



## Guidance to first evaluation of Carnad products

Carnad products are today used in many different food applications like; Soups, Fond, Bouillons, Ready Meals, Marinated meat like chicken filet and pork loin, sausages, meat balls, hamburgers and cold cuts . Carnads products can be used in any food application where you want to have a cost effective Umami taste.

### **Please note:**

Carnad products only consist of 100 % natural muscle protein and a small amount salt, no protein from the tissues or the bones and very small amount of fat.

Carnad meat products *can't performance only in water*, - it needs minimum 5 other protein sources to give perfect reaction flavor, umami and benefits as strong flavor enhancer.

To evaluate Carnad products in soups, sauces, stewed meat, hamburger products please follow this 3-step guide:

This is your reference product, - one of your standard products with a content of one or more of the following ingredients: MSG, Yeast extracts or artificial aroma.

If evaluation is done in loins of meat or minced meat the reference can be the natural plain meat

This is your *sample 1*, where you add 1 % of Carnad extract/ 0,5% Carnad powder

This is your **sample 2**, where you add 2 % of Carnad extract/ 1% Carnad powder

You will normally be able to detect a unique Umami taste in *sample 1*. The Umami taste will give you a pleasant round mild mouth flavor which will cover your whole mouth for some time. This Umami taste will probably be higher in **sample 2**.

In evaluation of loins of meat or minced meat there will be stronger soft meat taste and more juicy taste experience.

After this first evaluation we hope you have interest to further tests in your own applications, and below are recommendation for dosage:

Reaction flavor	0,3 - 0,5% liquid / 0,1 - 0,2% powder
Strong Umami effect	0,5 - 1,5% liquid / 0,2 - 0,8% powder
Flavor enhancer	0,5 - 2,0% liquid / 0,2 - 1,2% powder
Juiciness (meat products)	1,0 - 2,0% liquid / 0,3 - 0,5% powder

### **Customized products**

You have probably received Carnad standard products of liquid and powder products.

Carnad produce wide range of customized products e.g.:

*Brix 50 chicken/beef extracts with and without salt* = use for substitute of expensive beef extract/broth from Argentina and Brazil.

*Powders without salt* = Protein content 85-95% and can be approved as meat, therefore no need to declare the addition.

*Beef and chicken powders* and liquids with 5-35% fat = increase taste/Umami reaction.

CARNAD A/S · Falstervej 6 · DK-9670 Løgstør · Denmark · CVR no. 34 58 03 75

Tel.: +45 7211 2143 · E-mail: [info@carnad.com](mailto:info@carnad.com) · [www.carnad.com](http://www.carnad.com)