

Gauger GmbH

Presentation 2024

cosaba®

Enhancing Products with Natural Flavors

www.gaugergmbh.com

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The background features a light green and blue color palette with a subtle, wavy pattern. A central graphic consists of a stylized plant with three leaves and a stem, enclosed within a circular frame. Above the plant, there are several vertical lines of varying heights, resembling a barcode or a stylized sunburst. The text is overlaid on this graphic in a bold, dark green, sans-serif font.

**UNDERSTANDING THE
CHANGE IN
CONSUMER
EXPECTATIONS**

Desire for less processed food

Preference for healthier, more natural options

Avoidance of artificial additives, flavors, and colors

Transparency in food ingredients and sourcing

New Food reality





CONSUMER BENEFITS

Consumer Benefits

Natural Savory & Umami Taste

cosaba® offers a winning combination of natural, savory and umami flavors, enhancing the taste profile of various food products.

Recognizable Ingredients

cosaba® easily recognizable by consumers, contributing to a cleaner label and increased consumer confidence.

Recognizable Ingredients

Using traditional fermentation techniques, cosaba® ingredients deliver rich umami and savory notes, which are highly appealing to consumers.



**TRANSITION TO A
POSITIVE LABEL**


New Label with Cosaba®

Current Label


Salt, flavor enhancers, monosodium glutamate, sodium inosinate, guanylate, vegetable protein, yeast extract, artificial flavors, onions, carrots, leek, herbs, spices

New Label

*Salt, spice mix, sugar, **cultured corn starch**, **natural flavors**, onions, carrots, leek, parsley, tomatoes, wheat protein, potato starch, sunflower oil, herbs, garlic*



Positive labelling as “cultured corn starch” or “natural flavor” (national regulations)
Savory-Umami Taste as key driver of a better taste experience



PRODUCT KNOWLEDGE SHEET

Ingredients: Corn Savory Bases 110 and 210 as Powder

CONTENT

Description

Origin of Raw Material

Food Labeling

Process

Food Safety & Quality

Significant hazards & control at vendor site

Packaging

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Description

Corn Savoury Bases 110 and 210 are produced by aerobic fermentation with *Corynebacterium spp.* using corn starch as primary substrate.

Pastes are produced from the filtered and concentrated fermentation broth. After addition of salt, the paste is being dried to powder.

The obtained ingredients have a characteristic savory taste resulting from a specific intrinsic mix of free and bound amino acids, organic acids, Amadori and Maillard products, minerals, and their salts. They are used to add deliciousness and a savory taste and flavor to culinary products.

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Origin of Raw Material

- **Main ingredient:** Corn Starch (*Chinese corn is grown in the center and northern provinces; GMO corn is currently only imported for feed purposes*)
- **Farming:** not contracted
- **Other ingredient:** Salt (for preservation and as drying aid)
- Halal Certificate, Kosher Certificate etc, FEMA GRAS, MAD, NonGMO, GBT 19001, ISO 9001, FSSC 22000

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Food Labeling

- Labeling must be applied according to **local regulations** of countries and their usage. General recommendation is to label it as a compound food ingredient, e.g.:
 - corn sauce (corn starch, (water), salt) or
 - corn seasoning (corn starch, (water), salt)
- Labeling it as “natural flavoring” is possible based on **local regulations** in Europe. The product complies with the definitions of a “natural flavoring” according to Regulation (EU) 1334/ 2008 and to the definition of a natural flavoring complex based on the Codex Guidelines for the use of Flavorings CAC/GL 66-2008. In the USA it’s normally labeled as “cultured corn starch”.

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Process

- The bacterial fermentation process starts with pumping and sterilizing raw food-grade materials. Sterile hydrolyzed starch is added to the growth media, and the bacterial starter culture initiates fermentation.
- Fermentation occurs at 35-37°C, which is pH controlled using processing aids like ammonia gas, lye, and acid. Foam is managed during aerobic fermentation. The broth is then heated at 70°C for 15 minutes to inactivate the strain, followed by filtration at 0.22 micrometers to remove cell mass.
- The filtered broth is vacuum concentrated at 20 mbar and heated up to 50°C to obtain a paste. Salt is added during the evaporation process for shelf-life stability and microbial resistance. The finished good is a powder.

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Food Safety & Quality

- The substances contain no other ingredients than listed below...
 - Corn Savory Base (Powder)
 - Salt (Powder)

...and conform with the food legislation of the designated country.

- They are free from foreign matter and allergens.
- Stored at ambient dry conditions (no direct sunlight and heat) and kept sealed before usage resulting in a 24 month shelf life.

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Significant hazards & control at vendor site

Hazard category	Parameters	Release/Monitoring at production site	Control Measures at production site
Microbiological	<ul style="list-style-type: none">• Salmonella• E.Coli• EB• TPC• Coliform• Yeasts & Moulds	<ul style="list-style-type: none">• Monitoring• Release	<ul style="list-style-type: none">• Heat treatment• Positive release, by shift
Chemical	<ul style="list-style-type: none">• Heavy metals: (As, Pb, Hg, Cd,Sb)• Aflatoxin• B+G• Ochratoxin A	<ul style="list-style-type: none">• Monitoring	<ul style="list-style-type: none">• Monitoring of contaminants for incoming material once per year
Physical	<ul style="list-style-type: none">• Foreign bodies: (Non Metal; Metal)	<ul style="list-style-type: none">• Release	<ul style="list-style-type: none">• Sieving process (CCP) to remove foreign bodies

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Nutritional Values (Specs)

Current Label cosaba® 110

- *Water content max. 2%*
- *Total nitrogen 4-7%*
- *L-Glutamic acid (HPLC) 34-44%*
- *Other amino acids 1-3%*
- *Salt (NaCl) 31-41%*

Current Label cosaba®210


- *Water content max. 3%*
- *Total nitrogen 5-8%*
- *Iosine Monophosphate (IMP) 34-44%*
- *Other amino acids 0,5-2,7%*
- *Salt (NaCl) 31-41%*

Product Knowledge sheet

Ingredients: Corn Savory Bases 110 and 210 as Powder

Packaging and delivery:

- For testing (samples):
 - 250 g bags
 - 1 kg bags
- Normal purchase order:
 - 15 kg bags (cosaba[®]210)
 - 20 kg bags (cosaba[®]110)
 - (Big Bags available on demand)
- Delivery within 2 weeks
- Delivery time depends on buyers location



**ADVANTAGES FOR
OUR CUSTOMERS**

Advantages of cosaba®

Advantages on three levels

1.

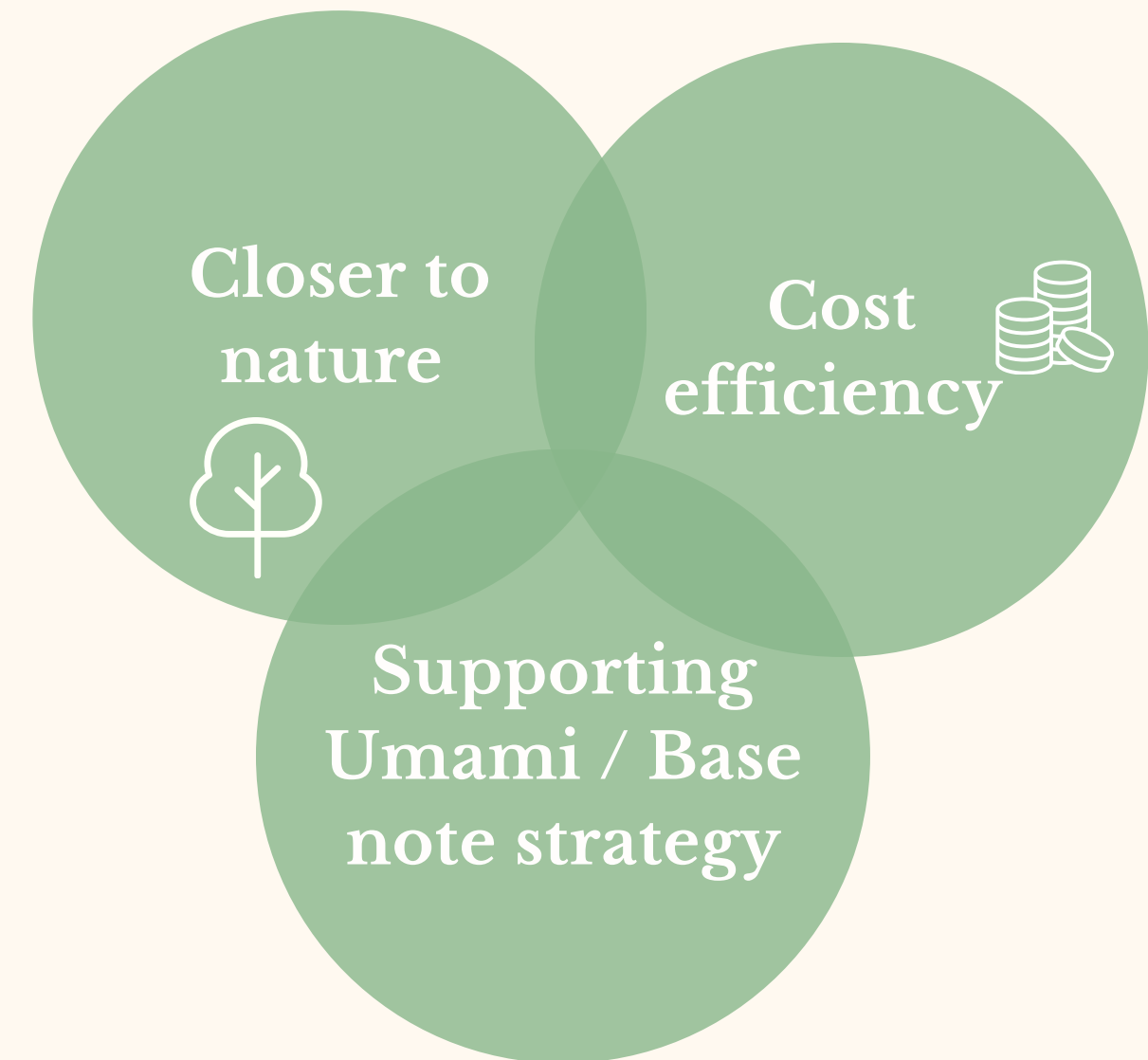
- Clean label, 100% natural, NonGMO

2.

- Two new savory modulating ingredients

3.

- Reduction of CIU's to 45-50%, in exchange for special yeast extracts (based on customer experience)
 - (details vary with each recipe)
- Price list on request!



CONTACT



+49 5304 908866



cosaba@gaugergmbh.com



www.gaugergmbh.com



Rethen, Germany