



VEGAMINE[®]
HYDROLYZED VEGETABLE PROTEIN



soups sauces gravies side dishes dips

Quality Flavor Enhancement You Expect, Every Time

There are good reasons why Vegamine® is the industry's leader. With over 50 years of experience producing Vegamine, the food industry has come to expect our product quality, dependable consistency and proven ability to exceed customer expectations for service.

Vegamine flavor enhancers provide outstanding savory flavoring whenever you need it. INNOVA® develops and manufactures its own products, so we can guarantee consistent quality – now and for many years to come.

VEGAMINE®
HYDROLYZED VEGETABLE PROTEIN



salad dressings

processed meats

bouillons



Source Protein	Product Name [Product no.]	Sodium Chloride [Protein (N x 6.25)]	Description/ Applications ¹
corn	Vegamine 83-D [020-0081]	44.0% ± 2.0% [31.0% ± 3.0%]	Delicate flavor for poultry, pork and seafood products. Applications: poultry and vegetable soups, poultry bouillon, seasoned rice, snacks, salad dressings.
corn	Vegamine 84-D [020-0084]	44.0% ± 2.0% [31.0% ± 3.0%]	Beef flavor. Applications: beef products, meat seasoning, beef gravy, beef soup.
soy	Vegamine 27-D [020-0025]	44.0% ± 2.0% [30.0% ± 3.0%]	Well-rounded poultry flavor. Applications: poultry and pork products, poultry soup, poultry gravy, poultry bouillon, seasoned rice, snacks, dips.
soy	Vegamine 28-D [020-0029]	44.0% ± 2.0% [30.0% ± 3.0%]	Full-bodied beef flavor. Applications: red meat products, cured meats, beef and onion soups, beef gravy, beef bouillon, seasoned rice, dips.
soy	Vegamine 31-D [020-0032]	44.0% ± 2.0% [30.0% ± 3.0%]	Poultry flavor. Applications: poultry, pork and seafood products, poultry and vegetable soups, poultry bouillon, seasoned rice, snacks, salad dressings.
soy	Vegamine 128-D [020-0129]	52.0% ± 2.0% [26.0% ± 3.0%]	Full-bodied beef flavor. Applications: red meat products, cured meats, beef and onion soups, beef gravy, beef bouillon, seasoned rice, dips.
wheat	Vegamine 91-D [020-0091]	44.0% ± 2.0% [38.0% ± 3.0%]	Premium savory flavor with superior enhancing qualities. Applications: soups, sauces, seasoned rice, meats, snacks.
yeast	Vegamine 8-D [020-0009]	44.0% ± 2.0% [28.0% ± 3.0%]	Hearty beef flavor. Applications: red meat products, beef au jus, beef gravy, beef soup.
corn, soy	Vegamine 186-D [020-0186]	52.0% ± 2.0% [27.0% ± 3.0%]	Well-rounded beef flavor. Applications: beef and pork products, meat seasoning, beef gravy, beef soup.
corn, soy, wheat	Vegamine 203-D [020-0203]	45.0% ± 2.0% [34.0% ± 3.0%]	Hearty, full-bodied poultry flavor. Applications: poultry products, poultry soup, poultry gravy, seasoned rice.
soy, wheat	Vegamine 1-D [020-0003]	40.0% ± 2.0% [35.0% ± 3.0%]	Full-bodied flavor for poultry, pork and seafood products. Applications: seasoning, batters and breadings, vegetable and chicken soups, seasoned rice, stuffing.
corn, yeast, wheat, soy	Vegamine 200-D [020-0199]	46.0% ± 2.0% [34.0% ± 3.0%]	Hearty, full-bodied beef flavor. Applications: red meat products, beef au jus, beef gravy, beef stew, brown sauce.

¹ These are differentiated Vegamine flavors, not the entire Vegamine® product line. Please contact us for any of your flavoring needs.
All samples are Kosher and Halal certified



rubs



appetizers



batters

breadings

Addressing Your Priorities: Quality, Consistency and Service

INNOVA® delivers superior quality flavor enhancers with every product, every time. We are the leading provider of Hydrolyzed Vegetable/Plant Protein for the food industry. For more than 50 years, INNOVA's Vegamine® has set the standards for superior quality, consistency and service.

Adherence to stringent food safety guidelines translates into accountability you can trust. Vegamine is certified under the Food Processors Association (FPA) and Suppliers Audit for Food Excellence (S.A.F.E.) program. It also meets high standards for traceability, Hazard Analysis and Critical Control Points (HACCP) and Good Manufacturing Practices (GMP's).

Supporting Your Success – Now and in the Future

Providing flavorful solutions for your product development needs is what we do best. INNOVA specializes in creating Vegamine and other savory flavors that you can use for a wide variety of applications.

- ❑ *INNOVA develops and manufactures Vegamine directly. By controlling all phases of Vegamine production, we can assure:*
 - *Consistently high quality – every time you need flavor enhancement*
 - *The shortest agreed-upon timeframe for product delivery*
- ❑ *INNOVA ensures your success by maintaining higher than 99% customer order satisfaction level for Vegamine. Our flexibility in meeting customers' needs goes beyond expectations.*
- ❑ *INNOVA's solutions creatively combine flavor expertise with market insight and a sharp understanding of industry needs.*
- ❑ *INNOVA's comprehensive development process is focused yet flexible — to deliver unique value to your business.*



Call us to discuss how you can use Vegamine today!
1-800-246-9223 ext.14811



snacks

main meals

marinades

sprinkle-ons

Vegamine®: The Benchmark for Hydrolyzed Vegetable and Plant Proteins

Consistently providing exceptional flavor enhancement when you need it most, Vegamine from INNOVA® delivers dependable quality, reliability and flexibility in every flavor application. Vegamine products are created from the finest plant proteins – including:

Corn

Wheat

Yeast

Soy

These proteins are digested using either enzymatic or acid hydrolysis processes resulting in amino acids. The amino acids are then purified and dried for ease of use in any application.

Flexibility for Diverse Applications

As a well rounded savory flavor enhancer, Vegamine is a great starting point for many meat, poultry, seafood and vegetable applications. Vegamine's versatility makes it easily adaptable for use in appetizers, marinades, processed meats, dips, breadings and so much more.

When creating soups, sauces and gravies, Vegamine naturally boosts the umami or savory flavor without needing to add MSG. For snack applications, Vegamine provides a delicious background taste. In frozen foods, Vegamine offers an effective way to restore the savory taste lost through harsh processing. For niche products that cater to vegetarian or Kosher/Halal requirements, Vegamine's flexibility increases the savory flavor enhancement without compromising strict dietary guidelines. Side dishes use Vegamine for a rich savory background flavor while satisfying price-point considerations.

Vegamine Meets a Multitude of Needs

- ❑ *Extremely adaptable to multiple savory applications*
- ❑ *Meets "no added MSG or Salt" label requirements*
- ❑ *Great way to meet target protein level*
- ❑ *Dependable quality in every shipment*
- ❑ *Useful in vegetarian applications*
- ❑ *Boosts umami taste sensation*
- ❑ *Kosher and Halal compliant*
- ❑ *Economical flavor enhancer*
- ❑ *Zero grams trans fat*



Quick reference chart

	Vegamine 1-D (020-0003)	Vegamine 8-D (020-0009)	Vegamine 27-D (020-0025)	Vegamine 28-D (020-0029)	Vegamine 31-D (020-0032)	Vegamine 83-D (020-0081)	Vegamine 84-D (020-0084)	Vegamine 91-D (020-0091)	Vegamine 128-D (020-0129)	Vegamine 186-D (020-0186)	Vegamine 200-D (020-0199)	Vegamine 203-D (020-0203)
Description												
Beef		●		●				●	●	●		
Poultry			●		●	●						●
Savory, Meaty							●	●				
Full-Bodied	●			●			●		●		●	●
Well-Rounded			●				●		●			
Applications												
Meat	●	●	●	●	●		●	●	●	●	●	●
Prepared Dishes	●			●	●		●	●	●		●	●
Gravies	●	●	●	●	●	●	●	●	●	●	●	●
Seasonings	●		●	●	●	●	●	●	●			●
Soups	●	●	●	●	●	●	●	●	●			●
Sauces	●			●	●	●		●	●		●	
Color												
Light	●		●		●	●		●				●
Dark		●		●			●		●	●	●	
Strength												
Delicate	●					●		●				
Medium			●	●	●		●		●			
Hearty		●								●	●	●
Source Protein												
Corn						●	●			●	●	●
Soy	●		●	●	●			●	●	●	●	●
Wheat	●						●				●	●
Yeast		●									●	
Overall Flavor Profile												
Red Meat		●		●			●		●	●	●	
Savory							●					
Seafood	●		●		●	●						●
White Meat	●		●		●	●						●

Our Goal is to help customers make the best tasting, most unique products by combining market insight, customer needs and flavor expertise. INNOVA can deliver unique value to you, our customer. Make an appointment today to see a product demonstration from INNOVA, The Meat Flavor Experts.

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