



ASCENTRA™

Sodium-Reducing Flavor Enhancer

Ascentra™ Sodium-Reducing Flavor Enhancer is a convenient, clean label powdered ingredient that naturally amplifies the perception of salt and other savory nuances as it lowers sodium content. Instead of providing an upfront salty “hit,” Ascentra enhances existing savory flavors, yielding a richer, more rounded flavor than is available through traditional, all-salt formulations. Ascentra also can provide opportunities to lower ingredient costs by replacing higher-cost ingredients with more economical ones.

Made from a proprietary, whole milk-based fermentation process, Ascentra does not contain monosodium glutamate (MSG), hydrolyzed vegetable protein (HVP), or yeast extract. Although rich in potassium, it does not contain potassium chloride, eliminating metallic flavor notes.

This versatile solution works with a broad range of food systems to optimize ingredient formulations for a variety of processed food and menu items. A good starting usage rate for most applications is 0.5% of the finished product.

ASCENTRA-OPTIMIZED ALFREDO SAUCE

INGREDIENTS	% Amount		BENEFITS
	Control Application	Ascentra-Optimized	
Parmesan cheese powder	42	42	Produces rich savory notes that enhance umami effects and meat, cheese, and vegetable flavors Clean label, gluten-free, no preservatives Eliminates MSG and HVP Very rich in potassium Available with kosher and EU certification and on maltodextrin or nonfat dry milk carriers
Butter powder	15	15	
Nonfat dry milk	9	9	
Romano cheese powder	6	6	
Food starch	7	7	
Shortening powder	6	6	
Onion powder	3	3	
Garlic powder	1	1	
Parsley flakes	1	1	
Ascentra #36490		5	
Salt	6	3	
Maltodextrin	4	2	
	100	100	

APPLICATIONS

Soups, Sauces, Dips, Meal Kits, Salty Snacks, Crackers and more...

RESULT – Sodium reduced by 30%



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Ascentra is designed to withstand most typical food manufacturing processes. Our product specialists can assist you with your specific needs.

Item No.	Ingredient Declaration	Fat	Protein	Carb	Shelf Life	Certifications
36490	Cultured whole milk, maltodextrin, milk protein concentrate	11 – 15%	12 – 16%	53 – 57%	18 mos.	
36491	Cultured whole milk, nonfat dry milk	11 – 15%	26 – 30%	40 – 44%	18 mos.	
36492	Cultured whole milk, maltodextrin, milk protein concentrate	11 – 15%	12 – 16%	53 – 57%	18 mos.	EU-Kosher
36493	Cultured whole milk, nonfat dry milk	11 – 15%	26 – 30%	40 – 44%	18 mos.	EU-Kosher
36494	Cultured whole milk, maltodextrin, milk protein concentrate	11 – 15%	12 – 16%	53 – 57%	18 mos.	Kosher
36495	Cultured whole milk, nonfat dry milk	11 – 15%	26 – 30%	40 – 44%	18 mos.	Kosher

TYPICAL PHYSICAL PROPERTIES

- Appearance/color – pale brown powder
- Flavor and aroma – savory, meaty, salty, brothy, umami

PACKAGING

- Available in 50 pound net, multiwall Kraft paper bags with polyethylene liners.

STORAGE AND HANDLING

- Products should be shipped and stored at 50 – 80°F at less than 70% relative humidity.
- Packages should not be in direct contact with floors and/or walls.

HOW WE HELP

DairiConcepts provides application-specific services and technical resources to cost-effectively develop and manufacture the ingredients you need. Our sales directors and product specialists with academic backgrounds in food science can help you optimize your reduced sodium food applications. To discuss your options, contact us at 877.596.4374 or dcinfo@dairiconcepts.com.



1.877.596.4374 • 417.829.3400 • WWW.DAIRICONCEPTS.COM

DAIRICONCEPTS, L.P. • 3253 E. CHESTNUT EXPRESSWAY • SPRINGFIELD, MO 65802