese or tomato powder.

Maxarome® Select and Maxarome® Pure also work synergistically with Gistex® HUM LS, the latest addition to our Gistex® range of yeast extracts. Gistex® HUM LS is rich in natural free glutamate and combined with our high nucleotide products is ideal for sodium and MSG reduction.

## Maxarome® Select & Maxarome® Pure, ideal tools for culinary taste creation

Many savory applications deliver a formulated taste experience. Maxarome® provides a tool-box for product developers to create better tasting culinary products.

### 1. Harmony / Authenticity

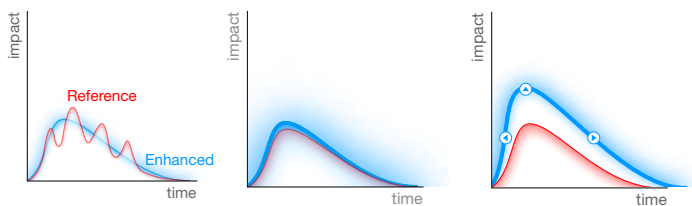
Maxarome® Select & Pure bring harmony and balance to the individual ingredients, mask off-tastes and give your product a more authentic and fresh flavor.

### 2. Umami contribution

Maxarome® Select & Pure give foods a genuine umami taste sensation, enhancing mouth feel, creaminess and body.

### 3. Taste enhancement

Maxarome® Select & Pure give culinary applications more strength, which means faster, stronger and longer lasting taste impressions.



Harmony/Authenticity

Umami contribution

Taste enhancement

## Application examples with Maxarome® Select

### Beef Burger

In this recipe, the addition of just 0.1% Maxarome® Select significantly improves the authenticity of the taste profile by adding succulence and mouth feel.

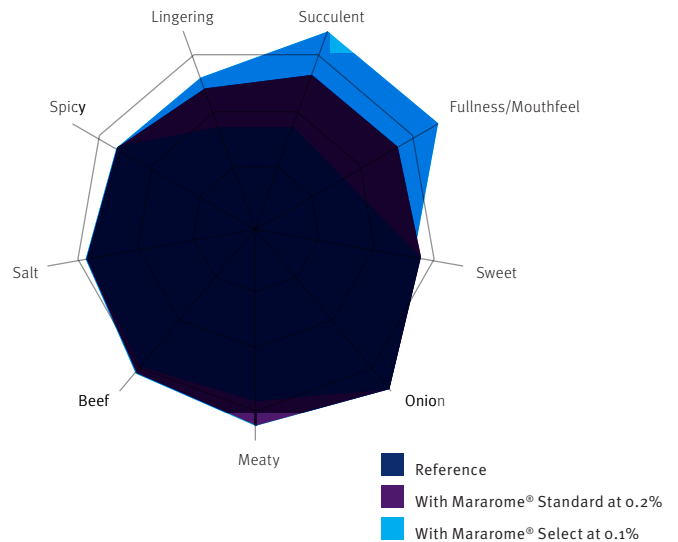
### Cheese and Onion Crisps

The addition of Maxarome® Select (compared to control - no added MSG) dramatically enhances the taste impact of the application.

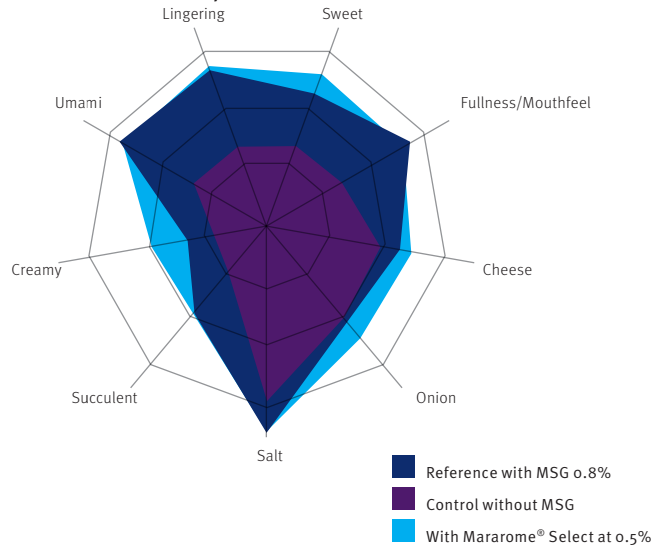
## Unrivalled customer support

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.

### Beef Burger



### Cheese and Onion Crisps



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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