

Asian Flavors Trigger Tasty Products

The point in time when flavors are released into a food system is crucial in determining the overall quality of a formulation, and yet it is often overlooked when developing a product's flavor profile. Flavor Dynamics' new line of Asian Pacific savory flavors respects the role that timing plays in food preparation and, as a result, imparts authentic, freshly prepared profiles to products such as soups, frozen dishes, snacks, side dishes, entrees, tea and other beverages.

"In the kitchen, chefs use fresh ingredients whose volatile components, though fleeting in their impact, can be very important to the overall flavor of the dish," says Anthony Rella, research chef. "Our Asian Dynamics line is designed to release different flavor nuances at just the right point during food processing, thereby better replicating the products created in the kitchen."

The flavors rely on new combinations of spray-dried encapsulations to deliver the desired functionality to specific applications. Depending on the carrier, flavor release can be triggered by time, aqueous or oil environment, or temperature. Multiple triggers can be incorporated into a flavor formulation, thus protecting specific components until the appropriate release time.

An example might involve using the company's Natural Galangal Lemongrass Flavor in a marinade. "Galangal root's light pepper and ginger root nuances and the subtle green-

citrus notes of lemongrass can erode relatively quickly," explains

Rella. "By encapsulating the volatile elements in a fat matrix that is triggered by a particular temperature, these nuances are not released until the final stages of cooking, after permeating the protein during marinating. Other flavor components are timed to release earlier, allowing their taste characteristics to shape these lighter elements and giving the final product a high-impact flavor profile."

Other products in the line and their potential applications include: Natural Spicy Peanut Flavor, a dry blend with fat-soluble components encapsulated inside a water-triggered carrier, useful in sauce mixes; Natural Nam Pla Flavor, a dry heat-released Thai fish sauce flavor for frozen products; and Natural Plum Rose Flavor, a dry water-released profile that complements tea.

In addition to improved flavor, the products offer numerous other benefits. Since the release of volatiles and other components depends upon specific processing conditions. These products maintain flavor strength during storage. Shelf life is typically two to three times longer than that achieved with other delivery systems, as the encapsulation process protects the flavor



components from oxidation. Profiles are consistent from batch to batch and mimic the flavor of fresh ingredients, without being subject to the variations inherent in agricultural products. ■

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