

The title 'Natural Extract Series' is written in a large, elegant, brown cursive font. Behind the text, there are faint, light-colored icons: a fish on the left and a mountain range on the right, suggesting natural ingredients.

A natural solution for adding **UMAMI** to your food



# Extract Seasonings for adding NATURAL UMAMI

In the world-wide trend to pursuit natural and safe food, enhancing UMAMI (one of the basic 5 tastes which depicts pleasure of taste) using natural ingredients is a key for success in the processed food industry. Our products based on the traditional Japanese technique “Dashi” (stock from various ingredients for building natural UMAMI base) deliver safety and distinctive UMAMI to your food without using synthetic food additives.



## Products

### NC Baikan Katsuo L-1

Liquid, Shelf life: 1 year, Storage: Under 10°C, 20kg/pack

### Deliquid Dried Bonito N-NA

Liquid, Shelf life: 1 year, Storage: Under 25°C, 20kg/pack

### Aromaster Kombu-200

Liquid, Shelf life: 6 months, Storage: Under 20°C, 20kg/pack

### Deliquid Kelp N

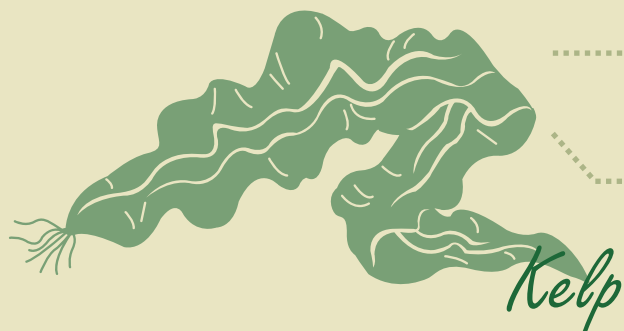
Liquid, Shelf life: 1 year, Storage: Under 25°C, 20kg/pack

### Kombu Extract F No.500

Liquid, Shelf life: 6 month, Storage: Under 10°C, 20kg/pack



*Dried Bonito*



*Kelp*

## About Dried Bonito and Kelp

**Dried bonito (Katsuo-Bushi)** is a key essence of UMAMI in Japanese traditional food. It takes 3-4 months to produce due to boiling, smoking, moulding and drying processes.

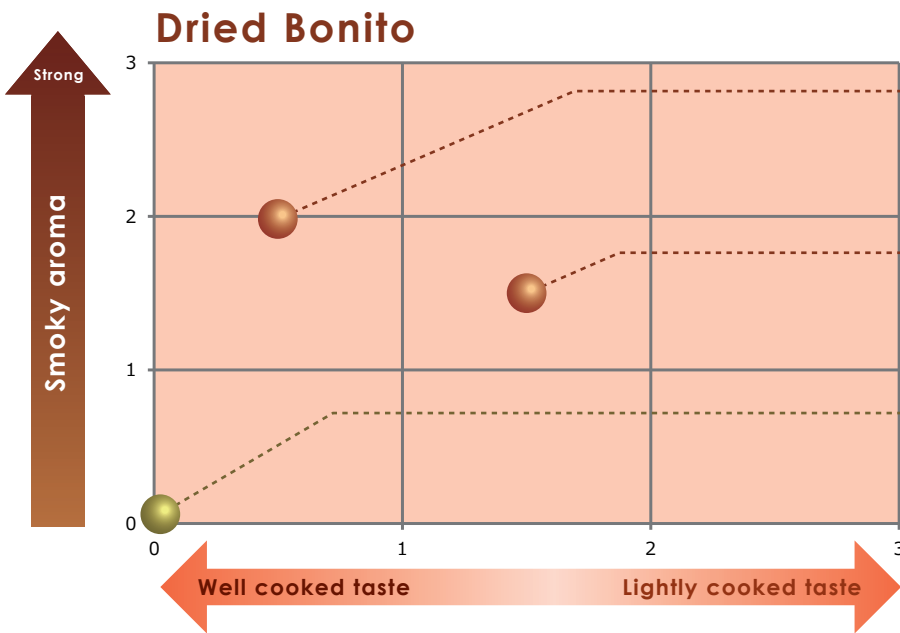


**Kelp (Kombu)** is a kind of seaweed and it has been traditionally used to make UMAMI base in Japanese food. Kelp is very rich in amino acid especially when it is dried.





# Taste profile mapping



#### NC Baikan Katsuo L-1

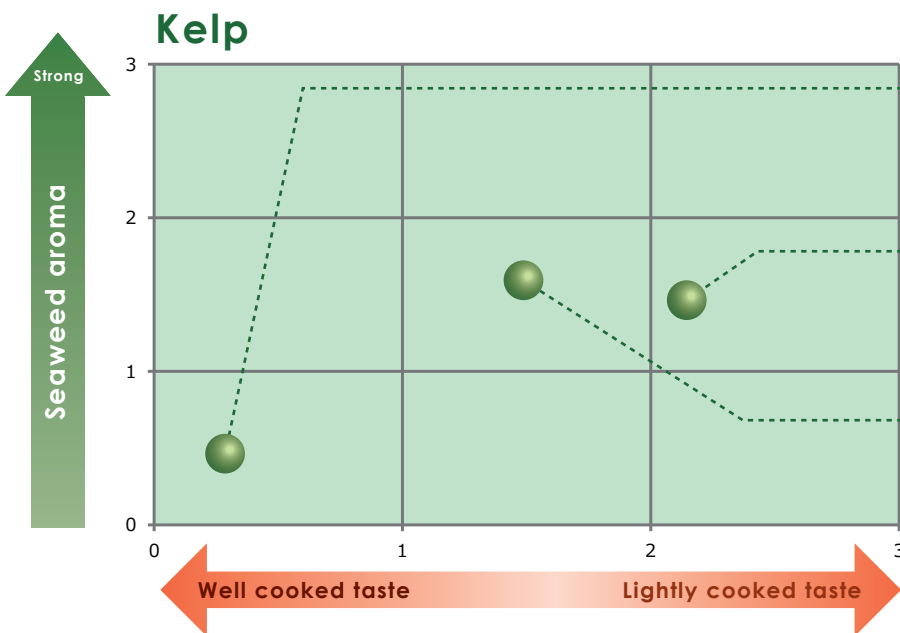
The pleasant smokiness of this product remains for a long time when tasted. The most standard option for the basic Dried Bonito profile.

#### Deliquid Dried Bonito N-NA

The best balance of smokiness and natural "Dashi" taste. This is the choice if you are looking for a multi-use natural UMAMI ingredient.

#### Bonito extract (Control)

\*Not "Dried bonito" extract  
Concentrated cooking juice of Bonito fish. It has characteristic fishy smell and profile.



#### Aromaster Kombu-200

This product is quite rich in UMAMI with its maillard aroma. The unique profile can be detected as soon as tasted.

#### Deliquid Kelp N

The profile is close to home made "Dashi". Without too much character of heated kelp, you can use it for various purposes.

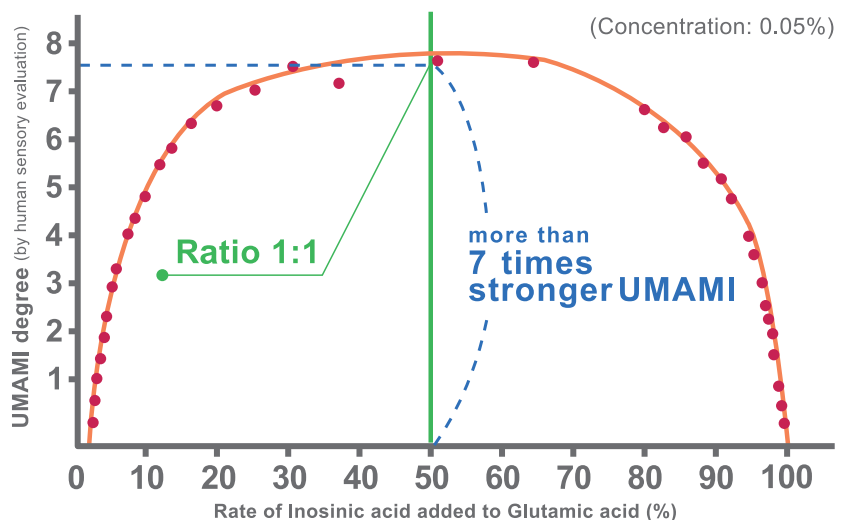
#### Kombu Extract F No.500

The well-balanced profile is ideal for adding natural UMAMI to food. When less kelp profile but more UMAMI is required, this is the choice.



# UMAMI synergy

A research in Japan has concluded that when glutamic acid is added to inosinic acid with the ratio of 1 to 1, the score of UMAMI raises up to 7 times more than glutamic acid on its own. Combining Dried Bonito (rich in inosinic acid) and Kelp (rich in glutamic acid) is an ideal technique to enhance natural UMAMI.





## Sample recipes



### Hot pot soup

Vegetable Extract\*:0.7g  
 Mirin:1.3g  
 Salt:0.2g  
 Kombu Extract F No.500:1.5g  
 NC Baikan Katsuo L-1:0.5g

Mix all ingredient and dilute with 100g of hot water.

\*YSK can supply vegetable extract too.



### Fried chicken

Chicken breast:200.0g  
 Dark soy sauce (Japanese):20.0g  
 Water:20.0g  
 Mirin:10.0g  
 Salt:1.7g  
 Deriquid Dried Bonito N-NA:4.0g  
 Deriquid Kelp N:2.0g

Marinate cut chicken meat for 30-60 mins.



### Marinated fish fillet

Fish fillet:100.0g  
 Water:96.0g  
 Salt:2.0g  
 Aromaster Kombu-200:2.0g

Mix all ingredients and make soaking seasoning.  
 (Salt 2%, Kelp Extract 2%)  
 Soak fillet to the seasoning for 24 hours.  
 Fillet : Seasoning = 1 : 1



### Teriyaki sauce (chicken)

Chicken thigh:250.0g  
 Dark soy sauce (Japanese):25.0g  
 Mirin:25.0g  
 Deriquid Dried Bonito N-NA:1.5g

Cut chicken thigh for suitable size and add seasoning for 20% of the meat weight then marinate for 30 minutes.

### Other applications:

Salad dressing, Ramen, Udon noodle, Multi-purpose seasoning, Fish ball, Miso soup, Pet food etc.

## Yaizu Suisankagaku Industry Co., Ltd.

Specifications are subject to change.

### Overseas Sales dept.

1-6-3 Oi, Shinagawa-Ku, Tokyo,  
 Japan 140-0014  
 Tel:+81-(0)3-5718-7001  
 Fax:+81-(0)3-5718-7004  
 Email:overseas@yskf.co.jp

### Bangkok Representative Office

2 Jasmine City Building 25th Floor,  
 Soi Sukhumvit 23 Sukhumvit Rd., Klongtoei-Nua,  
 Wattana, Bangkok  
 Thailand 10110  
 Tel:+66-(0)2-639-7266

