

SCELTA INSIDE

NATURAL UMAMI INGREDIENTS



FOOD CAN BE
DELICIOUS AND HEALTHIER
AT THE SAME TIME



TRANSFORMING TOMORROW'S **TASTE**

At **Scelta Inside** we believe that food can be both **delicious** and **healthier** at the same time.

Today, consumers are increasingly aware of what they eat and how it affects their health. This drives the need for cleaner and clearer labels. Our unique source, the white button mushroom, can help you achieve this and at the same time keeps a tasty profile. The strong **umami** taste in our product is the base for natural taste enhancement, allowing you to create great balanced taste profiles while, for example, reducing salt and artificial taste enhancers.

Our Scelta Inside team is experienced in supporting product developers and R&D teams with applications on topics like to natural taste enhancement, salt reduction, bitter masking, value engineering and create clean and clear label.

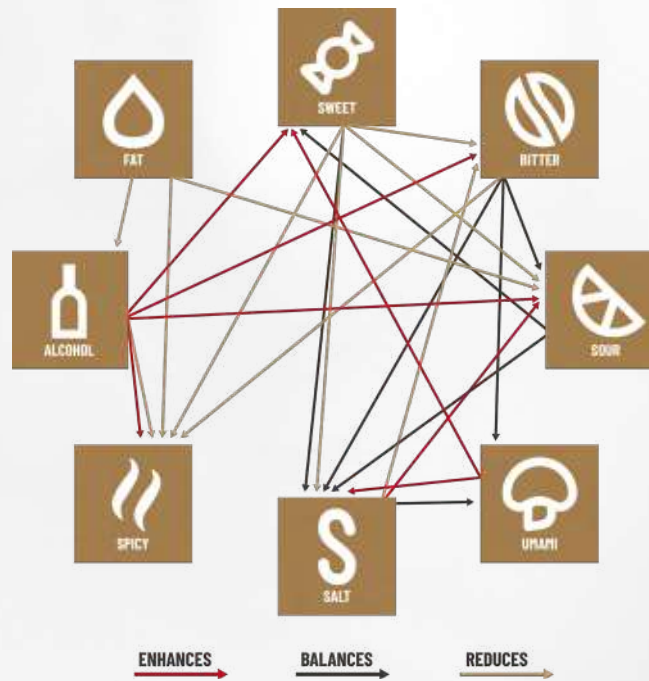
Mushrooms contain many different nutrients that are valuable to people's lifestyle and diet. Our parent company, Scelta Mushrooms has known this for many years. The Scelta businesses produce a wide range of mushroom centered products for the global food industry. Since we began 28 years ago, Scelta Mushrooms is now doing business in more than 80 countries worldwide.



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UMAMI IS THE “BACK POCKET” INGREDIENT THAT SUPPLIES THE MISSING LINK IN FORMULATIONS OR RECIPES.



SODIUM SEEMS SALTIER ■ SUGAR SEEMS SWEETER ■ SOUR AND BITTER LESS ACERBIC AND BITING
UMAMI IMPROVES THE OVERALL PALATABILITY, ENHANCES THE PERCEPTION OF THICKNESS AND COMPLEXITY

SCELTA 
MUSHROOM FLAVOURS

SCELTA 
TASTE ACCELERATOR

SCELTA 
HEALTH INGREDIENTS

OUR PRODUCT RANGES



Our **Scelta Mushroom Flavours** give your dish an intense well-balanced mushroom taste and aroma with meaty and earthy notes.



The **Scelta Taste Accelerators** are developed to modify or increase the intensity of the perceived taste in various applications.



Our **Scelta Health Ingredients** are a natural and 100% plant based source of vitamin D2 and B12. Both essential nutrients that provide powerful health benefits.

APPLICATION EXAMPLE ALFREDO SAUCE

Take Alfredo sauce for example, a creamy cheese sauce that is quite high in salt by itself. With our natural solution, the cheese sauce can be improved in two different ways. On the one hand, umami enhances the flavour of Parmesan cheese, which makes it possible to reduce the total amount of cheese in the recipe without affecting its taste. This is not only cost-effective, but also improves the nutritional value of the application. On the other hand, our Scelta Taste Accelerator is known as a salt reducer, maintaining the same desired taste profile!



Looking for a natural way to boost your cheese application while reducing costs?

OUR EARTH FRIENDLY ROAD



EFFICIENT LAND USE

MUSHROOMS GROW ALREADY FOR DECADES IN VERTICAL FARMS



CLEAN PRODUCTIONS

MUSHROOMS GROW IN THE DARK, HAVE SHORT GROW CYCLES AND NO PESTICIDES ARE USED.



WATER EFFICIENT

IT ONLY TAKES 15 LITRE OF WATER TO PRODUCE 1 KG OF MUSHROOMS.
**15.000 LITRE WATER FOR 1 KG OF BEEF.*



CIRCULAR ECONOMY

AFTER HARVESTING THE MUSHROOMS WE USE THE MUSHROOM STEMS FOR OUR CONCENTRATE.



LOW DOSAGE

IT TAKES 25 KG MUSHROOMS TO MAKE 1 KG MUSHROOM CONCENTRATE AND ONLY 0,3 GRAM TO TASTE ENHANCE A PORTION.

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FEEL FREE TO CONTACT US!



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