



# Seasoning For Jackfruit Marinade

In this low salt, clean label seasoning OHLY® FLAV-R-MAX brings out salty and umami taste, and contributes to the overall flavour richness. OHLY® KTDD provides a deep dark colour in combination with brown, roasted notes to round up the overall flavour of the seasoning.

Ingredients Seasoning	Dry mix (%)	Preparation
Starch	33,00	Mix together all dry ingredients. Combine 60,0g of the seasoning dry mix with 400g water and 50,0g sesame oil.
Coconut powder	30,00	
Curry powder	16,70	Take Jackfruit slices and let them drain in a bowl with cold water (2-3h).
Salt	8,00	
Cumin powder	6,50	Add 500g of jackfruit slices to the marinade, mix well, and keep in a fridge for at least 24 hours. Bake marinate Jackfruit slices in an oven for 10 min at 200 °C.
KTDD	3,30	
FLAV-R-MAX	1,50	
Cane sugar, brown	1,00	
TOTAL	100,00	
		Concentration (w/w) of KTDD and FLAV-R-MAX in marinade: 0,39% and 0,18%.

Additional ingredients:  
canned Jackfruit (sliced), sesame oil, bottled water (still)

## OHLY® YEAST EXTRACTS

- FLAV-R-MAX brings out salty and umami taste, as well as the overall flavour intensity, and is ideal to restore salty, savoury notes in low-salt recipes
- KTDD provides dark colour and brown, roasted and scorched notes and an overall deep flavour impact
- Natural and label friendly, non-GMO, vegan, kosher & halal



- Recipe 2017/HH 021/00
- Attention: may contain food allergens!