



STA CC - THE SPECIALIZED NATURAL TASTE ENHANCER BASED ON THE UMAMI PRINCIPLE

Our products are made from the white button mushroom - nothing more. The white button mushrooms is a true wonder of nature and is packed with interesting natural ingredients. Like the essential amino acid glutamate, which is a building block for proteins and the base of the umami flavour. Umami is the fifth taste, joining sweet, sour, salty and bitter. Next to glutamate, the nucleotides inosinate and guanylate are present. The unique combinations of glutamate, the nucleotides and minerals such as sodium and potassium are giving a synergistic effect in your recipe. This makes our product a powerful flavour enhancer.

Scelta developed a variant of its taste accelerator with calciumchloride. Perfect for baking, meat and topical applications. By adding STA CC to your application you keep a full flavour and balanced taste through the umami principle while reducing salt and keeping the functional performance of your product.

Product	Scelta Taste Accelerator (STA) CC powder	
Composition	Concentrated mushroom extract (60 Brix), Maltodextrin - maize based, Calciumchloride, Silica	
Physical form	Free-flowing, slightly hygroscopic powder	

THE PERFECT SOLUTION FOR

- **Taste enhancement:** gives your dish a full bodied, long lasting taste, which balances your dish and brings more dept.
- **Clean label ingredient:** as alternative for MSG & I+G and yeast extract.
- **Clean label declaration:** as natural flavour or mushroom extract powder.
(Always check with your own legislation department.)
- **Salt reduction:** gives your flavours a boost and allows you to reduce your salt level up to 50%.
- **Functional performance:** in baking, meat and topical applications.

TYPICAL APPLICATIONS & RECOMMENDED DOSAGE

Baked goods	0.40-0.60%	Seasoning for flavoured snacks	0.15-0.30%
Topical seasoning for plain chips/crackers/crisps/biscuits	0.06-0.20%	Meats	0.20-0.40%

