

MSpice Bouillons

Bouillons for savory dishes

PREMIUM STOCK BASE – Boost savory depth and highlight flavours!

MSPICE BOUILLON is a stock base family for a wide range of savory products including soups, sauces, ready meals, seasonings and stock cubes. Highly water-soluble MSPICE BOUILLON powder made from high quality raw materials is time and cost saving because it's easy to use, store and transfer. The stock base is a rich and flavourful cornerstone and it gives an impressive depth, body and mouthfeel for the dish. The secret behind MSPICE BOUILLON is the unique combination of high quality spices and flavours combined with two different



yeast extracts which are boosting the salt and umami taste. When the base is deep and rich, it is easy to rise the consumer's acceptance on a new level with highlighting the end products own taste.

BENEFITS TO THE PROCESS AND END PRODUCT

HIGH QUALITY	Best raw materials maximize the intensity of the taste and minimize the dosage.
VEGAN	The is vegan version available in every taste option
EASY MADE	Seasonings include every building block needed for a perfect flavour.
MORE FLAVOR	A specific yeast extract combination brings the umami taste on top of the existing savory profile.
LESS SALT	The salt level in readymade stocks is lowered to 1.0 % without the bitterness of potassium chloride.
ALLERGEN FREE	Seasonings are totally allergen free.
MSG FREE	Seasonings are sodium glutamate free.

MSPICE BOUILLONS – Four opportunities for a wide range of savory products!

Well balanced flavor profile

- ❖ **Beef** Beef up the flavour! Very rich and deep beef flavours are the secret of a truly meaty broth.
- ❖ **Chicken** Very rich, deep and natural chicken flavour. Stock base is balanced with herbs and flavours.
- ❖ **White fish** This stock base includes real white fish extract and that makes it the most authentic base for a fish dish.
- ❖ **Vegetable** Complex and balanced mix of spices and flavours can be essential for mild tasting vegetarian dishes.

DOSAGE SUGGESTION: 1,9-2,2 %

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