

ALL NEW KOMBU POWDER



PERFORMANCE ACROSS APPLICATIONS

Where Kombu Works

Kombu adds fuller umami depth across soups, broths, sauces, gravies, seasoning blends, dairy systems, and snacks. Naturally occurring glutamates elevate umami, round sharp notes, and extend the taste profile through the finish.



BROTHS & NOODLE IDEAS

Build fuller broth body and smoother carry across warming, layered soup systems.
Kombu Tomato Bisque, Black Garlic Ramen Broth, Butter Corn Chowder, Spicy Mushroom Soup, and pho-style noodle broths.

GLOBAL FUSION CONCEPTS

Explore Italian, Mexican, Indian, and Southern-inspired builds through a kombu lens.
Tomato Bisque, Alfredo, Elote Seasoning, Tikka Marinade, Mole Glaze, Cajun Butter, and Chimichurri Builds.

Where It Delivers!

Designed for formulations where solution feels thin, salt or acid tastes sharp, or impact fades too quickly.

- ✓ Soup bases and broths needing fuller savory taste and lingering finish
- ✓ Sauces and gravies where salt, acid, or tangy notes taste too sharp
- ✓ Seasoning blends and snacks requiring stronger umami at low use rates
- ✓ Applications seeking kombu's subtle oceanic taste and mild briny complexity

SNACKS & SEASONINGS

Create stronger seasoning impact with lingering taste and broader profile complexity.
Butter shoyu popcorn, chile-lime seasoning, ramen dusts, furikake blends, black garlic salt, and Korean BBQ rubs.

DAIRY, PICKLE & DELI FITS

Pair naturally with fat-rich, cultured, garlic-forward, and brine-driven systems.
Miso scallion butter, roasted garlic cream cheese, hot honey pickle brine, garlic dill chips, savory aiolis, and deli-style spreads.

Flavor Pairings



INSPIRATION

Culinary inspiration where **kombu** brings fuller taste and layered complexity.

- Blends:** Parmesan Herb Salt • Sesame Citrus • Roasted Onion Dill
Soups/Sauce: Beer Cheese • Coconut Curry Lentil • Smoked Potato
Fusion: French Onion Mac • Tikka Butter • Mexican Street Corn
Dairy: Yuzu Cream Cheese • Lemon Brown Butter • Dill Pasta Salad
Pickles: Hot Honey Spears • Soy Garlic Cucumbers • Pickled Slaw

Start Formulating



Request a sample or connect with our team to explore how kombu can elevate your next product. Sales@nikkenfoods.com or 314-881-5858

NATURAL

VEGAN

ALLERGEN-FREE

KOSHER

NON-GMO

SQF Certified Facility | FSSC 22000 Certified Food Safety System