

# RANGE VIN'AROMA

Savoury range



## >>VIN'AROMA UMAMI

NEW: A 100% UMAMI NATURAL FLAVOUR!

« UMAMI » COMES FROM THE JAPANESE WORD UMAMI WHICH MEANS « **GREAT TASTE** ».

UMAMI HAS BEEN DISCOVERED FOR THE FIRST TIME IN 1907 BY K. IKEDA. HE ISOLATED THE DASHI TASTE, A TRADITIONAL JAPANESE MEAL, THAT HE IDENTIFIED AS BEING THE MONOSODIUM GLUTAMATE (MS).

IN 1985, THE WORD « UMAMI » HAS BEEN OFFICIALLY RECOGNIZED AS THE SCIENTIFIC TERM TO DESCRIBE THE GLUTAMATE AND NUCLEOTIDES TASTE. TODAY, IT IS WIDELY ACCEPTED AS THE **FIFTH TASTE**.

UMAMI IS NOT TASTY ON ITS OWN BUT **IMPROVES THE FLAVOUR** OF A WIDE RANGE OF FOODS, IT IS A **FLAVOUR ENHANCER**.

VINPAI'S FLAVOURISTS HAVE DEVELOPED A NATURAL UMAMI FLAVOUR, **VIN'AROMA UMAMI**. IT IS UNIQUE THANKS TO THE COMBINATION OF **ALGAE AND YEASTS** IN ORDER TO REPLACE THE MONOSODIUM GLUTAMATE WITH A 100% NATURAL SOLUTION.

**VIN'AROMA UMAMI is compatible with every diet:**

- » FLEXITARIAN
- » VEGETARIAN
- » VEGAN

**Our flavour VIN'AROMA UMAMI can be used for different type of applications:**



SAUCES



SOUPS  
AND BROTHS



READY MEALS



CHARCUTERIE