


## HOW TO APPLY **SCELTA TASTE ACCELERATOR** IN PLANT-BASED APPLICATIONS?

The consumption of plant-based products is growing, partly due to the increasing number of vegetarian applications in the market. Plant-based proteins which are often applied are wheat, soy, peas and faba beans. These products have a typical, bitter off-taste. Our Scelta Taste Accelerator (STA) makes it possible to enhance the overall flavour profile on the one hand and mask the off-taste of plant-based products on the other!

Soy and wheat are the most commonly used vegetable proteins which have a less dominant off-taste (compared to pea and faba bean), making it a more general accepted taste of their own. The target in these plant-based proteins is to add a more full, savoury and meaty flavour, for example, in vegetable burgers. As for peas and faba beans, which have a quite strong and bitter off-taste.

	<b>PLANT BASED PROTEINS</b>	<b>PROPERTIES</b>	<b>MOST IMPORTANT GOAL</b>
	Texturized <b>soy</b> and <b>wheat</b> protein	Typical soy or wheat taste, neutral, very often used in plant based applications	Taste enhancement: add more savoury and meaty taste to, for example, vegan burgers
	Texturized <b>pea</b> and <b>faba bean</b> protein	Strong off-taste (typical pea or faba bean), long-lasting off-taste, bitter	Off-taste masking: increase the taste profile and mask the off-tastes

### 5 different ways the addition of our **STA** brings benefits to plant based applications:

- 1) **Taste enhancement:** the umami power of STA brings a full, round, long-lasting and meaty taste to meat replacers.
- 2) **Masking off-taste:** STA masks the off-taste of pea and faba bean and enhances the total flavour profile.
- 3) **Value engineering:** STA enhances the overall taste profile and spices in the application, by this spices blends and costs can be reduced.
- 4) **Salt reduction:** reduce salt up to 50% and remain the same desired taste profile.
- 5) **Natural/clean label:** STA is a natural alternative for artificial taste enhancers like MSG and yeast extracts, which makes it possible to clear- and clean up your label!

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 alternative and sodium reduction tool in all types of savoury products. These range from sauces and soups to ready-meals.

**TRANSFORMING TOMORROW'S TASTE**

**SCELTA**   
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NATURAL UMAMI INGREDIENTS

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