

## Ajinomoto Brand Savorboost™ K Specifications

Analysis	Specification	Method
Description	Light brown powder	Visual Analysis
Flavor	Pass	Sensory Analysis (2% soln)
Solubility	Pass	Sensory Analysis (2% soln)
pH	5.5±0.5	pH Meter (glass electrode)
Loss on drying	Not more than 6.0%	Oven dry method (80C/6 hr/1 Atm)
Salt (on DM*)	Not more than 1.0%	Potentiometric titrator
Total Nitrogen (on SFDM**)	Not less than 9.0%	Improved Dumas Method
Standard Plate Count	Not more than 3000 cfu***/g	ISO4833
<i>E. coli</i>	Negative/g	ISO16649-1
Coliforms	Negative/0.1g	ISO4832
Yeast and Mold	Not more than 100cfu/g	ISO21527
<i>Salmonella</i>	Negative/25g	ISO6579

\*- Dry Matter

\*\*- Salt Free Dry Matter

\*\*\*- Colony Forming Unit

**Packaging:** Ajinomoto Savorboost™ K is packaged in 50 lb Multi-wall paper bags with a polyethylene inner bag

**Ingredient statement:** Yeast Extract

**Shelf-life and Storage Conditions:** Ajinomoto Savorboost™ K is stable for 36 months from manufacturing date provided it is kept in the original unopened package in a cool, dry place (below 72°F (21°C) and 70% RH).

**Production Flow:** Raw materials → Mix → 20 mesh sieve → Magnet (I.T.) → Metal detection (1.2mm Fe, 1.5mm non-Fe, 1.5mm Sus) → Bag Filling → Packing → Ajinomoto Savorboost™ K

**Country of Origin:** Serbia

**Handling Instructions:** Ajinomoto Savorboost™ K is a powdered ingredient and should be handled with the normal handling procedures for ingredients of this category.

### Technical Info:

General use levels are from 0.05 to 0.50% per finished product weight. However, these levels may vary with specific application. For specific use recommendations contact Ajinomoto North America, Inc. at (773) 714-1436 or (800) 456-4666.

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## Ajinomoto Brand Savorboost™ U Specifications

Analysis	Specification	Method
Description	Light brown powder ****	Visual Analysis
Flavor	Pass	Sensory Analysis (2% soln)
Solubility	Pass	Sensory Analysis (2% soln)
pH	5.5±0.5	pH Meter (glass electrode)
Loss on drying	Not more than 6.0%	Oven dry method (80C/6 hr/1 Atm)
Salt (on DM*)	Not more than 1.0%	Potentiometric titrator
Total Nitrogen (on SFDM**)	Not less than 7.0%	Improved Dumas Method
Standard Plate Count	Not more than 3000 cfu***/g	ISO4833
<i>E. coli</i>	Negative/g	ISO16649-1
Coliforms	Negative/0.1g	ISO4832
Yeast and Mold	Not more than 100cfu/g	ISO21527
<i>Salmonella</i>	Negative/25g	ISO6579

\*- Dry Matter      \*\*- Salt Free Dry Matter      \*\*\*- Colony Forming Unit      \*\*\*\*-May contain white particles derived from product itself

**Packaging:** Ajinomoto Savorboost™ U is packaged in 50 lb Multi-wall paper bags with a polyethylene inner bag

**Ingredient statement:** Yeast, Yeast Extract

**Shelf-life and Storage Conditions:** Ajinomoto Savorboost™ U is stable for 36 months from manufacturing date provided it is kept in the original unopened package in a cool, dry place (below 72°F (21°C) and 70% RH).

**Production Flow:** Yeast → Washing → Sterilization (120C/40 sec) → Blend with YE → 20 mesh sieve → Magnet (I.T.) → Metal detection (1.2mm Fe, 1.5mm non-Fe, 1.5mm Sus) → Bag Filling → Packing → Ajinomoto Savorboost™ U

**Country of Origin:** Serbia

**Handling Instructions:** Ajinomoto Savorboost™ U is a powdered ingredient and should be handled with the normal handling procedures for ingredients of this category.

### Technical Info:

General use levels are from 0.05 to 0.50% per finished product weight. However, these levels may vary with specific application. For specific use recommendations contact Ajinomoto North America, Inc. at (773) 714-1436 or (800) 456-4666.

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