## HOW TO BOOST THE SPICE PROFILE IN A DELICIOUS CURRY?

Fancying a delicious long lasting, deep, earthy, savoury and sweet curry with a little bit of spiciness? Our Scelta Taste Accelerator is developed to modify or increase the intensity of the perceived taste in your application. The natural umami synergy in our product perfectly enhances the savoury spices like cumin, turmeric, coriander as well as the sweet spices like cinnamon, paprika and ginger. Allowing you to reduce salt, spices and herbs in your application.

In this factsheet we focus on total taste enhancement and salt reduction. The Scelta Taste Accelerator enhances the total flavour profile and makes the curry more round, full and long lasting in the mouth even with a 50% salt reduction. This salt reduction helps to improve your nutritional label to a more healthy option!

METHOD OF PREPARATION	Ingredients	Reference (weight %)	50% less salt (weight %)
Mix the spices in a bowl.	Rice	14,18	14,20
	Salmon filet	35,46	35,51
Slowly bake the sliced onion and garlic.	Onion	4,25	4,26
Add the spice and bake for 2 minutes.	Diced tomatoes (can)	28,36	28,41
Add the diced tomato and bake for a few minutes.	Garlic	1,42	1,42
Add the coconut cream and the STA powder and leave the sauce for 10-15 minutes, let it thicken.	Coconut cream	14,18	14,20
	Fresh coriander	0,71	0,71
<ul> <li>Cut the salmon in pieces and add to the sauce, leave for 15 minutes.</li> <li>Within the Scelta Taste Accelerator (STA) range we have the liquid (STA Liquid) and powder (STA Powder) variant. Which can be used as a general taste flavour enhancer, MSG replacement and sodium reduction tool in all types of savoury products. These range from sauces and soups to ready-meals. In general, an addition of just 0.15% to 0.30% is sufficient to create a salt reduction effect.</li> </ul>	Cardamom	0,07	0,07
	Salt	0,30	0,15
	Ground cumin	0,14	0,14
	Ginger powde <mark>r</mark>	0,14	0,14
	Cayenne pepp <mark>er</mark>	0,14	0,14
	Cinnamon po <mark>wder</mark>	0,14	0,14
	Turmeric	0,14	0,14
	Paprika powd <mark>er</mark>	0,28	0,28
	Curry powder	0,07	0,07
	STA nowder	0.00	0.30

STA powder

INSIDE

Total

## TRANSFORMING TOMORROW'S

NATURAL UMAMI INGREDIENTS

sales@sceltainside.com

0,00

100

0,30

100