

# Aromor



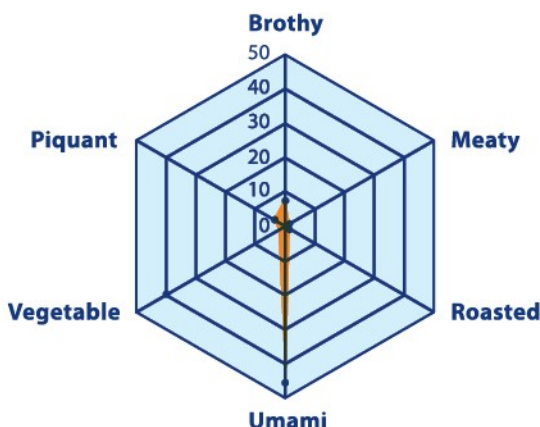
Leiber's specially developed Aromor is a multifunctional ingredient that helps deliver a variety of taste effects in a wide range of application without interfering with the original taste. Aromor consists of a range of yeast extracts that are derived from brewers' yeast and contain only naturally occurring concentrations and ratios of glutamic acid and ribonucleotides.

## Product Range:

- **Aromor GR, LS** - 5% naturally occurring 5' ribonucleotides and glutamic acid from the yeast
- **Aromor XSR, LS** - Process based 9.5% natural 5' ribonucleotides with no increased glutamic acid content

## Recommended Dosage:

0.2–0.5% in the final product



## Advantages:

- Light yeast extract
- Low salt (< 3%)
- Neutral taste profile
- Taste harmonising effect
- Strong umami sensation
- MSG substitution
- Suitable for salt reduction
- Suitable for taste masking effects

## Additional Functions:

1. Enhancement of creaminess and reduction of fat content

### Applications:

- Dairy products such as cream cheese, yoghurt etc.
- Mayonnaise
- Creamy soups
- Peanut butter

2. Enhancement of spice profile and taste characteristics (pungency and spiciness)

### Applications:

- Single spices
- Seasonings and spice blends
- Marinades, sauces and dressings
- Spice-based taste formulations