Umami Sensations™
Product Specifications

What is Umami?

Taking its name from Japanese, umami is called the "fifth taste". Umami is classified as a pleasant savory taste which occurs naturally in many foods including meat, fish, vegetables and dairy products. As the taste of umami itself is subtle and blends well with other tastes to expand and round out flavors, most people don't recognize umami when they encounter it, but it plays an important role making food taste delicious.

What are Umami Sensations?

RC Umami Sensations are a unique product line with clean labels that can be used individually or in multiple combinations to bring out the natural flavors of foods and enhance the dining experience. Umami Sensations are extremely versatile and can be used in a multitude of kitchen applications from savory to sweet. These products can also be used to reduce the sodium in recipes without losing the flavor and mouthfeel that often lost without added salt.

Umami Sensations Product	Product Highlights					Applications						Use as a Dusting			
	No Added MSG	Non-GMO	Gluten-Free	Sodium Replacer	Allergens	Savory Dishes	Sweet Applications	Soups and Broths	Dips and Snacks	Dressings	Sauces and Gravies	Red Meat	Pork or Poultry	Seafood	Vegetables
Fish Sauce Powder	✔	✔	✔	✔	Fish	✔		✔			✔			✔	
Seaweed (Kombu) Powder	✔		✔	✔	None	✔	✔	✔	✔	✔	✔	✔	✔		✔
Shiitake Mushroom Extract Powder	✔	✔	✔	✔	None	✔		✔	✔	✔	✔	✔	✔	✔	
Roasted Chinese Cabbage Powder	✔	✔	✔	✔	None	✔		✔			✔				
Mirepoix Powder	✔	✔	✔	✔	None	✔		✔	✔	✔	✔				✔
Soy Sauce (Wheat-Free) Powder	✔	✔	✔	✔	Soy	✔	✔	✔	✔	✔	✔				

For Additional Product Usage Information, please contact RC Fine Foods.

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Product Number	Umami Sensations Product	Pack Size	Ingredients (**Allergens Bold**)
62010	Fish Sauce Powder	4 oz. jar	Fermented Anchovies (**Anchovies** and Salt), Maltodextrin, and Salt.
62030	Seaweed (Kombu) Powder	4 oz. jar	Kombu Seaweed Powder, Dextrose, and Salt. Contains bioengineered ingredient.
62050	Shiitake Mushroom Extract Powder	4 oz. jar	Maltodextrin, Shiitake Mushroom Extract, Yeast Extract, and Salt.
62060	Roasted Chinese Cabbage Powder	4 oz. jar	Maltodextrin, Sugar, Chinese Napa Cabbage Extract, and Corn Oil.
62070	Mirepoix Powder	4 oz. jar	Maltodextrin, Onion Extract, Sauteed Onion, Sugar, Salt, Yeast Extract, Corn Oil, Carrot Extract, Celery Extract, Spices, Garlic Powder, and Red Wine.
62080	Soy Sauce (Wheat-Free) Powder	4 oz. jar	Soy Sauce (Fermented **Soybeans** and Salt), Maltodextrin, and Salt.

Product Usage and Nutritional Information

		Usage Levels (rounded per gallon)		**Nutritional Information per teaspoon**														
Product Number	Umami Sensations Product	**Just Umami**	**For Flavor**	**Calories**	**Total Fat, g**	**Sat Fat, g**	**Trans Fat, g**	**Cholest, mg**	**Sodium, mg**	**Total Carbs, g**	**Fiber, g**	**Total Sugars, g**	**Added Sugars, g**	**Protein, g**	**Vitamin D, mcg**	**Calcium, mg**	**Iron, mg**	**Potassium, mg**
62010	Fish Sauce Powder	1 tsp. (2.0g)	1½ tsp. (3.0g)	5	0	0	0	0	370	1	0	0	0	0	0	0	0	13
62030	Seaweed (Kombu) Powder	1 tsp. (4.5g)	1½ tsp. (6.7g)	15	0	0	0	0	150	3	1	2	2	0	0	24	0	176
62050	Shiitake Mushroom Extract Powder	1 tsp. (3.0g)	2 tsp. (6.3g)	10	0	0	0	0	20	3	0	0	0	0	0	1	0	50
62060	Roasted Chinese Cabbage Powder	1 tsp. (2.5g)	2 tsp. (5.1g)	10	0	0	0	0	0	2	0	1	1	0	0	5	0	232
62070	Mirepoix Powder	1 tsp. (2.5g)	2 tsp. (4.8g)	10	0	0	0	0	95	2	0	1	0	0	0	1	0	216
62080	Soy Sauce (Wheat-Free) Powder	1 tsp. (2.4g)	1 Tbsp. (7.1g)	6	0	0	0	0	320	1	0	0	0	0	0	0	0	21

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