

Flavors Fondly Impart Roasted-Meat Notes

Making great food takes time. Fast-paced processing plants and foodservice operations, however, generally lack the time for the many hours of high-temperature roasting and reduction required to create a vital savory ingredient, the dark caramelized meat juices known in the culinary world as "fonds." Flavor Dynamics, Inc., facilitates the inclusion of these important notes with a new addition to its Chef-Assist® line, FOND-ATIONS®, a collection of four bold flavors characterized by dark roasted notes that can replace fonds, reinforce stocks or bases, and enhance a wide variety of savory applications.

The all-natural beef, lamb, chicken and pork fond flavors impart rich, concentrated dark notes previously achieved only through extensive roasting time. "We've had some recent breakthroughs in using the Maillard reaction and other technologies to create the distinctive brown profiles that develop at the bottom of a pan when cooking with dry heat methods, like sautéing," says Ken Kraut, flavor chemist. "By simply adding one of these flavors, food designers can quickly imitate a cooking process that takes several hours. We've further replicated meat preparation by encapsulating the flavors in a heat-triggered matrix that releases mouth-watering aromatics during cooking, while the robust flavor components are retained until the product is consumed." Kraut continues, "At the suggested use level of 0.5% to 1.0%, FOND-ATIONS can effectively enhance and differentiate any savory application.

The flavors contribute rich roasted notes that are often lacking even in products already containing a base or stock, from au jus to dark glazes, and there is none of the flavor variance that can occur with physically cooked meat."

The product is useful in savory products where a caramelized flavor profile is desired and applications include soups, gravies, stews, frozen foods and beef or savory entrées. In the hands of creative chefs and food designers, the flavors contribute unique nuances to many formulations. For instance, tomato-based products can acquire the deep, rich character that is developed through the *pinçage* method of caramelizing and reducing the tomato ingredient. When added to a stock or gravy, a warm background character is present that would otherwise require a deglazing procedure to create.

In addition to improved flavor, these dry, water-soluble ingredients can enhance product stability and consistency. Flavor shelf life is significantly longer than is typical of other delivery systems, as the encapsulation process protects the flavor components from oxidation. Profiles are consistent from batch to batch and are not subject to the variations inherent in agricultural products. Stable under demanding heating and cooling processes, the flavors also withstand steam-table conditions. ■

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