

Naturally-derived multi amino acids powder

Potemic®



Potemic® is a multi amino acids powder with a sensational "UMAMI" taste extracted from potatoes grown in Hokkaido, Japan.

Characteristics

Potemic is a highly purified powdered seasoning produced by hydrolyzing potato protein.

- 1) Available in powder form
- 2) Highly water soluble and highly stable
- 3) Low sodium content
- 4) Facilitates bread making fermentation
- 5) Contains well-balanced multi amino acids



White fine powder

Applications

Potemic is a natural potato extract that can be used as...

- A flavor enhancer for a variety of food products such as snacks, soup, bread, croquette and other prepared foods
- Ingredient for fortified foods as well-balanced amino acids

Potemic can enhance umami, kokumi and sweet taste to a wide range of food products and can be incorporated into foods for amino acid fortification.





Product specification

Product name	Potemic
Raw material	Potato protein
Appearance	White fine powder
Storage	Store in a cool dry place, away from direct sunlight Keep container tightly sealed when not in use
Packaging	1 kg × 20/case or 10 kg × 2/case
Labeling	Protein hydrolysate

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