

dsm-firmenich 

Taste Elements® Salt & Umami

Diet transformation is driving demand for lower-sodium, cleaner-label products, but consumers remain unwilling to compromise on taste.

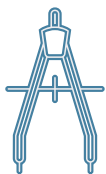
Deliver Delicious Taste with Less Sodium, Cleaner Labels & Lower Cost

Our advanced salt and umami solutions help you meet nutrition goals without compromising consumer appeal.



Salt & Umami Optimization Toolkit

Everything you need to balance taste, sodium reduction, and label goals. A broad portfolio of ingredients, flavors, and technologies that enable delicious taste with cleaner, more efficient formulations.



TasteCompass™ Predictive Modeling

Accelerate formulation success. Speed development, reduce reformulation cycles, and quickly identify winning taste profiles through advanced predictive taste design.



Mineral Impact Technology

Recreate the first burst of salty impact naturally. Our innovative mineral-based solution helps restore the initial salty perception often lost in reduced-sodium products, delivering a fuller taste experience with natural flavor declaration.



Culinary-Led Taste Innovation

Transform consumer insight into differentiated flavor solutions using receptor science, chef expertise, and emerging taste discovery.



Cost-Effective Flavor Delivery

Do more with every ingredient. Optimize salt and umami performance, improve ingredient efficiency, and manage formulation costs without sacrificing taste.

Salt & Umami Optimization

TasteElements® Umami

We design delicious & indulgent taste profiles to achieve the desired labeling.

TasteElements® Salt

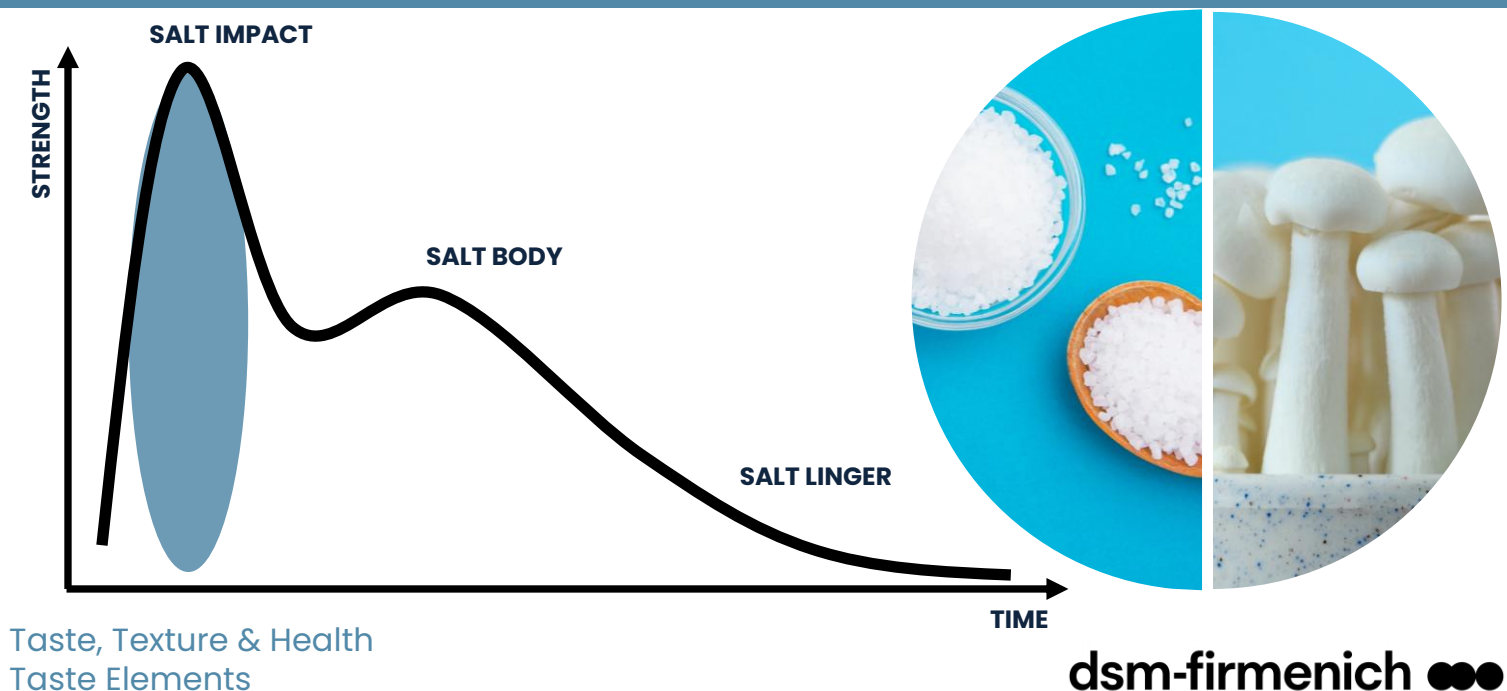
We can help customers reduce the reliance on sodium in their products without compromising on salty taste delivery.

Mineral Impact Key: Salt Boosting Naturally

Reducing sodium levels a challenge for especially trying to replicate the initial salty impact of high sodium formulations

Innovation: Development of new creation tool that provides this *mineral dimension* when used as part of a salt booster flavor

Declaration: Natural flavoring declaration for NAM and EUR and approved for use for majority of global markets



Tools

Salt & Umami 2026

For Meat-Proteins

Code	Name	Ingredient Statement	Dosage %
050023 397CB*	NATURAL FLAVOR (SALT MODULATER TYPE)	Potassium Chloride, Natural Flavors, Maltodextrin, Magnesium Carbonate	0.25%–0.40%
579438 SP***	SALTPRINT® 5D CONCENTRATED	Maltodextrin, Natural Flavors, Yeast extract, Medium chain triglycerides, Silicon dioxide	0.30–0.40%
869406 CB*	NATURAL FLAVOR (SALT MODULATOR TYPE)	Natural Flavors, Maltodextrin, Yeast Extract, and Modified Corn Starch	0.40%
050023 162CB**	NATURAL FLAVOR (UMAMI TYPE)	Natural Flavors, Maltodextrin, Silicon Dioxide	0.25%
050023 188CB**	NATURAL FLAVOR (UMAMI TYPE)	Yeast Extract, Maltodextrin, Natural Flavors	0.25%
513475 2CB**	NATURAL TASTY FLAVOR	Maltodextrin, Natural Flavors	0.25%
864087 1CB***	NATURAL MODULASENSE FLAVOR (SAVORYTYPE)	Natural Flavors, Maltodextrin	0.30%
864456 2CB***	NATURAL FLAVOR (UMAMI TYPE)	Yeast Extract, Maltodextrin, Natural Flavors	0.30%
864614 2CB***	NATURAL FLAVOR (MODULASENSE SV TYPE)	Natural Flavors, Maltodextrin	0.30%

Umami Referenced In Bold

All Flavors are Canada compliant

Other complementary Flavors are available upon request

*WFC

**NGP

***Both WFC and NGP



Taste, Texture & Health
Taste Elements



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Tools

For Plant-Based Proteins

Salt & Umami **2026**

Code	Name	Ingredient Statement	Dosage %
050023 200CB**	NATURAL FLAVOR (SAVORY MODULATOR TYPE)	Maltodextrin, Yeast extract, Natural Flavors, Maltodextrin, Magnesium Carbonate	0.25%
050023 397CB*	NATURAL FLAVOR (SALT MODULATOR TYPE)	Potassium chloride, Natural Flavors, Maltodextrin, Magnesium Carbonate	0.25-0.40%
579438 SP***	SALTPRINT® 5D CONCENTRATED	Maltodextrin, Natural Flavors, Yeast extract, Medium chain triglycerides, Silicon dioxide	0.30-0.40%
868868 CB*	NATURAL SALT ENHANCER	Potassium chloride, Maltodextrin, Yeast extract, Vinegar solids, and Natural Flavors	0.30-0.45%
869310 CB*	NATURAL SALT ENHANCER	Maltodextrin, natural flavors, vinegar solids, modified corn starch and yeast extract	0.20%
869406 CB*	NATURAL FLAVOR (SALT MODULATOR TYPE)	Sea Salt, Natural Flavors, Maltodextrin, Yeast Extract, and Modified Corn Starch	0.40%
050023 188CB**	NATURAL FLAVOR (UMAMI TYPE)	Yeast Extract, Maltodextrin, Natural Flavors	0.25%

Umami Referenced In Bold

All Flavors are Canada compliant

Other complementary Flavors are available upon request

*WFC

**NGP

***Both WFC and NGP



Code	Name	Ingredient Statement	Dosage %
579630 SP	SALT PRINT 3	Maltodextrin, Disodium guanylate and disodium inosinate, Medium chain triglycerides, Silicon dioxide, Natural Flavors	0.25%
050023 397CB	NATURAL FLAVOR (SALT MODULATE TYPE)	Potassium chloride, Natural Flavors, Maltodextrin, Magnesium Carbonate	0.35%
050023 313CB	NATURAL FLAVOR (SALT MODIFIER TYPE)	Natural Flavors, Maltodextrin, Yeast extract, Sea salt	0.25%
050023 441CB	NATURAL FLAVOR (UMAMI TYPE)	Natural Flavors, Maltodextrin, Yeast extract.	0.15%
864456 2CB	NATURAL FLAVOR (UMAMI TYPE)	Yeast extract, Maltodextrin, Natural Flavors	0.25%
050023 218CB	NATURAL FLAVOR (CHEESY SAVORY)	Natural Flavors, Maltodextrin, Yeast extract, Sea salt, Succinic acid	0.30%

Umami Referenced In Bold

All Flavors are Canada compliant

Other complementary Flavors are available upon request

*WFC

**NGP

***Both WFC and NGP

Discover more...

For more information or samples please contact your dsm-firmenich Account Manager.

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