

EXHANCE RANGE

MASKING

SAVOURY TASTE INGREDIENTS

The secret to a successful dish is its flavour. The taste profile and intensity determine the taste experience. Plant-based products often miss the flavour intensity of a traditional meat-based product. Creating a full taste experience could be challenging.

The **Exter Masking Tools** are able to **mask the off-note without masking the main flavour** of the product. Maintain your product's signature taste with this outstanding masking tool.

Using the **Exter Masking Tool** brings out the best of your product. It is a high impact solution for many applications both sweet and savoury.

It improves the overall mouthfeel of the product. It reduces astringency and suppresses the acidic taste. On top of that it increases the fullness of your product.



The **Exter Masking Tool** delivers more body to the product and intensifies its creaminess. The tool compensates for salt reduction and balances and rounds the product.

MASKING EFFECT IN VARIOUS APPLICATIONS

- Soy off-note in soy sauce or seasoning sauce
- Oxidised oil off-note in vegan mayonnaise
- Grainy and cereal off-notes in vegan products
- Beany off-note in vegetarian milk
- Whey drink protein masking



EXHANCE RANGE MASKING TOOL

PRODUCTS RECOMMENDED DOSAGE

EV001P	0,25% - 1,0%
EV003PK	0,05% - 0,5%
EV004P	0,05% - 0,5%

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OUR PRODUCTS MADE FOR YOUR APPLICATIONS

The **Exter Masking Tool** performs in plenty of savoury applications.

