



Multirome®



Multirome® Range - stronger within The savory cornerstone that strengthens any recipe.

Taste you can build on!

DSM is the 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® range, stronger within

Our innovative yeast extract, Multirome®, delivers the optimal combination of rich indulgent savory, umami taste and taste enhancement in one powerful product. This concentrated savory ingredient provides the same great flavor at much lower dosages than basic yeast extracts, with quality you can trust.

Multirome® range – for all your savory applications

Multirome® is highly versatile thanks to its neutral odor impact, complex mouthfeel and concentrated taste contribution. Multirome® yeast extracts can be used in a broad range of applications such as soups, chips, dressings, instant noodle soup and many more. For many of your applications such as meat patties, cheese sauces and dressings, Multirome® additionally enhances juiciness and fattiness while at the same time promoting a lingering, flavor extending taste quality.

After a successful launch of Multirome® and in response to increasing customer demand for healthy ingredients, Multirome® is now also available as a low-sodium version. Multirome® LS lets you create the same long-lasting taste impact and contribution with the additional benefit of containing lower levels of salt than Multirome®.

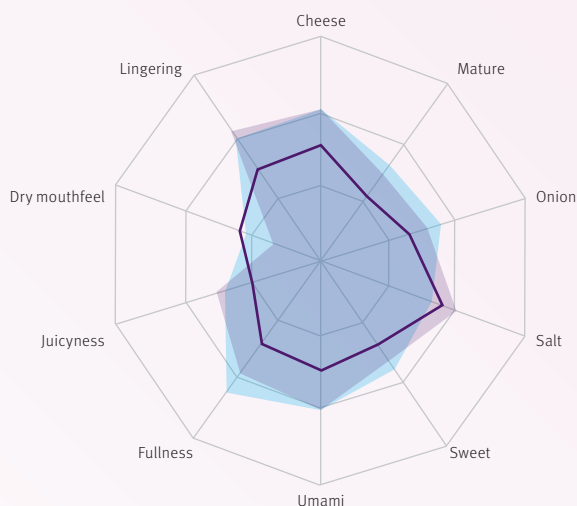
Control costs without compromising on taste

The Multirome® range of yeast extracts is extremely cost-effective, with no compromise on taste. Derived from primary baker's yeast, both Multirome® and Multirome® LS are highly concentrated and only require half of the dose compared with other basic yeast extracts. As with all our yeast extracts, the Multirome® range is 100% natural, Kosher and Halal certified and contains no allergens, making it the ideal savory cornerstone for all your recipes.

Unrivalled customer support

Our savory ingredients experts are committed to helping the development of flavor ingredients that inspire the creation of innovative products that address also the operational and commercial concerns of food manufacturers. Together with our experts, we can help you optimize your own culinary creations, reduce your dependency on raw materials, and increase your efficiency – all at a lower cost.

Potato Chips Cheese & Onion with Multirome® & Multirome® LS



■ Control ■ Multirome® (0,5%) ■ Multirome® LS (0,35%)

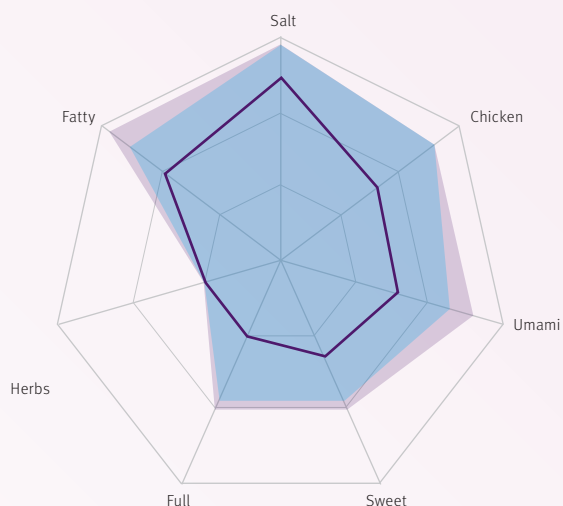
Multirome® Range benefits

- Enhances the (mature) cheese taste
- Intensifies umami, and sweetness
- Improves mouthfeel, fullness, juiciness and lingering
- Reduced sodium version is available

Flavor building with Multirome® Range – Potato Chips Cheese & Onion

Ingredients (%)	Control	Multirome®	Multirome® LS
Multirome®	-	5,00	-
Multirome® LS	-	-	3,50
Maxarome® select	0,30	0,30	0,30
Cheddar cheese powder	42,00	42,00	42,00
Salt	1,90	-	1,60
Maltodextrin	13,80	10,70	10,60
Wheat flour	12,00	12,00	12,00
Dextrose	12,00	12,00	12,00
Onion powder	8,00	8,00	8,00
Fat powder	10,00	10,00	10,00
Total	100	100	100

Chicken Bouillon with Multirome® & Multirome® LS



■ Control ■ Multirome® (0,2%) ■ Multirome® LS (0,16%)

Multirome® Range benefits

- Imparts rich, complex savory taste
- Enhances the chicken taste
- Delivers strong umami impact
- Improves fatty mouth feel, filming & juiciness
- Reduced sodium version is available

Flavor building with Multirome® Range - Chicken Bouillon

Ingredients (%)	Control	Multirome®	Multirome® LS
Multirome®	-	10,00	-
Multirome® LS	-	-	8,00
Savorkey Chicken boiled	7,50	7,50	7,50
Maxavor® Rye C	2,50	2,50	2,50
Salt	31,00	27,20	30,20
Maltodextrin	41,60	35,40	34,40
Vegetable fat	15,00	15,00	15,00
Turmeric powder	1,00	1,00	1,00
Onion powder	0,90	0,90	0,90
Cellery leaf powder	0,24	0,24	0,24
White pepper	0,24	0,24	0,24
Total	100	100	100

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

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