



B.C.H. America, Inc.

- Since 1997

Flavor Enhancers Portfolio

Nucleotides

Disodium 5-Guanylate (GMP)

Properties: White crystalline powder

Purpose: Flavor enhancer

Where Used: Canned soups, instant noodles, snack food, potato chips, sauces, tinned vegetables, cured meats, and dairy products

Disodium 5-Ribonucleotide (I+G)

Properties: An odorless, white powder or granular

Purpose: Flavor enhancer

Where Used: Meat products, broths, soups, spices, snacks, tomato sauce, mustard, salad dressings, vegetable preservatives, fish byproducts, frozen food, biscuits, pasta, and dough

Disodium 5 Inosinate (IMP)

Properties: White crystals, crystalline powder

Purpose: Flavor enhancer

Where Used: Instant noodles, snacks, seasoning packets, soy sauce, condiments

Monosodium Glutamate (MSG)

Properties: White or almost white crystals or powder, salt peptone-like odor, meal-like taste

Purpose: Flavor enhancer

Where Used: Meat, poultry, sauces, soups

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