NIKKEN®
NIKKEN FOODS USA, INC.

Extract *or* Source Powders?

SAME SOURCE.
DIFFERENT TOOL.
DIFFERENT CONTRIBUTIONS.

Start Here

CHOOSING THE RIGHT INGREDIENT FOR YOUR FORMULATION.

What does **hot-water extraction deliver**?



Extract Powder

Captures Umami-Rich Compounds
Extracts water-soluble compounds responsible for umami and savory depth.

Develops Cooked-Food Character
Similar to simmering or making a stock for developed, slow-cooked taste.

Pure, Clean Extraction
Uses water rather than alcohol or organic solvents to extract taste from the source.

Do you want to **build umami, mouthfeel & lingering savory taste**?

YES



Extract Powder

Concentrated Savory Impact
Delivers concentrated umami and savory taste.

Mouthfeel & Depth
Builds fullness, roundness and taste depth.

Longer Taste & Finish
Extends savory character through the eating experience.

Do you want **more** of the **source's** broader **taste characteristics**?

YES



Source Powder

Recognizable Source Taste
Delivers taste characteristic of the original ingredient.

Taste Complexity
Contributes umami alongside other tastes that build a more balanced, complete profile.

Retains Source Character
Retains more of the source's characteristic aroma and inherent color.

What does **source powder offer**?



Source Powder

Simple Declaration
Supports a straightforward, recognizable ingredient declaration.

Milled from the Source
The source ingredient is milled directly into an easy-to-use powder.

Broader Natural Composition
Contains both soluble and insoluble components naturally present in the source.

DID YOU KNOW?
Nikken's extraction medium is simply hot water. A pure, food-familiar approach to capturing authentic savory taste, without alcohol or organic extraction solvents.

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PURE SOURCE. DIFFERENT TOOLS. MORE POSSIBLITIES.

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