

MINI GYROS



Beef & Lamb Gyro

*Savorboost™ K for Kokumi
MSG for Umami
Salt Answer™ S for Sodium Reduction*



Reduced Sodium Pita

*MSG for Sodium Reduction
and Flavor Enhancement*



Tzatziki Sauce

*Yamaki Boni Taste
Kelp Extract for Umami*

**100%
TASTE**

**16%
SODIUM REDUCTION**
BEEF & LAMB GYRO

**25%
SODIUM REDUCTION**
REDUCED SODIUM PITA

Our solutions are designed to enhance any recipe. Discover how to create the sought-after taste of umami, flavor complexity with kokumi, and how to achieve ideal texture – all with reduced sodium and sugar. Our serving suggestions enable fully optimized taste, and this is exactly how we do it.

Sarah Corwin
Research & Development



Eat Well, Live Well.



ASK US TO HELP YOU CREATE **NUTRITIOUS MENUS** WITHOUT
COMPROMISING ON TASTE. VISIT US AT WWW.AJIHEALTHANDNUTRITION.COM

BBQ PORK PLATTER



Pork

*MSG for Umami
Savorboost™ K for Kokumi*



Reduced Sodium
BBQ Sauce

*Salt Answer™ S for
Sodium Reduction*



Pickled Onions

*Yamaki Boni Taste
Kelp Extract for Umami*



Cornbread

MSG for Umami



Reduced Sugar
Baked Beans

*Sweet Answer™ MB
for Mouthfeel and
Sugar Reduction*



Bread & Butter
Pickles

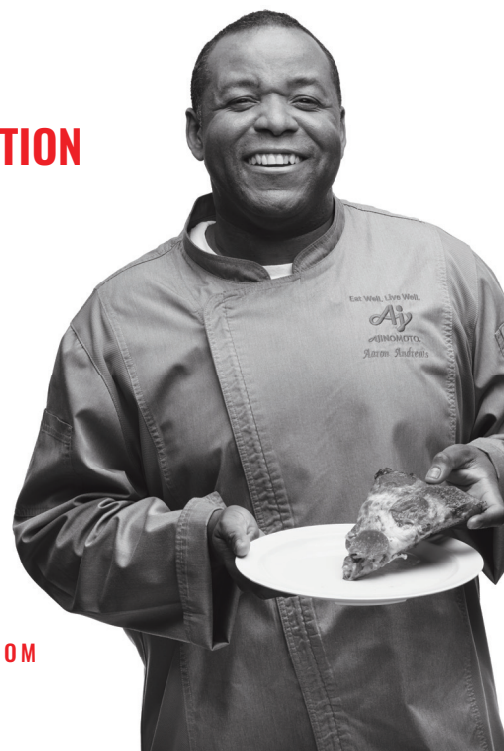
*Yamaki Boni Taste
Kelp Extract for Umami*

**100%
TASTE**

**50%
SUGAR REDUCTION**
REDUCED SUGAR BAKED BEANS
AND BREAD & BUTTER PICKLES

**17%
SODIUM REDUCTION**
REDUCED SODIUM BBQ SAUCE

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Aaron Andrews
Corporate Chef

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HOT SHIO KOJI CHICKEN & MAC N CHEESE



Shio Koji Chicken

Shio Koji for Umami and Enzymatic Activity



Miso Buffalo Sauce

*Miso Powder for Fermented Miso Flavor
Savorboost™ SK for Soy Enhancement
MSG for Umami
Tamari for Umami and Soy Flavors*



Chicken Skin Breadcrumbs

MSG for Umami



Cheese Sauce

Salt Answer™ C for Kokumi

100% TASTE | **25% SODIUM REDUCTION**
CHEESE SAUCE

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Ravi Kiran Tadapaneni
Research & Development



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