

- The natural solution, to:
1. Boost mushroom flavour
  2. Balance taste profile
  3. Reduce salt
  4. Create clean label

We are all about creating **great healthy taste.**

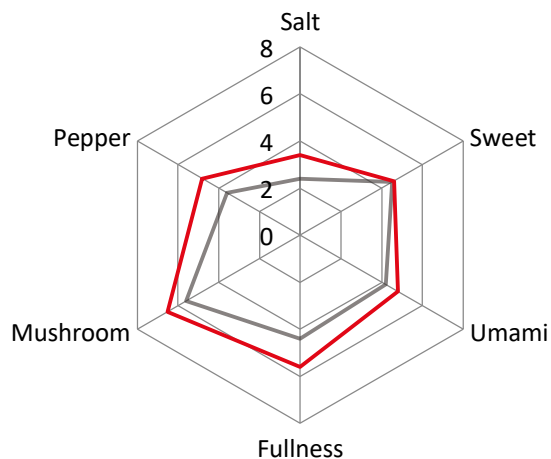
## Discover our natural mushroom flavour

The combination of natural mushroom flavour with naturally occurring umami gives depth and enriches the taste.  
It creates that distinctive, full flavour everyone loves.



## Adding only 1,0% to your recipe gives a strong taste enhancing effect

Test: Mushroom concentrate (1,0%) in mushroom soup



— Standard mushroom soup

— Mushroom soup with 1% mushroom concentrate

### Key benefits:

Salt ↓  
MSG X  
Mushroom taste ↑  
Full bodied taste ↑

### Key product features:

- Completely soluble mushroom base for wet (concentrate) and dry (powder) mushroom soups, sauces, dishes, bouillons, ready meals etc.
- Adds a typical, well-balanced mushroom flavour and aroma to every dish
- Natural, concentrated mushroom taste
- No added flavours or flavour enhancers

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## The mushroom umami effect

From mushroom soup to pasta sauces to mushroom flavoured chips or ready meals and meat replacers. The mushroom gives another dimension to the functionality of taste properties.

Our mushroom powders consists of water-soluble components, like the amino acid, glutamate and the RNA 5'-nucleotides: inosinate and guanylate. These are the main umami building blocks.

It's scientifically proven that umami is sensed in far greater strength when glutamate is combined with inosinate or guanylate. This is referred to as umami synergy. Many studies show that the synergy factor for white mushrooms is **around 7-8 times**.

It takes only **1%- 4%** of our mushroom powder or concentrate to create a delicious mushroom flavour in many different product applications.

[Click here for more information](#)





It takes 25 kg of fresh mushrooms (and seven hours!) to make just 1kg of concentrate.

After the mechanical harvest of mushrooms their feet (stems) stay on the production bed. Actually they count for 25% of the total mushroom. This product normally ends up on the land as fertilizer. At Scelta Umami we take the stems which are full of taste back into the food chain. Here we upgrade the circular economy and contribute to a more sustainable production. These stems are washed, crushed, cooked, and concentrated to a delicious umami concentrate which finds its way to many mushroom flavoured dishes.



**SCELTA** INSIDE  
NATURAL UMAMI INGREDIENTS





Our team is here to help! Please click on the specific button in this document or just give us a call.

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