

UmamiFix Powder

Technical Data and Application Sheet



Basic Information

Product description	Dry powder umami taste ingredient
Ingredients and origin	Organic yellow peas (EU; DK), salt (EU; DK)
Additional information	No additives, no preservatives, no GMO, no allergens
Organoleptic properties	High umami taste, salt taste; Neutral/mild aroma of grain/corn; Neutral/mild uniform color of creamy/light yellow

Nutritional facts

	Pr. 100 g.
Energy	1203 KJ/ 286 kcal
Fat	1.7
- saturated	0.3
Carbohydrate	45
- sugars	3.0
Dietary fibers	8.6
Protein	16.9
Salt	13.9

Shelf life and storage

24 months for sealed bags. 3 months after opening.

Re-seal the bag after opening.

Store at ambient temperature (15-25 °C / 59-77 °F)
Store in dry space, low-middle humidity (max. 55 % RH)

Compliance

UmamiFix is produced in DK at authorized food production facilities with certificates of: FSSC22000, FDA, GACC, Demeter, organic and gluten-free production.

Application

Dosage

- Dosage is 1-5% (w/w) depending on the nature of the food:
 - apply relatively more in fatty and/or high viscous and solid foods, 3-5% (w/w)
 - apply relatively less in aqueous and low viscous foods, 1-3% (w/w)

Methods of use

- Mix into dry portion to add into wet water-based portion or add directly into water-based portion while applying high-speed mixing//stirring
- Be aware not to heat the undissolved ingredient
- Be aware of high temperature treatment (<120 C) in combination with foods rich in reducing sugars can form acryl amide compounds due to hydrolysate nature of this ingredient

Operating requirements

- Seal bag after use
- Avoid moist air near the opened bag

Application properties

- Flavor enhancement
- Mouthfeel and continuity enhancement
- Salt reduction
- Sugar reduction
- Bitter taste reduction

Food Applications

- Plant-based foods (e.g. vegan mayonnaise and cheese, spreads, burger patties, cold cut slices, extruded meat analogue products)
- Hybrid food products (cheese-reduction, meat-reduction)
- Conventional foods (climate- and expense heavy ingredient cost reduction)



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Questions regarding application?

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