

PRODUCT APPLICATION

2003-05-22

CREAM OF CHICKEN

This application sheet shows different ways to improve the flavor impact of a standard cream of chicken soup by adding three different types of yeast extracts and yeast extract based natural flavors.

	CONTROL	INTENSE 24	HNLV-LS-3111	CHICKEN FLAVORIN
Chicken Stock	91.785	91.665	91.691	91.635
Corn Starch	0.867	0.867	0.867	0.867
Non-fat Dry Milk	2.217	2.217	2.217	2.217
Maltodextrin	0.771	0.771	0.771	0.771
Onion Powder	0.482	0.482	0.482	0.482
Guar Gum	0.145	0.145	0.145	0.145
Parsley	0.771	0.771	0.771	0.771
White Pepper	0.003	0.003	0.003	0.003
Celery	2.409	2.409	2.409	2.409
Salt	0.550	0.470	0.544	0.450
INTENSE 24		0.200		
HNLV-LS-3111-R3			0.100	
CHICKEN FLAVORIN				0.250
	<u>100.000</u>	<u>100.000</u>	<u>100.000</u>	<u>100.000</u>

1. Heat chicken stock to boil
2. Blend dry ingredients and dilute in a small amount of cold water
3. Add to stock and allow to boil for additional 10 minutes.

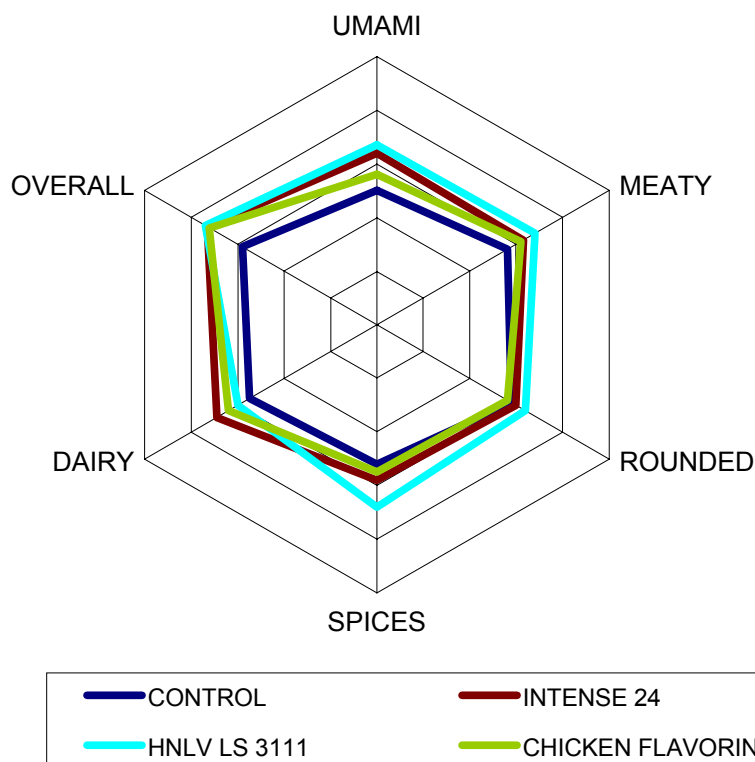
Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express of implied representations or warranties.

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As may be seen on the graph below, all flavor attributes analyzed are enhanced by the addition of **INTENSE 24**, **CHICKEN FLAVORIN** or **HNLV LS 3111 R3**. Overall flavor impact is boosted and values for umami are enhanced. As an end result, flavors are integrated to produce a more rounded effect.



Method:

Descriptive Sensory Analysis

Replicated samples are presented randomly to a descriptive sensory panel of 12 -15 trained judges

Results are analyzed statistically and only differences at the 95% confidence level are reported

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