



tomato sauces



juices



dairy products



vinegar dressings

Introducing *SavorNotes*® Acid Blocker masking the acid bite in low pH food systems

The company's proprietary Acid Blocker technology offers the functionality of changing the perception of a particular acidic flavor by blocking sour taste bud receptors. Used in combination with a flavor, this gives the customer more flexibility to tailor flavor delivery and profile at a lower "cost in use" potential, with the elimination of sweeteners.

Functionality:

- Changes the perception of a flavor by blocking receptors within the taste buds.

Product Benefits:

- Gives the manufacturer more control over flavors.
- Maintains high flavor standards at a lower cost.

Uses:

- | | |
|--|---|
| <ul style="list-style-type: none"> • Foods <ul style="list-style-type: none"> – Tomato Sauces – Vinegar Dressings – Citrus Marinades – Dairy Products – Shelf-Stable Sauces | <ul style="list-style-type: none"> • Juices <ul style="list-style-type: none"> – Cranberry – Orange – Grapefruit |
|--|---|

Technical Information

Recommended Starting Usage of Finished Product.

- Tomato Bases – from 0.1 to 0.3%
- Dressings – from 0.2 to 0.4%
- Marinades – from 0.2 to 0.3%
- Dairy Applications – from 0.1 to 0.2%
- Juices – from 0.1 to 0.2%

Characteristics :

- Natural
- Liquid
- Clear to Yellow
- Oil Soluble
- Water Soluble

Features:

- Retort Stable
- Microwave Safe
- Kosher as Needed
- No Allergens

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The Meat Flavor Experts



INNOVA® strives to help our customers create or improve their products through technologies, high service levels and customized solutions. Our innovative flavor systems incorporate creative thinking, application expertise and flavor technology to deliver a competitive product advantage.

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The INNOVA family of brands



Building on 50 years of experience as a leading provider of Hydrolyzed Vegetable Protein for the food industry, Vegamine® provides customers with the highest value and quality in savory flavor enhancement. Vegamine is designed for all vegetarian applications and is Kosher and Halal certified.



For all non-meat savory flavor needs we offer the SavorNotes® product line. SavorNotes are cheese, dairy, seafood, chili, vegetable and alcohol flavors. Utilizing our flavor chemist expertise and culinary knowledge, we have developed savory flavors that entice and excite our customers' taste buds.



We have expanded our extensive knowledge of savory flavor processes with the launch of the Robust® brand of high-impact meat flavors. Halal, meatless, MSG-free, Kosher and HVP based alternatives mean the ultimate in flavor flexibility. Our manufacturing techniques allow us to provide powder, paste and liquid products in water or oil soluble forms. For vegetarian needs we have Replica, the meaty taste of beef, chicken and pork without the use of real meat products. For your "clean label" needs we offer Ultima, the highest fidelity in flavor solutions when HVP, MSG or I+G are specifically eliminated from the formulation. Finally, for broadest range of flavor options we have Optima, meat flavors based on INNOVA's expertise in bringing together all meat flavor technology to produce the highest impact meat flavors.

**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.**

INNOVA Headquarters

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