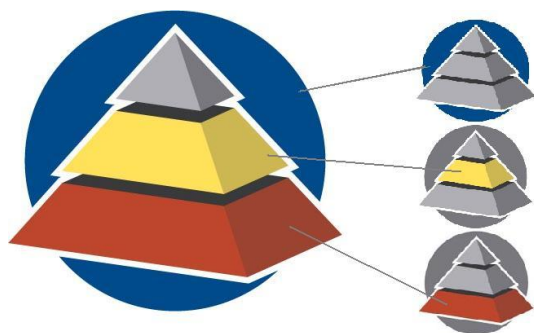


Improvement of flavour profile in meat balls

DSM's Building Block approach

DSM Food Specialties is one of the world's largest manufacturers of yeast extract based culinary ingredients. We serve the culinary food and flavour industry with the highest quality, worry free and ready to use products via a unique Building Block approach. This means that you can choose from a broad range of dedicated culinary components, each with a specific functionality or benefit. We provide the tools - you 'assemble' the taste - allowing you to optimise culinary creations yourself and benefit from reduction of your raw material and sourcing complexity at lower cost!



Step 3 Natural taste enhancement

Give products the mouthfeel and impact they deserve by using Maxarome® high 5'nucleotide yeast extracts.

Step 2 Specific savoury taste

Give culinary creations a specific taste direction with good tasting, cost-effective reaction flavours - Maxavor®, Savorkey® and Plantex®

Step 1 Basic savoury taste

Build a savoury foundation when no specific taste direction is required with Gistex®, Expresa® and Plantex®.

Taste you can build on!

Today's trends

Today food manufacturers face an important issue: maintaining competitive prices while the cost of raw materials keeps increasing. How can formulation costs be reduced without compromising on quality and taste?

DSM brings you a valuable solution in a wide range of applications. This technical bulletin demonstrates the use of the yeast extracts Gistex® and the process flavour Maxavor® in a meat application.

Improved taste in meat balls

The use of yeast extracts in meat considerably improve the flavour profile. It brings a stronger, more juicy meat flavour and improve the mouthfeel by making it feel slightly fattier.

Therefore yeast extracts can be added to meat balls to increase the perceived value (higher margin) or to decrease the volume of meat in ready to eat meals (raw material costs reduction).

DSM's yeast extracts can be easily added to any processed meat during the production process, by injection, tumbling or by adding a seasoning blend.



DSM Maxavor®

DSM Gistex®

Improvement of flavour profile in meat balls (continued)

Illustration



Objective: Demonstrate the use of yeast extracts and process flavours in meat balls.			
Benefits (% on final application)			
Gistex® XII powder AGGL	0.20%	Adds more savoury taste	
Maxavor® YB powder AGGL	0.25%	Donates a sweet meaty character	
Maxavor® RYE B	0.25%	Enhances the meaty taste	
Ingredients	Percent by weight		
	Reference	Solution I	Solution II
Gistex® XII powder AGGL	0.00	0.20	0.20
Maxavor® YB powder AGGL	0.00	0.25	0.00
Maxavor® RYE B	0.00	0.00	0.25
Minced beef meat	86.20	86.20	86.20
Whole egg liquid	8.60	8.60	8.60
Crumbs AO superfine	2.30	2.30	2.30
Maltodextrine	2.10	1.73	1.82
Salt	0.80	0.72	0.63
TOTAL %	100.00	100.00	100.00

Sensory results

The sensory analysis shows a clear improvement of the juiciness and the succulence of the beef balls with the addition of yeast extracts. It gives the impression of a much higher meat quality. The addition of the process flavour Maxavor RYE B gives to the meat balls a stronger taste with a roast flavour. This strong flavour is valuable in ready to eat applications.

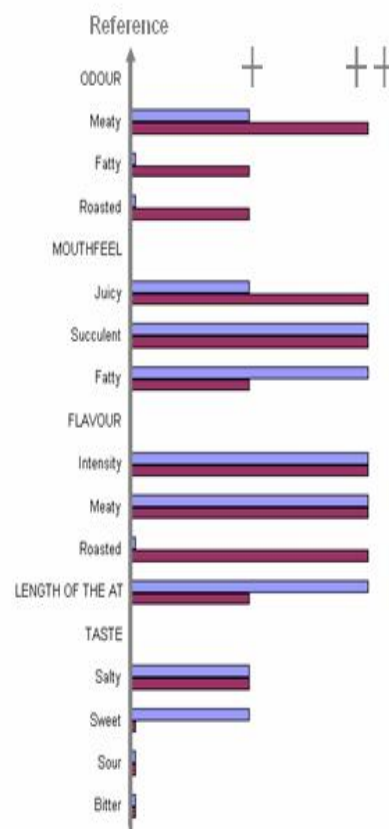
More information

DSM Food Specialties has technical support around the world. To learn more about DSMs solutions to help you develop high quality, excellent tasting and cost effective products, please do not hesitate to contact us today!

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■ Gistex XII + Maxavor YB
■ Gistex XII + Maxavor RYE B

Unlimited. **DSM**