



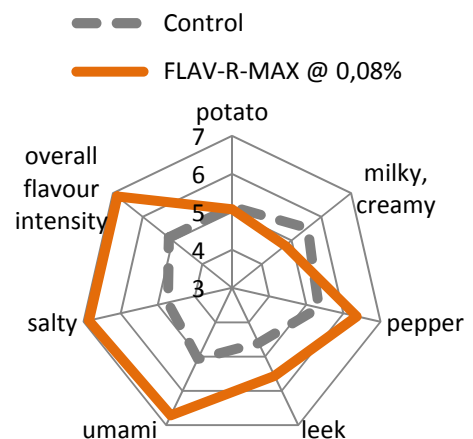
Bavarian Potato Soup

In this Bavarian Potato Soup with 50% less added salt (NaCl, 5g/100g instead of 10g/100g) OHLY® FLAV-R-MAX brings out salty and umami taste, as well as the overall flavour intensity. Next to this, FLAV-R-MAX accentuates pepper and leek derived notes and provides balance and flavour richness.

Ingredients	Control, (%)	plus FLAV-R-MAX, (%)	Preparation
Potato flakes	73,96	73,96	Mix together all dry ingredients and sieve. Add 10,00g of dry mix to 100mL boiling water and stir.
Cream powder (75% fat)	8,70	8,70	
Onion powder	5,60	5,60	Concentration (w/w) of FLAV-R-MAX in end product: 0,08%.
Salt	5,00	5,00	
Sugar	3,05	3,05	
FLAV-R-MAX	-	0,90	
Maltodextrin	1,60	0,70	
Cellerie extract	0,50	0,50	
Carrot extract	0,50	0,50	
Nutmeg, ground	0,45	0,45	
Black pepper, ground	0,17	0,17	
Majoram, dried	0,17	0,17	
Coriander, ground	0,11	0,11	
Parsely, dried	0,11	0,11	
Cayenne pepper, ground	0,08	0,08	
TOTAL	100,00	100,00	

OHLY® FLAV-R-MAX

- Salt reduction up to 50%
- Effectively brings out savoury notes
- 100% soluble, no turbidity
- Clean in taste
- Low usage level



- Recipe 2017/HH 013/00-
- Attention: may contain food allergens!