

ALL NEW KOMBU POWDER



SIMPLE LABEL. NATURAL UMAMI.

A CLEANER APPROACH

Kombu naturally contributes glutamates to elevate umami, build fuller depth, and support mouthwatering richness from a simple, recognizable ingredient. Delivers stronger taste performance while reducing reliance on highly processed systems.

Why it Matters!

Cleaner label. Recognizable ingredient. Fuller depth.

- ✓ Creates cleaner ingredient statements with kombu or seaweed listed simply on the label
- ✓ Adds umami through naturally occurring glutamates from a familiar culinary ingredient
- ✓ Kombu reduces reliance on MSG and yeast extract while elevating savory notes
- ✓ Allergen-free, vegan, and Non-GMO for broader formulation flexibility



SIMPLE DECLARATION

Shorter, more recognizable ingredient statements with kombu or seaweed listed simply on the label compared to highly processed systems.

NATURAL GLUTAMATES

Naturally occurring glutamates elevate umami and build fuller mouthfeel and depth.

CLEANER INGREDIENT SYSTEMS

Reduces reliance on MSG, yeast extract, and highly processed systems while supporting fuller savory impact.

FORMULATION FLEXIBILITY

Allergen-free, vegan, and Non-GMO for use across sauces, soups, gravies, seasonings, snacks, and dairy systems.

Why Kombu



Kombu or seaweed listed simply on the label, recognizable sourcing, and fuller savory character without reliance on MSG, yeast extract, or highly processed systems.

Allergen-free, Natural, Vegan, Kosher and Non-GMO formulation across applications.

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