

AJITOP™

- Natural Yeast Extract -



Impact

When impact is what you're after, AJITOP™ punches the front end of the flavor, without drawing attention to itself.

The Flavor Exciter

For dishes that benefit from an extra boost of impact at the front end of the flavor experience, nothing comes close to top enhancer AJITOP™; from Mitsubishi Corporation Life Sciences Ltd. (MCLS).

Beyond Enhancing Spice

Its natural action is the result of a very highly refined proprietary method of production from Torula yeast. The effect it has on flavor is no “flash in the pan” – it extends and gives weight to the front end of flavor, then departs without a harsh or yeasty aftertaste.

Front Taste Improvement

AJITOP™ is our most versatile front taste improver. It supports a flavor profile that highlights sharpness and thickness. AJITOP™ has a synergistic interaction with a range of front taste ingredients. It improves the front taste, providing natural Umami to your formulation without standing out on its own.

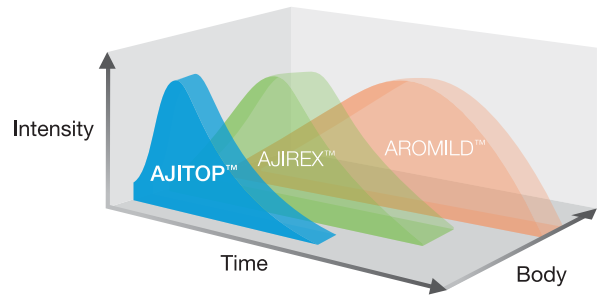
- Kosher and Halal certified
- Label declaration:
Yeast extract or Natural flavoring*

* Users are responsible for checking conformity with current local laws and regulations.

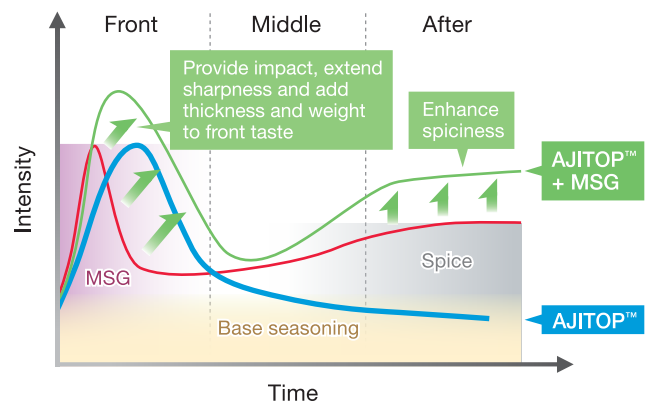
- Suitable for vegetarian and vegan diets



Typical dosage: 0.05 – 0.1%



Taste profile in seasoning application for AJITOP™



Taste improvement in low sodium soups

Ingredients (g)	Control	30% Sodium Reduction (SR)	SR+AJITOP™
Soup stock	2.21	2.21	2.21
Table salt	0.75	0.53	0.53
AJITOP™	0.0	0.0	0.1
Total (g/100ml)	2.96	2.74	2.84

