



Flavour enhancement
for a taste

BEYOND COMPARE

The rich, meaty tastes associated with umami compounds can also be created by our range of cheese powder-based LACTOSAN NCB - Natural Culinary Booster®, which are the next-generation cheese powders capable of boosting the taste, texture and flavour of your product. By enhancing the marriage of aroma and taste components they give food a much fuller, juicier flavour.

A new culinary experience

LACTOSAN NCB - Natural Culinary Booster® have a unique behaviour that enhances the way we experience food.

During cheese fermentation, lactose is broken down into amino acids producing a product high in glutamate: a substance without a taste of its own, but with the ability to transform the flavour and mouthfeel of a dish beyond compare.



SHARE OUR TASTE FOR SUCCESS

When you're producing food, quality counts – and our LACTOSAN NCB - Natural Culinary Booster® represent the pinnacle of our creative and culinary expertise. Through the excellence of LACTOSAN NCB - Natural Culinary Booster®, we can help you achieve the best – so you can create innovative new products, open up new markets, and keep your business growing.

Discover more at lactosan.com

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MOREISH
NATURAL
FLAVOURSOME
SAVOURY
YUMMY



LACTOSAN NCB - Natural Culinary Booster®
– Great taste beyond compare

LACTOSAN NCB - Natural Culinary Booster®

BEYOND TASTE



Taste management - An experience beyond the expected

Developed with expertise, add LACTOSAN NCB - Natural Culinary Booster® to your product for an enhanced taste experience. Achieve unique mouthfeel and mouth covering that enrich every mouthful, and mask off harshness with LACTOSAN NCB - Natural Culinary Booster® unique harmonizing kokumi effect.



Cost-efficiency - A little goes a long way

LACTOSAN NCB - Natural Culinary Booster® are so effective that they are usually needed in much smaller doses compared to traditional additives. As a result, they offer a very cost-effective solution that can help you keep quality products profitable.



Clean labelling - Keep it simple, make it natural

Natural in origin, LACTOSAN NCB - Natural Culinary Booster® ensure your product can achieve the clean label you deserve, giving you declaration-flexibility and more attractive profile for increasingly health-conscious consumers.



Healthier products - Uncompromising on taste

Quite simply, there are no healthier natural flavour enhancers than LACTOSAN NCB - Natural Culinary Booster®: Use less salt, thanks to a richer flavour; Use less sugar as sweetness is naturally increased by amino acids; use less fat as the high free fat acid content in NCBs gives a naturally richer, juicier taste.

Harness the power of kokumi – the food enhancer that keeps you wanting more

LACTOSAN NCB - Natural Culinary Booster® add a unique layer known as kokumi that enhances flavours beyond expectations, creating the most succulent meatballs, the creamiest sauces, or deliciously irresistible snacks.

Kokumi is the food attribute that keeps you wanting more. Based on fermented cheese powders, these versatile food enhancers do not just allow you to make foods which taste out of this world, but to create healthier food with low fat, sugar and salt levels that tastes uncompromisingly excellent.

