



AJINOMOTO NORTH AMERICA, INC.
1300 N. Arlington Heights Road, Suite 110
Itasca, IL 60143
Tel: 773-714-1436 Fax: 630-250-1031
www.ajinusafood.com

Ajinomoto Brand Savorboost™ K Specifications

Analysis	Specification	Method
Description	Light brown powder	Visual Analysis
Flavor	Pass	Sensory Analysis (2% soln)
Solubility	Pass	Sensory Analysis (2% soln)
Foreign Material	Comply with FDA Foreign Material Guidelines	
pH	5.5±0.5	pH Meter (glass electrode)
Loss on drying	Not more than 6.0%	Oven dry method (80C/6 hr/1 Atm)
Salt (on DM*)	Not more than 1.0%	Cl Ion titration with AgNO ₃
Total Nitrogen (on SFDM**)	Not less than 9.0%	Kjeldahl Test Method
Standard Plate Count	Not more than 3000 cfu***/g	PCA
Thermotolerant Bacteria (aerobic)	Not more than 1000 cfu***/g	CMMEF Chapter 26
<i>E. coli</i>	Negative/g	TBX Agar plate
Coliforms	Negative/0.1g	VRB Agar plate
Yeast and Mold	Not more than 100cfu/g	YGC
Salmonella	Negative/25g	AFNOR, valNF EN ISO6579(2002)

*- Dry Matter **- Salt Free Dry Matter ***- Colony Forming Unit

Packaging: Ajinomoto Savorboost™ K is packaged in 50 lb Multi-wall paper bags with a polyethylene inner bag

Ingredient statement: Yeast Extract

Shelf-life and Storage Conditions: Ajinomoto Savorboost™ K is stable for 18 months from manufacturing date provided it is kept in the original unopened package in a cool, dry place (below 72°F (21°C) and 70% RH).

Production Flow: Raw materials → Mix → 20 mesh sieve → Magnet (I.T.) → Metal detection (1.2mm Fe, 1.5mm non-Fe, 1.5mm Sus) → Bag Filling → Packing → Ajinomoto Savorboost™ K

Country of Origin: Serbia

Handling Instructions: Ajinomoto Savorboost™ K is a powdered ingredient and should be handled with the normal handling procedures for ingredients of this category.

Technical Info:

General use levels are from 0.05 to 0.50% per finished product weight. However, these levels may vary with specific application. For specific use recommendations contact Ajinomoto North America, Inc. at (773) 714-1436 or (800) 456-4666.

The information contained herein is correct and accurate to the best of our knowledge. All suggestions and recommendations are made without guarantee or representation relating to results. All formulations, recommendations and/or suggestions made herein should be evaluated in your own laboratories prior to commercial use. Our responsibility and the sole remedy for any and all claims arising from breach of warranty, negligence, or otherwise, is limited to the purchase price of the Ajinomoto North America, Inc. ingredient. Nothing herein should be considered a license or permit to allow the use of, or to infringe any patent owned by Ajinomoto Co., Inc., and any and all Subsidiaries and Affiliates, or other related parties.

Ajinomoto Brand Savorboost™ F Specifications

Analysis	Specification	Method
Description	Light brown powder	Visual Analysis
Flavor	Pass	Sensory Analysis (2% soln)
Solubility	Pass	Sensory Analysis (2% soln)
pH	5.5±0.5	pH Meter (glass electrode)
Loss on drying	Not more than 6.0%	Oven dry method (80C/6 hr/1 Atm)
Salt (on DM*)	Not more than 1.0%	Cl Ion titration with AgNO ₃
Total Nitrogen (on SFDM**)	Not less than 8.0%	Kjeldahl Test Method
Standard Plate Count	Not more than 3000 cfu***/g	PCA
<i>E. coli</i>	Negative/g	TBX Agar plate
Coliforms	Negative/0.1g	VRB Agar plate
Yeast and Mold	Not more than 100cfu/g	YGC
Salmonella	Negative/25g	AFNOR, val.NF EN ISO6579(2002)

*- Dry Matter **- Salt Free Dry Matter ***- Colony Forming Unit

Packaging: Ajinomoto Savorboost™ F is packaged in 50 lb Multi-wall paper bags with a polyethylene inner bag

Ingredient statement: Yeast Extract, Yeast

Shelf-life and Storage Conditions: Ajinomoto Savorboost™ F is stable for 18 months from manufacturing date provided it is kept in the original unopened package in a cool, dry place (below 72°F (21°C) and 70% RH).

Production Flow: Raw materials → Mix → 20 mesh sieve → Magnet (I.T.) → Metal detection (1.2mm Fe, 1.5mm non-Fe, 1.5mm Sus) → Bag Filling → Packing → Ajinomoto Savorboost™ F

Country of Origin: Serbia

Handling Instructions: Ajinomoto Savorboost™ F is a powdered ingredient and should be handled with the normal handling procedures for ingredients of this category.

Technical Info:

General use levels are from 0.05 to 0.50% per finished product weight. However, these levels may vary with specific application. For specific use recommendations contact Ajinomoto North America, Inc. at (773) 714-1436 or (800) 456-4666.

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Ajinomoto Brand Savorboost™ U Specifications

Analysis	Specification	Method
Description	Light brown powder	Visual Analysis
Flavor	Pass	Sensory Analysis (2% soln)
Solubility	Pass	Sensory Analysis (2% soln)
pH	5.5±0.5	pH Meter (glass electrode)
Loss on drying	Not more than 6.0%	Oven dry method (80C/6 hr/1 Atm)
Salt (on DM*)	Not more than 1.0%	Cl Ion titration with AgNO3
Total Nitrogen (on SFDM**)	Not less than 7.0%	Kjeldahl Test Method
Standard Plate Count	Not more than 3000 cfu***/g	PCA
<i>E. coli</i>	Negative/g	TBX Agar plate
Coliforms	Negative/0.1g	VRB Agar plate
Yeast and Mold	Not more than 100cfu/g	YGC
Salmonella	Negative/25g	AFNOR, val.NF EN ISO6579(2002)

*- Dry Matter **- Salt Free Dry Matter ***- Colony Forming Unit

Packaging: Ajinomoto Savorboost™ U is packaged in 50 lb Multi-wall paper bags with a polyethylene inner bag

Ingredient statement: Yeast, Yeast Extract

Shelf-life and Storage Conditions: Ajinomoto Savorboost™ U is stable for 24 months from manufacturing date provided it is kept in the original unopened package in a cool, dry place (below 72°F (21°C) and 70% RH).

Production Flow: Yeast → Washing → Sterilization (120C/40 sec) → Blend with YE → 20 mesh sieve → Magnet (I.T.) → Metal detection (1.2mm Fe, 1.5mm non-Fe, 1.5mm Sus) → Bag Filling → Packing → Ajinomoto Savorboost™ U

Country of Origin: Serbia

Handling Instructions: Ajinomoto Savorboost™ U is a powdered ingredient and should be handled with the normal handling procedures for ingredients of this category.

Technical Info:

General use levels are from 0.05 to 0.50% per finished product weight. However, these levels may vary with specific application. For specific use recommendations contact Ajinomoto North America, Inc. at (773) 714-1436 or (800) 456-4666.

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