
NIKKEN'S SAUCE BAR

EVERY SAUCE
HAS A STORY...



HISTORY OF SAUCES

Sauces have been changing how we eat food for as long as we can remember with recipes dating back to Roman times. Whether it's simply accompanying the meal or a crucial part of the dish, sauces provide that extra bit of pizzazz to take flavors and textures from simple to extraordinary. Cultures around the world have their own unique histories of sauce, from spicy to sweet, from chunky to smooth.

At Nikken Foods, we're passionate about crafting specialty ingredients for sauces and more. We're experts in providing natural savory ingredients to create unique applications and we want to help inspire you with all of the possibilities sauces can bring. Here are a few sauces our technical experts created to highlight the functional benefits and taste of our ingredients.

Sauces are without a doubt one of the most versatile ways to enhance a meal, and at Nikken Foods we are committed to providing the best natural ingredients to make your sauces top notch. We believe in promoting maximum taste, for any application and for every recipe. Call us to learn more about any of our ingredients, and for tips and techniques to help make your next recipe truly delicious.

CREAMY SPINACH SPREAD

Spinach dip, along with dips in general, started to gain popularity in the U.S. in the 1950's. As televisions became common in homes and formal parlor rooms transitioned into casual living rooms, snacking in front of the TV developed as a popular family pastime with chips and dip being an ideal option. Spinach dip in particular surged in popularity in the 1970's, as the ingredients to make the dip were not readily available before then. The Knorr Food Company was the first reported business to put out a spinach dip recipe. Now, spinach dip is a staple that you will find at every super bowl party and at many restaurants.

Nikken's goal for this spread is to create a cream cheese based spinach spread that can be served hot, cold, or used as a component of a recipe. Our **2300 Vegetable Extract Powder** is used for umami enhancement and to elevate the spinach, vegetal, and fermented notes. It also boosts the creaminess as well as the cheesiness, and provides a creaveable linger. Spread on pizza crust instead of traditional red sauce or dip your favorite crackers and veggies into it for a mouthwatering experience.



MADE WITH NIKKEN'S VEGETABLE EXTRACT POWDER

Formulation

Percentage (%)	Ingredients
39.82	Sour Cream
34.92	Cream Cheese
16.29	Spinach
5.01	Parmesan Cheese
3.13	Scallions
0.50	Vegetable Extract Powder 2300
0.22	Salt
0.11	Black Pepper



MATCHA GREEN TEA DRESSING

Matcha dates back more than a thousand years to a time when dynasties ruled China and Shogun clans ruled Japan. The origins of Matcha can be traced to the Tang Dynasty in China, which spanned the 7th – 10th centuries. During the Tang Dynasty, harvested tea leaves were steamed to form bricks which made transport and trade easier. Tea bricks were then roasted and pulverized and the resulting tea powder was mixed with hot water and salt. Now a trendy ingredient, Matcha can be found in lattes, cookies, cheesecakes and even some savory recipes like marinades for chicken and beef.

Nikken's Matcha Green Tea dressing portrays the grassy, vegetal notes of a true Matcha powder that is also light and earthy, making it perfect for a strawberry or greens salad. Nikken's **8770 Matcha Powder**, made from ceremonial grade Matcha Green Tea of the highest quality, is perfect for pastry chefs and high-end restaurants. Matcha Ceremonial Tea is a reflection of harmony, grace, and respect. The traditional Japanese ceremonial Matcha ritual is much more than a pause for refreshment – it is a spiritual experience that recognizes the special nature of the present moment.

MADE WITH
NIKKEN'S MATCHA
GREEN TEA
POWDER



Formulation

Percentage (%)	Ingredients
36.74	Canola Oil
26.54	Plain Greek Yogurt
24.00	Rice Vinegar
10.21	Honey
1.19	Matcha Powder 8770
0.54	Salt
0.33	Onion Powder
0.33	Ground Ginger
0.12	Black Pepper



HULI HULI TERIYAKI

Teriyaki sauce is traditionally a combination of soy sauce, mirin and glazed sugar. In the 1950's, Ernest Morgado began grilling chicken with his special sauce recipe for meetings at his poultry company in Hawaii. The chicken was cooked between two grills and Ernest would shout "huli" (Hawaiian for "turn") when it was time to rotate the chicken to the other side for cooking. His recipe was a secret, but many similar versions were created to mimic the sauce and roadside vendors prepared huli-huli chicken across the Hawaiian Islands. Morgado trademarked the name "Huli-Huli", but by the time he did, it had already become a generic term so he was unsuccessful in preventing others from using it. Ingredients often include pineapple juice, ketchup or barbecue sauce, soy sauce, honey or brown sugar, chicken broth, Worcestershire sauce, ginger, and garlic.

Nikken's Huli-Huli Teriyaki Sauce uses our **7021 Teriyaki Powder** to deliver the classic Teriyaki profile, and then pineapple juice, ketchup, rice vinegar, brown sugar, ginger, toasted sesame oil, Sriracha (for an extra kick), and garlic are added along with our **4203 Worcestershire Sauce Powder** to transform the profile into Huli-Huli Teriyaki.

MADE WITH NIKKEN'S TERIYAKI SAUCE POWDER AND WORCESTERSHIRE POWDER



Formulation

Percentage (%)	Ingredients
40.68	Pineapple Juice
22.88	Ketchup
11.02	Brown Sugar
10.59	Rice Vinegar
6.36	Grated Ginger
3.81	Teriyaki Sauce Powder 7021
2.33	Sriracha
0.85	Toasted Sesame Oil
0.84	Garlic Powder
0.64	Worcestershire Sauce Powder 4203



MAPLE BUFFALO SAUCE

Although there are several versions of how Buffalo sauce started, the common story involves the Bellissimo family in 1964. They owned a small restaurant called Anchor Bar in Buffalo, New York. One version claims that Teresa Bellissimo had nothing to cook when her son, Dominic, showed up for a surprise visit with some of his friends from college. She deep-fried chicken wings, melted butter into cayenne pepper sauce, mixed both together and voila the buffalo wing was born! Another version claims the Anchor Bar received a delivery with the wrong chicken parts and had to improvise on what to do with all of the extra wings. Again, Teresa had a vision to coat the wings with her special sauce to create the Buffalo wing.

Maple syrup was first collected and used by the Indigenous peoples of North America, and European settlers gradually refined production methods for mass production. Various legends exist on how maple syrup was used, but the most popular one suggests that maple sap was used in place of water to cook venison for a more appealing taste.

Maple Buffalo is Nikken's twist on a classic Buffalo sauce. We enhanced the Buffalo sauce with our **7400 Komi™ Powder**, chosen because of its ability to boost acidity. 7400 Komi™ Powder brings a welcomed balance of the prominent flavor peaks of sweet maple, tanginess/acidity, heat, cayenne flavor and savory character.



MADE WITH
NIKKEN'S
KOMI™ POWDER

Formulation

Percentage (%)	Ingredients
36.08	Frank's Red Hot Sauce
34.00	Pure Maple Syrup
25.76	Unsalted Butter
3.10	White Vinegar
0.66	Komi Powder 7400
0.23	Cayenne Pepper
0.09	Paprika
0.04	Worcestershire Sauce Powder 4203
0.04	Garlic Powder



VEGAN PAD THAI SAUCE

Pad Thai, the now ubiquitous noodle dish made with chewy, stir-fried rice noodles, vegetables, bean sprouts, fish sauce, tamarind, peanuts, and egg, is so popular it has become the measure by which Thai restaurants around the world are judged. However, not too long ago, it could hardly be found in Thailand. That is, until Plaek Pibulsonggram, or Phibun as the late Thai Prime Minister is also known, introduced it to his people. The popularization of the noodle dish was but one of several measures taken by Thai authorities in the 1930s and 1940s to both westernize and modernize the country. “Part of Phibun’s nation-building strategy was to develop ‘Thai-ness’ and impose a ‘Thai Great Tradition’ to demonstrate the strength and unity of the Thai nation,” as noted by Penny Van Esterik in her book *Materializing Thailand*. However, Pad Thai was not just about unity; it was also about nutrition. The late 1930s were a particularly difficult time economically for the country, and rice noodles, which were both cheap and filling, provided a much needed antidote. Coupled with vegetables, bean sprouts, and inexpensive protein, Pad Thai was the perfect, nutritious meal. What’s most fascinating about pad Thai, however, is that it isn’t even Thai. Noodles, and stir-fry are classically Chinese. In fact, just about every ingredient found in pad Thai isn’t native to the people after whom the dish is named. The only authentic Thai ingredient is pounded dried chilies. Indeed, the Thai seem to agree—in Thailand, it is explicitly referred to as a Chinese noodle dish.

Nikken takes pride in offering excellent alternative fish ingredients. The use of our **1917 Kombu Extract Powder** and **1914 Seaweed Powder** allowed us to create a vegan alternative to Pad Thai sauce, which traditionally uses fish sauce. The combination of these two seaweed products offers a similar rich fish taste with oceanic notes. The addition of our **5390 Fermented Rice Extract Powder** also brings in savory umami flavors while remaining allergen-free.

MADE WITH NIKKEN'S KOMBU EXTRACT POWDER,
FERMENTED RICE EXTRACT POWDER AND SEAWEED
POWDER



Formulation

Percentage (%)	Ingredients
41.63	Water
28.65	Tamarind Concentrate
26.76	Dark Brown Sugar
1.50	Kombu Extract Powder 1917
1.30	Salt
0.15	Fermented Rice Extract Powder 5390
0.01	Seaweed Powder 1914



VEGETARIAN XO SAUCE

A relative newcomer to the condiment stage, XO sauce is believed to have originated in Hong Kong around the 1980's. The name XO comes from cognac – meaning 'extra old' – as a nod to exclusivity and affluence, although no liquor is included. This condiment contains a number of luxury ingredients including dried shrimp, scallops, or squid, and Jinhua ham (A Chinese ham similar to prosciutto), making it expensive to prepare or buy. Chili powder is another star of the chunky sauce, although XO sauce isn't meant to be unbearably spicy. The interesting thing about XO sauce is that there is no standard; it can be twisted to fit the norms of certain regions, styles, and flavor preferences.

Nikken created a vegetarian version of an XO sauce to keep up with the growing demand for vegetarian alternatives of popular foods. Our **2115 Shiitake Powder** and **5320 Roasted Soy Sauce Powder** naturally come together to create an umami bomb, enhancing the sauce. Our **2310 Roasted Chinese Cabbage Extract Powder** works to deliver cooked, vegetal notes with mild sweetness, while the Shiitake and Soy Sauce powders work together to make the sauce complex, savory and mouthwatering. We included the unique component of Dulse seaweed, which tastes similar to bacon when cooked, to help deliver the cured meat notes present in a traditional XO sauce with ham. Dulse seaweed also has a faint briny and oceanic quality, which helps replicate the seafood notes of a typical XO sauce. Try our XO sauce on noodles with peanuts and bean sprouts, or marinate tofu for a spicy addition to a stir-fry.



**MADE WITH NIKKEN'S
ROASTED SOY SAUCE POWDER,
SHIITAKE EXTRACT POWDER
AND ROASTED CHINESE
CABBAGE EXTRACT POWDER**

Formulation

Percentage (%)	Ingredients
26.51	Minced Yellow Onion
19.88	Water
19.88	Canola Oil
15.90	Minced Shallot
6.63	Roasted Soy Sauce Powder 5320
3.48	Minced Garlic
2.65	Grated Ginger
1.99	Shiitake Extract Powder 2115
1.16	Dulse Seaweed Flakes
0.66	Roasted Chinese Cabbage Extract Powder 2310
0.66	Red Pepper Flakes
0.60	Black Pepper



NIKKEN BENEFITS

Our unique portfolio of great tasting ingredients satisfies all your umami needs....

BOOST SAVORINESS
UNIFY FLAVORS
ENHANCE MOUTHFEEL

...and regulatory needs!

NATURAL/CLEAN LABEL
NON- GMO
ALLERGEN-FREE
GLUTEN-FREE
USDA ORGANIC CERTIFIED



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