



UMAMI

NATURAL™

Clean Labels / Savory Flavors

Umami Natural™ is a gluten-free, vegetable-based source of savory flavor that brings harmony and balance to food products.

In addition to sweet, bitter, sour and salty, "umami" is the fifth taste described as broth-like, meaty, with a mouth-watering sensation. Umami can brighten up the other four tastes and round out the overall flavor of a dish. Umami is found naturally in foods high in protein, such as dairy, meat, fish, and many vegetables. Artificial umami sources, such as monosodium glutamate (MSG), have been used widely in the last several decades, but now manufacturers are facing strong consumer demand for natural products with no artificial ingredients.

Based on market demand, Sensient Natural Ingredients has developed **Umami Natural**, a vegetable-based solution for use in lieu of an artificial flavor enhancer. **Umami Natural** uses natural vegetable powders to enhance the taste of food products, providing savory flavor that consumers have come to love without any artificial components.

Umami Natural™

Vegetable-Based
Gluten-Free
Low Sodium Content
Clean Labels

Potential Applications

Sauces, Marinades & Dressings
Rubs/Seasonings
Snacks
Dips & Condiments
Savory Spreads
Instant & Canned Soups
Side Dishes & Ready Meals



SENSIENT®

NATURAL INGREDIENTS

Understand. Innovate. Deliver.





Umami Natural™ - Savory Sensations with Natural Ingredients

Sensient Natural Ingredients is pleased to provide a clean label alternative for savory applications with **Umami Natural**. If your application requires a label devoid of artificial and chemical-sounding ingredients while enhancing the flavor profile of your innovations, let us show you how **Umami Natural** can help.



NUTRITIONAL COMPOSITION COMPARISON*

(Per 100 grams)

	MSG	Umami Natural™
Calories	282 Cal.	363 Cal.
Sodium	12300 mg	210 mg
Calcium	0 mg	250 mg
Vitamin A	0 IU	846 IU
Vitamin C	0 mg	23 mg

*Values are calculated from analytical data and subject to change.

To request a sample or schedule a demo, contact our team at sni.sales@sensient.com or 209.667.2777.