

AROMILD™

- Natural Yeast Extract -



Balance

AROMILD™ naturally balances and harmonizes the flavors of the widest variety of foods, adding none of its own.

 Mitsubishi Corporation
Life Sciences Limited

AROMILD™ - Natural Yeast Extract -

The Flavor Balancer

AROMILD™ is the most versatile umami enhancer from Mitsubishi Corporation Life Sciences Ltd. (MCLS). It improves the full spectrum of flavor stimuli, from the subtlest to the most pronounced. Most importantly, it presents a broad and long-lasting umami experience, balancing savory flavors across an exceptionally wide range of ingredients.

Uniquely Refined

Like all the MCLS natural yeast extracts, AROMILD™ is made by an advanced proprietary process from Torula yeast, which yields a truly refined, highly concentrated product with no yeasty taste.

Brings Out the Best in Everything

A small amount reduces the need for other umami ingredients, but does not stand out in the flavor profile, having virtually no distinct flavor of its own. AROMILD™ is a perfect addition to any kind of cuisine, guaranteed to deliver flavor that is rich, balanced, and satisfying.

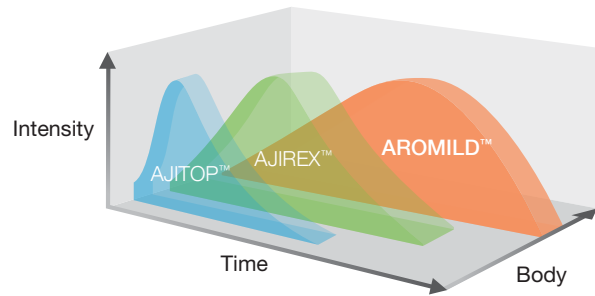
- Kosher and Halal certified
- Label declaration:
Yeast extract or Natural flavoring*

* Users are responsible for checking conformity with current local laws and regulations.

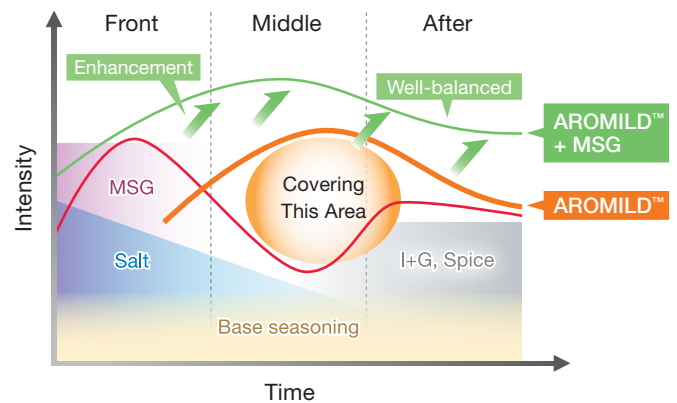
- Suitable for vegetarian and vegan diets



Typical dosage: 0.05 – 0.1%



Taste profile in seasoning application for AROMILD™



Taste improvement in MSG free soups

Ingredients (g)	Control	MSG	AROMILD™
Soup stock	2.96	2.96	2.96
MSG	0.0	0.35	0.0
AROMILD™	0.0	0.0	0.05
Total (g/100ml)	2.96	3.31	3.01

