

RANGE VIN'AROMA

Low salt flavours range



>>VIN'AROMA LOW SALT

INNOVATION & SUPPLEMENTATION: BOOST YOUR TASTES BY IMPROVING YOUR NUTRIScore!

THANKS TO ITS TECHNOLOGICAL KNOW-HOW IN **SALT REDUCTION** (RANGE V-SALT) AND ITS 15 YEARS EXPERIENCE IN THE **AROMATIC MANUFACTURE**, VINPAI IS LAUNCHING ITS RANGE VIN'AROMA LOW SALT. A REDUCTION UP TO 50% OF THE SALT CONTENT IN SAVOURY FLAVOURS, WITHOUT ANY CHANGE IN DOSAGE, ORGANOLEPTIC CHARACTERISTICS NOR PRICE.

THIS SOLUTION IS BASED ON THE ALLIANCE OF OUR **V-SALT** AND **VIN'AROMA** KNOW-HOW TO ALLOW YOU TO **IMPROVE THE NUTRIScore** OF YOUR PRODUCTS WITHOUT ANY IMPACT ON YOUR COST PRICE OR ON THE TASTE!

Our range VIN'AROMA savoury can be used for different type of application:

- » SAUCES
- » READY MEALS
- » SOUPS AND BROTHS

Our solutions VIN'AROMA LOW SALT can also be integrated to our premix for a local production adapted to your economical constraints.



MEAT FLAVOURS :
lamb, beef, pork,
chicken, veal,
sauce base...



SEA FLAVOURS:
crab, prawn, lobster, mussel,
tuna, saumon, fish and
shellfish fumat...



CULINARY FLAVOURS:
roasted, grilled,
smoked...



**AROMATIC HERBS
FLAVOURS:**
garlic, basil, chives,
bay, parsley, rosemary,
thyme...



CHEESE FLAVOURS:
bleu, camembert, cheddar,
goat cheese, edam, emmental,
gouda, mozzarella, parmesan,
Roquefort...



VEGETABLE FLAVOURS:
celery, button mushroom,
morel, onion, pepper, tomato,
truffle...

On request, the entire range VIN'AROMA SAVOURY can be available in a low salt version.

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