BENEFITS OF TasteNrich™

Clean Label
No additives
E-number free

Label Friendly
Non GMO
No Allergen*
Vegan

Cost Effectiveness
Strong taste impact
Lower dosage

Salt Reduction
Increase salt perception
The low salt content:
Sodium < 2%

Sustainability
Natural process
Environmently
friendly process

* Does not contain : milk, egg, wheat, soy, fish, shellfish, peanut and tree nuts

BOOST AUTHENTIC FLAVORS WITH A HINT OF TasteNrich™

TasteNrich™ increases authentic taste profiles in culinary applications.
It boosts basic taste perception and offers versatile flavor enhancement.
It improves umami flavor notes, savory taste, flavor quality and provides a perfect taste balance.
There are two individual key building blocks, Master U5 and Master L5 under TasteNrich™. The example on the right side shows how TasteNrich™ can improve the taste profile of food applications.

Flavor enhancing effect of TasteNrich™

* Menu: Vegetable Bouillon (All natural type)

GLOBAL BRANCH OF CJ BIO BUSINESS

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TasteNrich™

'Reveal authentic flavor with TasteNrich'

* The recommended dosage can be adjusted by users.

TasteNrich™

'Naturalness' The New Standard

The food industry has entered a new era of naturalness.
It is rapidly evolving and growing every day. Consumers want to know exactly what ingredients go into their food and where they come from. At the same time, they expect the ultimate taste experience.
In response to the changing needs of consumers and the food industry, CJ CheilJedang has created **TasteNrich**™ that is based on our world class bio-technological capability combining with the whole natural process inspired by nature.
TasteNrich™, natural culinary solution platform, is fully in line with today's consumer expectations for authenticity and naturalness.

Enhanced Culinary Flavors From Nature

TasteNrich™ is an innovative culinary solution which enables you to boost authentic flavors by delivering richness and fullness to your savory foods.
TasteNrich™ is composed of unique blends of savory complex derived from all natural sources and microbial fermentation. **TasteNrich**™ brings the highest quality flavor profiles as well as allowing developers to use natural labeling that consumers can trust.
As a natural umami building block, it can be used in a wide range of culinary applications such as soups, sauces, seasoning blends, meat products and more.
Explore great authentic flavors with **TasteNrich**™ !

Upgrade Your Product Value With TasteNrich™

TasteNrich™ meets the industry demand for clean label ingredients with 'natural flavor' labeling. We are dedicated to providing true naturalness and transparency. **TasteNrich**™ is able to assure worry free claims such as non-GMO, non-allergen, non-animal and 100% vegan.
TasteNrich™ imparts strong culinary flavors at a low dosage rate and results in achieving cost effectiveness in your products. It enables easy to create healthier foods with strong enhanced salt perception, though **TasteNrich**™ is intrinsically low sodium.