

DISCOVER OUR SCELTA TASTE ACCELERATOR DRIED CONCENTRATE

Our products are just made from the white button mushroom - nothing more. The white button mushroom is a true wonder of nature and is packed with interesting natural ingredients. Like the essential amino acid glutamate, which is a building block for proteins and the base of the umami flavour. Umami is the fifth taste, joining sweet, sour, salty and bitter. Next to glutamate, the nucleotides inosinate and guanylate are present. The unique combinations of glutamate, the nucleotides and minerals such as sodium and potassium are giving a synergistic effect in your recipe. This makes our product a powerful flavour enhancer.

Scelta developed a variant of its Taste Accelerator that is dried without carrier. With a special drying method, we concentrate our mushroom concentrate into a powder. Because of this concentration, you only need half the dosage of a normal STA, resulting in a double umami strength. Perfect for seasonings and meat(less) applications, condiments and ready meals!

PRODUCT	SCELTA TASTE ACCELERATOR DRIED CONCENTRATE (STA DC)
COMPOSITION	MUSHROOM EXTRACT
PHYSICAL FORM	BROWN POWDER
PRODUCT CHARACTERISTICS	CARRIER FREE, TWICE THE UMAMI STRENGTH



THE PERFECT SOLUTION

- **Taste enhancement:** gives your dish a full bodied, long lasting taste, which balances your dish and brings more dept.
- **Clean label ingredient:** as alternative for MSG & I+G and yeast extract, no carrier.
- **Clean label declaration:** as (natural) mushroom extract / natural flavour.
- **Salt reduction:** gives your flavours a boost and allows you to reduce your salt level up to 40%.

APPLICATIONS & DOSAGE*

SOUPS/SAUCES	0.08-0.15%	SEASONING FOR FLAVOURED SNACKS	0.08-0.15%
MEATS	0.10-0.20%	CONDIMENTS	0.08-0.15%
MEAT REPLACERS	0.25-0.40%	CHEESE PRODUCTS	0.08-0.15%

* Of the total weight product

TRANSFORMING TOMORROW'S TASTE

SCELTA INSIDE
NATURAL UMAMI INGREDIENTS

+31 (0) 77 206 30 40

sales@sceltainside.com