



# Salt-Reduced Marinade for Jackfruit

In this salt-reduced, clean label marinade, PROVESTA<sup>®</sup> 512 brings out the salty and umami taste, and contributes to overall flavour richness. In products which have up to a 50% lower salt content than conventional products, PROVESTA<sup>®</sup> 512 amplifies the salty taste and gives the food the flavour profile of a product with a regular salt content.

Ingredients	Control (%)	plus PROVESTA <sup>®</sup> 512 (%)	Preparation
Water	78.4	78.4	Mix together all ingredients and stir well. Add 450g of jackfruit to 500g of marinade. Mix well and keep in the fridge for 24 hours. After 24 hours dab off marinade from jackfruit pieces and bake in oven for 10min at 200°C.
Sesame oil	9.8	9.8	
Starch	3.9	3.9	
Coconut powder	3.7	3.7	
Curry powder	2.0	2.0	
Salt	0.8	0.8	
Cumin powder	0.8	0.8	
Ohly <sup>®</sup> KTDD	0.4	0.4	
<b>PROVESTA<sup>®</sup> 512</b>	0.0	0.2	
Maltodextrin	0.2	0.0	
<b>TOTAL</b>	<b>100.0</b>	<b>100.0</b>	



## PROVESTA<sup>®</sup> 512

- Brings out salty & savoury taste
- 100% soluble
- Low usage level
- Balance, fullness & complexity
- Natural, vegan, kosher & halal