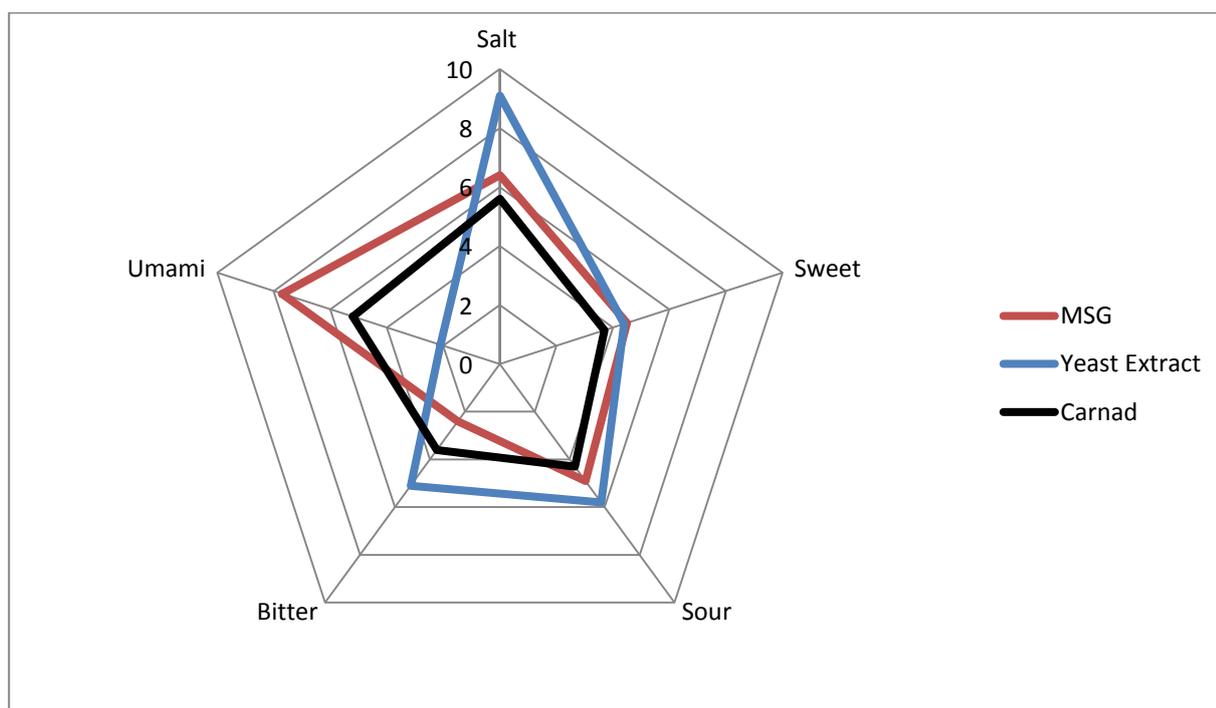




Sensory evaluation of soups

(Summary of test carried out by Danish Meat Research Institute in December 2012)

The test is based on a traditional Chicken Soup, in addition the result will be corresponding for other soups, stews, marinades, brines and sauce applications.



Conclusion.

- Carnads extract can be used to substitute MSG and yeast extract
- Carnads extract give more balanced products compared to MSG and yeast extract
- Carnads extracts will provide a unique Umami taste to your application compared to yeast extract
- Carnads extract will add pure natural meat protein to your application
- Carnad extracts is Clean Label
- Carnads extracts only consist of water-soluble meat protein and salt for preservation