IF YOU DON’T SEE THE EXACT FLAVOR ENHANCER YOU NEED HERE, DON’T WORRY.

WE’LL MAKE IT FOR YOU.
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#1000 YE LS HIGH PROTEIN
- The highest quality Low Sodium Yeast Extract available on the market
- Excellent base for any proprietary formulation
- Brothy
- Vegetarian, Kosher, Halal, Natural certified

#1002 YEAST EXTRACT PASTE
- Similar to #1000, but in a convenient pre-mixed paste form
- Slightly elevated salt profile compared to #1000
- Vegetarian, Kosher, Halal, Natural certified

#1010 YEAST EXTRACT SPECIAL LIGHT
- Yeasty, brothy flavor with some poultry and acidic notes
- Light color makes it suitable for chicken broths and soups
- Relatively high Umami profile
- Vegetarian, Kosher, Halal, Natural certified

#1021 YEAST EXTRACT SPECIAL DARK
- Darker color
- Works well with beef or pork foods
- Very pleasant and clean finish
- Vegetarian, Kosher, Halal, Natural certified

#1022 BREWERS YEAST EXTRACT
- Beery, yeasty notes
- Evokes cheese flavor
- Brothy
- Vegetarian, Kosher, Halal, Natural certified

#1029 YE EXTRA SPECIAL DARK
- A Savoury Systems exclusive — one of the most unique products on the market
- Oven-roasted to a very dark color
- A strong, almost coffee-like flavor and aroma
- Vegetarian, Kosher, Halal, Natural certified

#1035 YEAST EXTRACT STANDARD
- One of Savoury’s most popular “starter” products
- Versatile, brothy, and cost-effective Yeast Extract
- Contains up to 40% salt by weight
- Vegetarian, Kosher, Halal, Natural certified

#1037 YEAST EXTRACT PREMIUM
- A great introduction to Yeast Extracts
- Similar to #1035 (Standard Yeast Extract), but with an additional cereal-like note
- Very brothy
- Vegetarian, Kosher, Halal, Natural certified

#1070 YE LS HP ENHANCER
- A high level of 5’ nucleotides
- Extremely high Umami-enhancing qualities
- Lower in salt than #1035 (Standard Yeast Extract)
- Vegetarian, Kosher, Halal, Natural certified

#1079 YEAST EXTRACT HIGH ENHANCER
- Similar to #1070, but with even higher level of 5’ nucleotides
- A very high Umami profile
- Extremely unique product
- Vegetarian, Kosher, Halal, Natural certified

#1137 YE PREMIUM
- A popular alternative to #1035 (Standard Yeast Extract)
- 10% less salt
- Excellent complement to poultry flavors
- Vegetarian, Kosher, Halal, Natural certified
**YEAST BASED FLAVORS**

The Savoury Systems line of Yeast Based Flavors is for makers of food products who have specific applications in mind.

Our Yeast Based Flavors are created by taking a standard yeast protein and creating a specific reaction in the extraction process that bring out selected flavor notes. A variety of beef, pork, and poultry flavors are available, as well as a salt replacer and vegetable variety that contains actual onion, carrot, and tomato.

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**#0804 CHICKEN TYPE FLAVOR**
- Smart choice for vegetarian white meat chicken flavor
- Brothy profile makes it perfect for soups
- Very clean label
- Vegetarian, Kosher, Halal, Natural certified

**#0809 PORK TYPE FLAVOR**
- Vegetarian pork flavor
- Meaty, smokey notes
- Very clean label, includes yeast extract
- Vegetarian, Kosher, Halal, Natural certified

**#0829 ROAST CHICKEN TYPE FLAVOR**
- Extremely succulent vegetarian white meat poultry flavor
- Strong meaty/Umami profile
- Great mouthfeel & clean label
- Vegetarian, Kosher, Halal, Natural certified

**#0835 UMAMI TYPE FLAVOR**
- For any food product that calls for a creamy, almost dairy-like mouthfeel
- Evokes butter
- Very high Umami profile
- Vegetarian, Kosher, Halal, Natural certified

**#0850 BEEF TYPE FLAVOR**
- A brothy vegetarian beef flavor
- Very meaty with an elevated Umami profile
- Clean label
- Vegetarian, Kosher, Halal, Natural certified

**#0854 LS BROWN NOTE**
- Adds the savory flavor of pan drippings to your vegetarian food products
- Similar to #0454 (Meat Plus Beef Flavor), but Vegetarian and Kosher
- Perfect for low sodium dishes
- Vegetarian, Kosher, Halal, Natural certified

**#0865 NATURAL HAM ENHANCER**
- Excellent vegetarian ham flavor enhancer
- Evokes sugar-cured bacon
- Some smoky notes with slight acidity
- Vegetarian, Kosher, Halal, Natural certified

**#0868 ROAST TURKEY TYPE FLAVOR**
- Light white turkey meat type of flavor
- Brothy characteristic in solution
- Good for broad poultry applications
- Vegetarian, Kosher, Halal, Natural certified

**#0945 GARDEN MIX SELECT**
- Contains actual onion, carrot, and tomato
- Excellent mouthfeel, makes any vegetable note taste better
- Popular in soup bases
- Vegetarian, Kosher, Halal, Natural certified

**#0946 AGED CHEDDAR ENHANCER**
- Combination of cheese and yeast extract
- Provides aged cheddar flavoring
- Kosher, Natural certified

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YEAST BASED FLAVORS

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SAVORGANIC™ CERTIFIED ORGANIC YEAST EXTRACTS

In response to the growing demand for organic food products, Savoury Systems worked to become a Certified Organic Processor that meets the criteria of the Oregon Tilth organization. Our Savorganic™ line of organic extracts and flavors help deliver the clean labeling consumers look for when purchasing organic products. Beef and chicken as well as umami and salt replacement varieties are available.

#3011 ORGANIC YE LIGHT
- A very popular certified organic yeast extract
- Exclusive to Savoury Systems
- Slight vegetable note
- Vegetarian, Kosher, Halal, Natural, Organic certified

#3020 ORGANIC YE LIGHT (PASTE)
- Premixed paste form of our exclusive #3011 product
- Slightly fermented, winey note
- Supplied raw organic (tapioca), made without maltodextrin
- Vegetarian, Natural, Organic certified

#3035 ORGANIC UMAMI FLAVOR
- Enhances the Umami profile of any organic food product
- Vegetarian, Natural, Organic certified

#3051 ORGANIC YE PASTE
- Darker in color than #3020 (Organic YE Light Paste)
- Light in flavor
- Has a slightly elevated roasted note
- Vegetarian, Natural, Organic certified

#3064 ORGANIC SALT REPLACER
- For organic food products that also strive to below sodium
- Vegetarian, Natural, Organic certified

#3300 ORGANIC CHICKEN FLAVOR
- Perfect for enhancing organic chicken broth or related food products
- Relatively low in sodium
- Contains actual chicken broth
- Natural, Organic certified

#3400 ORGANIC YE BEEF FLAVOR
- Similar in function to #3300 (Organic Chicken Flavor) but for beef-flavored products
- Commonly added as an enhancer to organic beef broth or related foods
- Contains actual beef broth
- Natural, Organic certified

#3616 ORGANIC SAVORY MIREPOIX
- Evokes flavor of mirepoix (pronounced “meer-pwah”), the classic combination of onion, carrot, and celery
- Perfect for soups
- Contains actual onion and carrot, plus celery seed
- Vegetarian, Natural, Organic certified
GMO FREE HVPS

HVPs (hydrolyzed vegetable proteins) are a cost-effective way to enhance the flavor profile of food products when sodium level is not a consideration. Common applications include soups, sauces, and ready-cooked meals as well as snacks and condiments.

Savoury Systems offers a range of HVPs, including a gluten-free, corn-based formulation. All of our HVPs are vegetarian, and several are Kosher and/or Halal.

#0102 HVP DARK
- Rounded, meaty soy based HVP that works well as a base for any bouillon
- Vegetarian, Kosher, can be Halal
- Oven dried
- Core bouillon flavor building block

#0103 HVP BEEF TYPE
- Rich flavored base HVP that works well as a base for any bouillon
- Uses corn, soy, and wheat proteins
- Vegetarian, Kosher, can be Halal
- Oven dried
- Meaty
- Core bouillon flavor building block

#0121 HVP WHEAT
- Wheat base for soy-allergic consumers
- Very meaty
- Oven dried
- Slight roasted overtones
- Strong Umami feel
- Vegetarian, Kosher, Halal certified

#0204 SAVORY HVP
- A core building block for flavor profiles of many food products
- Lighter in color
- Meat-like poultry notes
- Vegetarian, Kosher, Halal certified

#0212 FERMENTED SOY SAUCE OD
- Natural fermentation
- Oven dried
- Strong cooked flavoring
- Fermented Soy and Wheat

#0255 HVP CORN ROAST TYPE
- Non allergen high-roasted and pan searing flavor from a corn based HVP
- Vegetarian, Kosher, can be Halal
- Allergen free
- Oven dried
- Strong, meaty, and roasted flavor

#0268 HVP SOY DARK
- Perfect for rich soups and hearty food products
- Very meaty
- Extremely versatile
- Slight roasted overtones
- Vegetarian, Kosher, Halal certified

#0270 YE HVP 60 BLEND
- Smooth, soy sauce-like
- Well-rounded beef notes
- Vegetarian, Kosher, can be Halal
- AYE and HVP blended mix
- Oven dried
- Meaty

#0273 HVP LIGHTCORN
- Allergen free
- Roasted poultry notes
- Good for soups, meats, and turkey dishes
- Meaty
- Vegetarian, Kosher, can be Halal

#0290 HVP SOY SAVORY
- Strong oven-roasted chicken flavor recommended for enhancement, soups, dips, and prepared meals
- Vegetarian, Kosher, can be Halal
- Soy Based HVP
- Oven dried
- Meaty and chicken like

#0299 CHICKEN TYPE FLAVOR (HVP)
- Strong oven-roasted chicken flavor
- Enhances soups, dips, and prepared meals
- Uses a combination of soy and corn proteins
- Vegetarian, Kosher, Halal certified

#0602 ROAST CHICKEN TYPE FLAVOR
- Well-rounded, more complex chicken flavor blend
- Recommended for dips, soups, and entrees
- Vegetarian, Kosher, Halal certified

#0652 ROAST BEEF TYPE FLAVOR (RFB)
- Well-rounded, more complex beef flavor blend
- Delivers excellent mouthfeel
- Uses a blend of soy and corn proteins as well as Yeast Extract
- Vegetarian, Kosher, Halal certified
SALT REPLACERS

Over the years there's been a growing trend among consumers to live a healthier lifestyle. One way they're doing that is by choosing foods with lower salt content.

To help ensure your food brands stay on their shopping list, we created our SavourSalt Salt Replacer line. Now you can reduce salt content by as much as 40% without reducing the flavor of your foods — even French fries. Our salt replacement products tend to be application-specific. Please contact us to discuss your project.

#0863 SALT REPLACER/ENHANCER
- Capitalize on low-salt diet trend
- An enhancement product intended to replace salt in low-sodium foods
- Allows you to reduce salt content by up to 40%
- Vegetarian, Kosher, Halal, Natural certified

#0882 TOMATO SALT REPLACER
- Approx usage of 0.4%, will reduce salt levels in tomato based applications, and still maintain a rich savory taste perception
- Vegetarian, Kosher; can be Halal
- Does not use KCI
- Some 5’ nucleotides for enhancement

#0885 POULTRY SALT REPLACER
- Uses a combination of KCI and Yeast Extract
- Reduces sodium
- Maintains flavor in poultry applications
- Vegetarian, Kosher certified

#1070 YE LS HP ENHANCER
- A high level of 5’ nucleotides
- Extremely high Umami-enhancing qualities
- Lower in salt than #1035 (Standard Yeast Extract)
- Vegetarian, Kosher, Halal, Natural certified

#0883 POULTRY SALT REPLACER
- Salt replacer best in poultry applications
- Poultry reaction type flavoring
- Enhancing meaty/egg like poultry notes
- Vegetarian, Kosher, Halal, Natural certified
CHEF SELECT BLENDS

In our Chef Select product line, Savoury Systems offers a wide range of ready-to-use flavor blends that make the perfect building blocks for all sorts of cuisines — including Caribbean and Asian dishes. Chef Select blends combine natural flavors like cheddar cheese, mushrooms, and celeriac with quality yeast extracts and other seasonings.

#0960 TUNA TYPE FLAVOR
- Delivers quality vegetarian fish-like flavor
- Elevated broth profile
- Contains no fish
- Vegetarian, Kosher, Halal, Natural certified

#0975 MUSHROOM BOOST POWDER
- Extend and enhance the flavor of any mushroom food product
- Contains actual mushroom
- Vegetarian, Kosher, Halal, Natural certified

#2010 ROTISSERIE CHICKEN
- Mimics the flavor of a popular rotisserie chicken chain
- Notes of white meat and cooked chicken skin
- Vegetarian, Kosher, Halal, Natural certified

#2012 GRILLERS’ CHOICE
- Allows you to add a grilled note to any food product
- A very pleasant tasting product
- Vegetarian, Kosher, Halal, Natural certified

#2013 ROAST BEEF BASE
- Captures a roast beef demi-glace flavor
- Real vegetable extracts and powders
- Well-rounded flavor profile in a vegetarian formula
- Vegetarian, Kosher, Halal, Natural certified

#2016 HICKORY SMOKE FLAVOR BASE
- Make any food product taste like it came straight out of the smoker
- A yeasty, beefy flavor base
- Authentic hickory smoke notes
- Vegetarian, Kosher, Halal, Natural certified

#2032 SZECHUAN TYPE FLAVOR
- Delivers a seriously spicy kick
- Very popular for Asian dishes
- Vegetarian, Kosher, Halal, Natural certified

#2033 FIRE ROASTED GARLIC
- Balances real garlic flavor with a highly roasted note
- Vegetarian, Kosher, Halal, Natural certified

#2080 NATURAL GUACAMOLE FLAVOR
- Perfect for Mexican-style food products like tortilla chips
- Has a slight note of dairy
- Contains real guacamole, onion, garlic, and other natural flavors
- Vegetarian, Kosher, Halal, Natural certified
MEAT PLUS+

Savoury Systems Meat Plus+ line of meat flavor systems can be a real time-saver for makers of meat-flavored food products.

Our proprietary line of Meat Plus+ flavors combines natural meat products — like broth powder, extracts, or fats — with traditional yeast extract and HVPs. The result is a single ingredient that takes the place of two or more, saving you valuable production time while delivering the desired mouthfeel and flavor.

#0302 NATURAL CHICKEN FLAVOR
• A Yeast Extract blend that incorporates chicken fat and other natural flavors
• Delivers a brothy, slow-roasted poultry taste
• Natural certified

#0362 NATURAL CHICKEN FLAVOR WONF
• Even less roasted in taste than either #0302 or #0311
• Incorporates real chicken meat into a white meat poultry flavor blend
• Slightly acidic note
• Natural certified

#0404 BEEF FLAVOR
• Contains actual dried beef
• An intense beefy flavoring
• Evokes the flavor of pan drippings, with an almost burnt roasted note

#0404 BEEF FLAVOR WONF
• A very complete beef flavored base
• Incorporates corn, wheat, and soy proteins
• Includes garlic and onion to add a hint of spice and vegetable flavor

#0440 BEEF FLAVOR BASE
• A very complete beef flavored base
• Incorporates corn, wheat, and soy proteins
• Includes garlic and onion to add a hint of spice and vegetable flavor

#0441 BEEF BROTH POWDER
• A meaty, juicy beef flavor that evokes filet mignon
• More of an enhancement product than #0440 (Beef Flavor Base)
• Uses fewer ingredients than #0440 — including beef extract and beef fat

#0454 BEEF FLAVOR WONF
• A bigger, bolder blend
• Evokes a savory New York Strip Steak or Roast Beef
• Hearty, with some note of tomato
• Natural certified

WONF = With Other Natural Flavors
#9107 ARCTIC FISH POWDER
- Cooked and defatted powder
- Provides fresh Arctic fish flavor
- Usage levels can be as small as 0.2 – 1.0 % of finished product
- Natural certified

#9600 SHRIMP POWDER
- Evokes the taste of shrimp meat as well as shrimp broth
- Made with Shrimp Extract and other natural flavors
- Natural certified

#9650 SHRIMP FLAVOR WONF
- Incorporates Yeast Extract to deliver a fuller shrimp flavor than #9600
- A slight note of butter
- Natural certified

#9700 CRAB POWDER
- Pure crab meat flavor similar to a base broth
- Made with nothing but Crab Extract
- Natural certified

#9750 CRAB POWDER WONF
- Incorporates some Yeast Extract
- Delivers a more rounded crab flavor than #9700 (Crab Powder)
- Natural certified

#9900 FISH POWDER
- Made with whitefish extract
- Flavor evokes fish stock
- Natural certified

#9920 SEAFOOD FLAVOR WONF
- Delivers a full-bodied, well-rounded fish stock flavor
- Combines Fish and Shrimp Extracts with some Yeast Extract
- Natural certified

#9950 CLAM EXTRACT WONF
- Delivers a great clam flavor base
- Combines a quality Yeast Extract with Clam Extract and other ingredients
- Natural certified

WONF = With Other Natural Flavors
We’re also here to answer any questions you may have. Or solve any flavor problem you can’t figure out. Just give us a call anytime day or night. Leave a message. And we’ll call you back within 24 hours.

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