



Less salt and sugar with Kingusto

www.kingusto.com

Kingusto® is a product of Prochamp Ingredients.

- ✓ Natural taste enhancer
- ✓ Reduces salt up to 50%
- ✓ Reduces sugar up to 25%
- ✓ Replaces MSG / Yeast extracts
- ✓ 100% traceability
- ✓ Clean label
- ✓ Masks bitter tastes



Manufactured in UK by
Express Contract Drying Ltd with
consent of Prochamp Ingredients (NL)

A natural clean label taste enhancer

Umami base

Kingusto introduces and enhances umami flavour in your product. Umami is a pleasant savoury taste produced by glutamate and ribonucleotides that occur naturally in foods, including mushrooms. The ribonucleotides inosinate and guanylate do not activate the umami taste receptors in the mouth on their own,

but they amplify the umami sensation caused by glutamate. Kingusto contains all those molecules, and that makes Kingusto so powerful.

Intensifies the taste

Kingusto intensifies the flavour of your product, making it rounder and more balanced. Kingusto makes the taste buds more receptive to salty, savoury and sweet tastes. Because Kingusto enhances taste, it can replace MSG or yeast extract.



Declaration possibilities

Kingusto can be declared as 'mushroom extract' or 'mushroom concentrate'. In most applications, Kingusto can also be declared as 'natural flavour', since it does not add a mushroom flavour to the food.



Our products



Kingusto Liquid

100% pure mushroom extract concentrate



Kingusto Powder

45% mushroom extract concentrate
+ 55% maltodextrin

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Effects in applications

In general, a Kingusto addition of just 0.1 - 0.2% results in significant effects in savoury applications like e.g. soups and sauces.

Kingusto has the potential to:

- Enhance taste
- Reduce salt up to 50%
- Reduce sugar up to 25%
- Replace MSG / Yeast extracts
- Reduce both salt and sugar
- Mask bitter tastes

All these effects are well proven in a broad range of product applications while no mushroom taste is imparted in these applications!



The addition of this amount of Kingusto to certain products can reduce the visualized amount of salt, sugar and MSG without affecting the taste.

✓
Added amount
of Kingusto



Reduced amount
of sugar



Reduced amount of salt



Reduced
amount of
MSG



Prochamp Ingredients

Kingusto is a product of Prochamp Ingredients, part of the quality controlled food chain of the Peffer Group and has every aspect of mushroom production in-house, from composting and mushroom growing to canning and extraction. This guarantees constant high product quality and 100% traceability, the traceability of the ingredients of the mushroom substrate right up to the final Kingusto product - another unique aspect of Kingusto!



Kingusto
INTENSIFY YOUR TASTE

Postal address

P.O. Box 55
5330 AB Kerkdriel
The Netherlands

T +31 (0) 418 63 777
E info@prochamp.nl
I kingusto.com

Visiting address

Laarstraat 2
5334 NS Velddriel
The Netherlands



Spray dried ingredients for the food industry

Unit 1, Station Road
Tregaron, Ceredigion, SY25 6HX
United Kingdom

T +44 (0) 1974 298 121
E info@expresscontractdrying.co.uk
I ecdingredients.com