



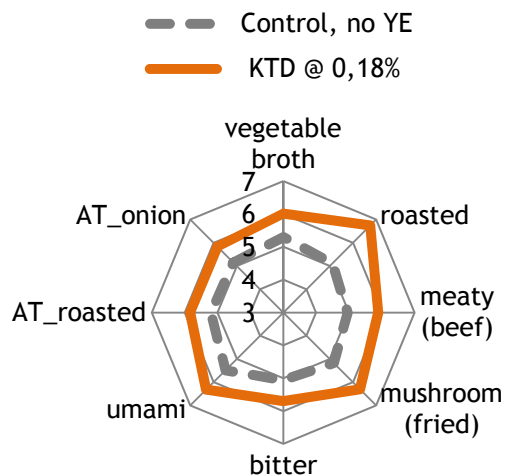
Base For Dark Yeast Extracts

In this gravy-inspired recipe OHLY® KTD accentuates desirable attributes such as “roasted” and “meaty” and imparts a deep, brown colour. It provides a long-lasting aftertaste (AT) and brings balance combined with overall flavour richness.

Ingredients	Control,(%)	plus KTD,(%)	Preparation
Maltodextrin	47,75	46,75	Mix together all dry ingredients and sieve. Add 10g of dry mix to 100mL boiling water and stir.
Modified starch	22,00	22,00	
Cream powder (75% fat)	10,00	10,00	Concentration (w/w) of KTD in end product: 0,18%.
Vegetable aroma	8,00	8,00	
Salt	8,00	8,00	
KTD	-	2,00	
Onion powder	1,50	1,50	
Xanthan gum	1,50	1,50	
Caramel powder	1,00	-	
Black pepper, ground	0,25	0,25	
SAV-R-FULL	100,00	100,00	
TOTAL			

OHLY® KTD

- Roasted notes for savoury or sweet applications
- Brown in colour without E-numbers
- Natural, Vegan, Kosher & Halal



- Recipe 2017/HH 010/00-
- Attention: may contain food allergens!