

A NATURAL TASTE



Carnad produce natural and additive-free extracts from meat and seafood products

Our goal is to provide the food industry with flavor enhancers in liquids and powders with high UMAMI and REACTION FLAVOUR energy

- **Amino-acid profile as meat , – free amino-acids have positive influence for the flavors with which they´re combined. Add more savory notes of meat.**
- **Content reaction flavour energy, - which replace or reduce need of complex recipes. Boost the flavour of each ingredient to better performance. High process stability performance. Easy adjustment of wanted taste profile and stable reaction throughout the shelf life of final products. Can replace MSG, yeast extract and aroma ingredients.**

Product range:



- **Chicken extract/fond/stock/powder/fat**
- **Organic chicken extract/fond/stock/powder/fat**
- **Pork extract/fond/stock/powder/fat**
- **Beef extract/fond/stock/powder/fat**
- **Organic Beef extract/fond/stock/powder**
- **Veal extract/fond/stock/fat/powder/fat**
- **Organic Veal extract/fond/stock/powder**
- **Game extract/fond/stock/powder**
- **Lamb extract/fond/stock**
- **Duck extract/fond/stock/fat**
- **Crab extract/juice**
- **Red King Crab extract/juice/powder**
- **Mussel extract/juice**
- **White Fish extract/juice/powder**
- **Salmon extract/juice/oil**
- **Trout powder**

Company information



Founded in 2008

All products are made through a unique, biological process in a new State-of-the-Art-EU-approved factory

**Carnad A/S
Falstervej 6
DK - 9670 Logstor
0045 72112143**

www.carnad.com

**Contact:
Sales Director
Gert Ingemann
0045 41322491**

gi@carnad.com

