

# ALL NEW KOMBU POWDER



NATURAL SAVORY PERFORMANCE



## Natural Umami Performance

Kombu naturally contributes glutamates to elevate umami character, build fuller systems, and create longer finish across a wide range of applications.

## Why it Works?

Kombu strengthens umami presence while improving integration, carry, and finish across a formulation.

- ✓ Building depth without masking garlic, onion, herb, dairy, spice, or protein
- ✓ Contributes naturally occurring glutamates to increase savory intensity and meaty character
- ✓ Elevates mouthwatering effect and fullness for a richer, more complete taste profile
- ✓ Extends umami perception through the finish for longer-lasting impact

### DRY SYSTEM PERFORMANCE

Naturally occurring glutamates increase savory complexity and extend umami in seasoning blends, snacks, breadings, and dry culinary systems.

### LIQUID SYSTEM PERFORMANCE

Kombu builds broth-like dimension by rounding sharp salty or tangy notes and adding depth in soups, sauces, gravies, marinades, and bases.

### FAT SYSTEM PERFORMANCE

Fat-rich systems carry kombu's umami impact longer, adding mouthfeel, fullness, and longer finish in dips, spreads, butter systems, and sauces.

### FORMULATION FLEXIBILITY

Performs across dry, liquid, and fat-based systems to elevate savory depth without overpowering existing ingredient character.

## Why It Matters

When systems feel thin, sharp, or short-lived, kombu adds greater umami impact, better balance across salt and acid, and longer-lasting depth through the finish.

The result is a more complete food system with stronger umami character and less reliance on highly processed systems.

## Start Formulating

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