

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
Sr. Principal Scientist



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

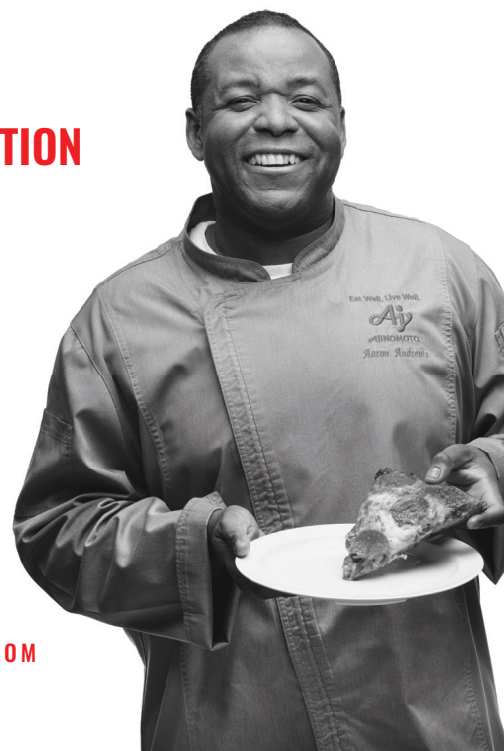
*Yamaki Boni Taste
Kelp Extract for Umami*

**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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