

Peptide seasonings from Hokkaido Potatoes

# POTE-AJI®

## Main application

Potato bread, Potato snack  
Powder soup, Croquet  
Frozen food, Curry, Stew,  
Liquid seasoning for fish roes (salmon, cod)  
Fermented food, Nutritional food, Medium



**Potato bread**  
with POTE-AJI & Potemic

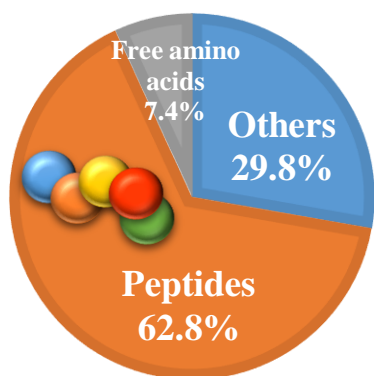


Our specialty ingredients  
from potato make bread  
plump and chewy while having  
a natural potato flavor!!!

## Product specification

Moisture (%)	Sodium Chloride (%)	Total Nitrogen (%)	pH
Less than 6.0	10.0 ± 2.0	More than 11.5	5.2 ± 0.4
Appearance	Powder		
Packaging	1kg × 12/carton, 12kg/carton		
Labelling	Potato peptide		

**POTE-AJI<sup>®</sup>** can enhance kokumi and umami taste with natural potato flavor to your products!



Total amino acids content of **POTE-AJI<sup>®</sup>**



Amino acid (g/100g)	POTE-AJI <sup>®</sup>
Aspartic acid	10.74
Glutamic acid	9.97
Serine	4.23
Glycine	3.71
Histidine	1.35
Arginine	4.09
Threonine	4.89
Alanin	4.32
Proline	3.57
Tyrosine	3.92
Valine	4.55
Methionine	1.71
Cysteine	0.13
Isoleucine	3.42
Leucine	7.38
Phenylalanine	4.13
Lysine	5.48

**Peptides in POTE-AJI<sup>®</sup>**

- ◆ Asp-Ile-Val-Pro-Phe
- ◆ Asp-Tyr-Phe-Asp-Val-Ile-Gly-Gly-Gly-Thr
- ◆ Asp-Tyr-Phe
- ◆ Lys-Asp-Ile-Val-Pro-Phe
- ◆ Glu-Ala-Ala-Lys-Trp-Gly-Pro
- ◆ Tyr-Phe



**With POTE-AJI<sup>®</sup>, the taste of richness, thickness and continuity increases!**

