

# Salted Egg Flavour

As consumers now are more experimental with their food choices and have a higher expectation of the flavour and taste, food manufacturers are quick to tap into the opportunity to innovate with unique ingredients to capture market interest.

The popular salted egg flavour has been a key innovation trend in snacks and is increasingly introduced to a wider scope of food categories, such as instant noodles, sauces and bakery.

## Salted Egg Seasoning Recipe:

Ingredients	%
Parmovo Egg yolk powder/Whole egg powder	45.0
Butter milk powder	38.0
Sugar	10.0
Salt	3.8
DKS Salted egg flavour 190520	2.0
Maltodextrin	0.45
I+G	0.3
Acid	0.25
Leiber Yeast extract (Aromor XSR, LS)	0.2
<b>Total</b>	<b>100</b>

## Our Solutions:

### Whole Egg Powder or Egg Yolk Powder



- Whole egg or egg yolk obtained from shell eggs with the following stages: egg breaking, filtering, homogenisation, pasteurisation and drying
- More precise dosing in formulation
- Easy storage in dry, ambient temperature condition
- Longer shelf-life (24 months)

100g whole egg powder + 300g water = liquid egg of approx. 8 shell eggs

100g egg yolk powder + 120g water = liquid egg yolk of approx. 13 shell eggs

### Salted Egg Flavour 190520



- Typical notes of salted egg
- Oil soluble

### Aromor XSR, LS



- Light yeast extract with high level of natural 5' ribonucleotides
- Low salt content
- Enhancement of salted egg profile, creaminess and aftertaste
- Strong umami sensation

