

# AJIRISE™

We Ajinomoto have been providing our solution to food industry over decades. Our solution enhancing and contributing value in food that adopting on the drastic changes in social and environment.

## What is “KOKUMI”?

KOKUMI are found in global foods. They are key factors of deliciousness. Stewing / Aging / Maturing process develops “KOKUMI” .

*Hours of stewing*



*Well-aged*



*Well-matured*



## Product Concept / Function

**AJIRISE™**

is Yeast extract product that provide strong sense of KOKUMI\* & UMAMI

\*Mouthfeel, & body taste

- ★Enhancing desirable flavours without altering the original product profile (Meat, Spice, Creamy, Cheese & etc)
- ★Low sodium content (3.0% max as NaCl)
- ★Suitable for clean label\*
  - \*Clean label refers to devoid of artificial flavors , artificial colors , synthetic additives and hidden allergens
- ★Do not contain animal origin

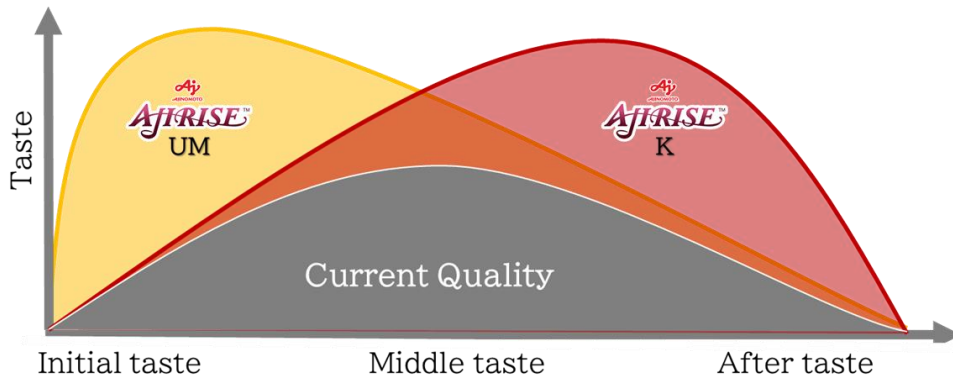
# AJIRISE UM / AJIRISE K



- ★ Provides strong “UMAMI” & “KOKUMI” in initial to middle taste
- ★ Enhancing spice and creamy flavours.
- ★ Masking undesirable soy or bean flavor
- ★ Low sodium (3.0% max as NaCl)
- ★ Suitable for clean label & simple labeling



- ★ Provides strong “KOKUMI” in middle to after taste
- ★ Enhancing cheese & milk flavours
- ★ Masking undesirable soy or bean flavor
- ★ Low sodium (3.0% max as NaCl)
- ★ Suitable for clean label & simple labeling



Product Information			
NaCl	Total Nitrogen	Allergen	Package
3.0% Max	9.0% Min	NIL	1kg*10



## Contact us

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Remark: Manufacturer should determine applicability and suitability for their own purposes. The information is tentatively given for reference only and is subjected to changes.