

Katemfe Fruit Extracts -- ThauMagic™ Thaumatin Value Proposition

Stimulate flavor perception

ThauMagic[™] Thaumatin lowers the flavor perception threshold to the palatable flavor, enhances the flavor intensity.

Enahnce Creaminess & Full-bodied mouthfeel

ThauMagic[™] Thaumatin makes taste buds more sensitive to fat taste and flavor. The creamy flavor and mouthfeel in dairy is enriched, rounded and prolonged.

Improve sweetness

Thaumatin is one of the sweetest substances known to man, up to 10,000* times sweeter than sucrose when enhanced by sucrose synergism.

Normal room temperature, Number of in-house panel: 8, Blind test

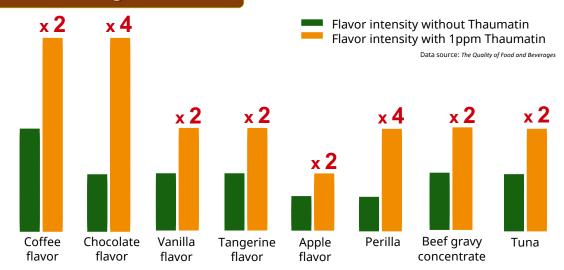
Experiment Process: The taste of 8% sugar solvent with addition of 100m ThauMagic Thaumatin is identical to that of 10% sugar solvent

* EPC internal experienment data





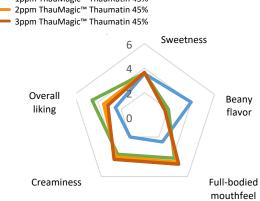
Flavor Enhancing Performance



Plant-based Soybean Milk

Recommend dosage: Base + 1ppm ThauMagic™ Thaumatin





- Alleviated beany flavor with pleasant flavor
- Increased milky taste and flavor
- More creamy-like smooth mouthfeel
- Ideal overall like without disturbing original flavor

*Number of EPC panel: 12 Blind test

Application Guidance

Product Name	Performance	Application Scenarios	Recommend Beverage	Recommend dosage	Sweet Threshold
ThauMagic Thaumatin	1. Improving mouth coating and smoothness; 2. Enhancing milky flavor and creaminess, boosts flavor perception; 3. Masking off-taste; 4.Improving sweetness	Dairy, General beverages	Brown milk beverages, coffee beverages, etc.	1-2ppm	7ppm

Regulatory Status

Countries	Thaumatin Regulatory Status		Application
USA	Flavoring under FEMA GRAS	:	General food and beverage
China	Sweetener (Thaumatin 100%) / Flavoring (Thaumatin 45%)		General food and beverage that allows flavor / sweetener

Contact EPC for Samples



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