



6005, boul Couture, Montréal (Québec), H1P 3E1
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Savoury Flavours

"Clean" (no HVP, MSG or I+G)

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Savoury Flavours "Clean"

Beef
Chicken
Turkey
Pork
Vegetables
Vegetarian

Our savoury flavours are blends based on complex processed Maillard reaction technology. Along with yeast extracts and other natural ingredients they provide complete flavour profile. These flavours don't contain any HVP, MSG or I+G.

A wide variety of food products such as soups, sauces, meats and many other prepared food products can be enhanced by the use of these flavours.

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Product Code

Beef

SAP1B001	Light Roast Beef Flavour A roast beef flavour with juicy, meaty and lightly roasted notes.
SAP1B002	Medium Roast Beef Flavour A full-bodied beef flavour with meaty and medium roasted notes.
SAP1B003	Heavy Roast Beef Flavour A meaty roast beef flavour with well-cooked, dark beef notes.
SAP1B004	Rare Roast Beef Flavour A rare roast beef flavour with bloody and vegetable broth notes.
SAP1B005	Beef Broth Flavour A classic beef broth flavour with some very light roast notes.
SAP1B006	Beef Pan Dripping Flavour A rich pan dripping flavour with distinct meaty and fatty notes.
SAP1B007	Prime Rib Beef Flavour A prime rib flavour with fried and slightly grilled notes.
SAP1B008	Beef Stock Flavour A delicat beef stock flavour with a vegetable bouquet aroma.
SAP1B009	Beef Flavour A good multi-purpose beef flavour encompassing several roasted and cooked in sauce notes.
SAP1B010	Au Jus Beef Flavour An authentic "Au Jus" flavour with rare acidic notes and some stewed beef tones.
SAP1B011	Stewed Beef Flavour A rich beef ragout flavour with stewed meat and vegetable highlights.
SAP1B012	Braised Beef Flavour A beef flavour with meaty, roasted and light braised notes.

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Product Code

Chicken

SAP1C001	Light Roasted Chicken Flavour A light roast chicken flavour with a mild roasted meaty note.
SAP1C002	Medium Roasted Chicken Flavour A typical roast chicken flavour with juicy roasted notes.
SAP1C003	Heavy Roasted Chicken Flavour A full-bodied roast chicken flavour with dark roasted notes.
SAP1C004	White Meat Chicken Flavour A rich chicken flavour with distinct white meat notes and vegetable bouquet.
SAP1C005	Chicken Broth Flavour A classic chicken broth flavour mildly boiled.
SAP1C006	Chicken Stock Flavour A full-bodied chicken stock flavour with meaty and vegetable bouquet notes.
SAP1C007	Chicken Pan Dripping Flavour A rich chicken pan dripping flavour with roasted and fatty meat notes.
SAP1C008	Fatty Chicken Flavour A well-balanced chicken flavour with a distinct fried skin note.
SAP1C009	Meaty Chicken Flavour A full-bodied chicken flavour with a pronounced meaty note.
SAP1C010	Baked Chicken Flavour A typical baked chicken flavour with a meaty, roasted chicken profile.

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Product Code

Turkey

SAP1T001	Light Roasted Turkey Flavour A turkey flavour with meaty and slightly roasted notes.
SAP1T002	Medium Roasted Turkey Flavour A regular, full-bodied turkey flavour with roasted meaty notes.
SAP1T003	Heavy Roasted Turkey Flavour A full-bodied roast turkey flavour with dark heavy roasted notes.
SAP1T004	White Meat Turkey Flavour A typical turkey flavour with a distinct white meat note.
SAP1T005	Turkey Broth Flavour A full-bodied turkey flavour with savoury and brothy notes.
SAP1T006	Oven Roasted Turkey Flavour A typical oven roasted turkey flavour with a meaty roasted turkey notes

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Product Code

Pork

SAP1P001	Baked Pork Flavour A full-bodied baked pork character containing meaty and grilled notes.
SAP1P002	Light Roasted Pork Flavour A juicy roast pork flavour with meaty, mild roasted notes.
SAP1P003	Medium Roasted Pork Flavour A full-bodied, meaty pork flavour with a pronounced roasted note.
SAP1P004	Smoked Bacon Flavour A full-bodied smoked bacon type character.
SAP1P005	Pork Flavour A good standard pork flavour for a wide spectrum of applications.
SAP1P006	Smoked Pork Flavour A typical smoked pork character with slightly roasted and smokey meat notes.
SAP1P007	Smoked Ham Flavour A typical ham flavour with distinct smoked notes.

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Product Code

Vegetables

SAP1V001 **Roasted Onion Flavour**
A bold and natural roasted onion flavour underlying sweet onion notes.

SAP1V901 **Mixed Vegetables Flavour**
A fresh from the garden vegetable bouquet flavour with a well-balanced, slightly meaty taste.

SAP1V902 **Nat.& Art. Mushroom Flavour**
A full fresh mushroom flavour highlighted by white mushroom aroma rounded off by deep refined earthy notes.

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Product Code

Vegetarian

SAP1W001	Vegetarian Beef type Flavour A vegetarian beef type flavour with acidic mock beef and delicate vegetable broth notes.
SAP1W002	Vegetarian Grilled Beef type Flavour A vegetarian grilled beef type flavour with well-defined mixed vegetables and grilled notes.
SAP1W003	Vegetarian Roast Chicken type Flavour A distinct vegetarian roast chicken type flavour with cooked and fatty notes.
SAP1W004	Vegetarian Roast Pork type Flavour A distinct vegetarian roast pork type flavour with cooked and fatty notes.
SAP1W005	Vegetarian Roastbeef type Flavour A vegetarian juicy roasted beef type flavour with acidic mock beef and delicate vegetable broth notes.
SAP1W006	Vegetarian Roasted Turkey type Flavour A distinct vegetarian roasted turkey type flavour with cooked and fatty notes.
SAP1W007	Vegetarian Chicken Broth type Flavour A vegetarian chicken type flavour with a nice delicate brothy note.

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