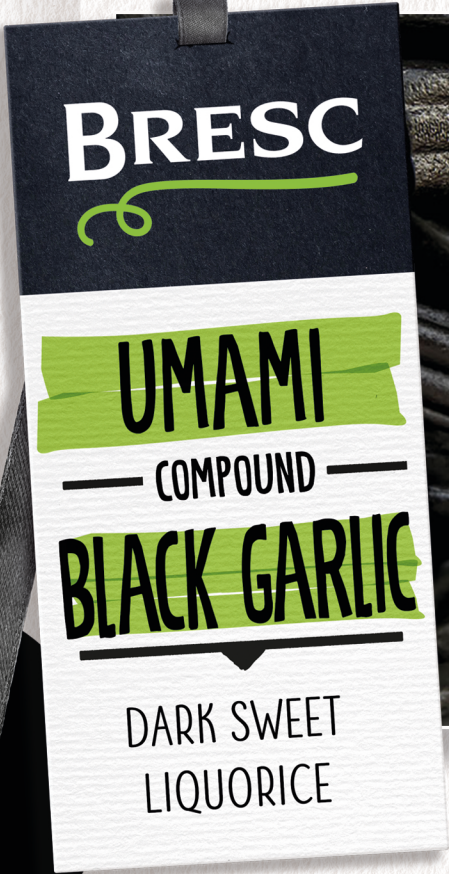




BRESC

UMAMI
— COMPOUND —
BLACK GARLIC

DARK SWEET
LIQUORICE

SHELF LIFE: 11 WEEKS

ADDED SEA SALT: 5%

UMAMI TASTE NOTES:

DARK CARAMEL, MAILLARD,
BALSAMIC LIQUORICE MOLASSE

INGREDIENTS:

BLACK GARLIC CLOVES, SEA
SALT, VINEGAR, SUNFLOWER
OIL, WATER

UMAMI COMPOUND BLACK GARLIC (CL)

BLACK GARLIC OFFERS A DEEP UMAMI FLAVOUR WITH A SWEET
AND SAVOURY TASTE. IT GIVES A SOY SAUCE, BALSAMIC AROMA.
THE WATER AND OIL IN THIS COMPOUND MAKES IT MORE EASY TO USE.
THIS COMPOUND ADDS PURE TASTE!

APPLICATIONS:

- PREMIUM UMAMI CONCENTRATE
- SALT REDUCTION AND DEEPENING OF TASTE
- ALLERGEN FREE SOY SAUCE REPLACEMENT

WE LOVE
TASTE!