

# Flavor Line Complements Chefs' Creativity

Successful food product design blends both culinary expertise and science. Incorporating a chef's touch into formulations is simplified with Chef-Assist Flavor Compliments from Flavor Dynamics, Inc. The flavoring line, developed with the research chef in mind, imparts the natural nuances of freshly cooked foods to prepared products.

"A major benefit of this line is that the flavorings are predominantly oil-soluble, which makes them highly stable," says Ken Kraut, flavor chemist. "Volatile flavor components are bound more tightly in an oil system, enabling them to withstand strenuous processing, such as retorting. Since many food systems typically contain some fat, the flavorings have broad application." The ingredients can be used alone or

incorporated with existing flavor bases. Suggested applications include soups, sauces, marinades, salad dressings, frozen entrees and side dishes, desserts and baked goods.

Chef-Assist Flavor Compliment categories encompass the following flavor varieties: vegetable (porcini mushroom type, potato, roasted vegetable); spice (barbecue type, sautéed onion, roasted garlic); meat (beef type, sausage type, grill, bacon); cooking (brown flavor, acid reducer, caramelized flavor); and cheese (Cheddar, cheese type). These kosher flavors are generally liquids, and consist of natural ingredients. Usage is application dependent, with a recommended starting usage level of 0.5%.

The ingredients are designed to deliver a specified flavor or enhance a product profile, or they can be combined to create a unique taste. Flavor enhancements might involve boosting the roasted notes in a meat marinade, for example, or improving flavor dispersion in a muffin with bacon bits, or enriching the overall taste of low-calorie soups and entrees. The flavorings contribute freshness and roundness to prepared foods. "Some customers are mixing the flavors to create a sig-

nature profile," notes Kraut. "Adding chicken notes to a vegetable-flavored dish can give interesting background character, while a meat glaze might blend ham and caramelized flavors."

In addition to taste benefits, the flavors offer certain functionalities. Economic advantages are realized by using the flavors to reduce gold-standard ingredient levels. Porcini mushroom gravy, for instance, can be formulated with a lower mushroom content by adding Natural Porcini Mushroom type flavor. "In some cases," notes Kraut, "cheese usage can be reduced by up to 50%." The flavors are useful in masking off-notes that develop during production scale-up or those associated with certain ingredients. For example, adding 0.1% to 0.2% Natural Brown Flavor to a low-calorie dessert can mask the metallic notes imparted by artificial sweeteners. In lowfat salad dressings, the Acid Reducer flavor tones down vinegar notes, making products taste more like their full-fat counterparts. ■

**Flavor Dynamics, Inc.**  
640 Montrose Ave.  
South Plainfield, NJ 07080  
Phone: 888/271-8424  
Fax: 908/822-8547  
E-mail: [thenose@ix.netcom.com](mailto:thenose@ix.netcom.com)  
Website: [www.flavdyn.com](http://www.flavdyn.com)

