Meet Lycored’s SANTE and Clear Tomato Concentrate

A look behind the seeds.

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Our agenda for today

• Our promise.
• Who we are.
• Clean labeling: a continual dynamic.
• Our real food ingredients: 100% tomato.
• An introduction to SANTE and Clear Tomato Concentrate
Everyone has the right to wellness.

Our work is based on one idea: all people have a right to wellness. We've spent years studying nature's nutrient-filled ingredients, developing innovative techniques to protect and amplify their impact and deliver it to you.

Cultivating wellness™
Our Product Portfolios

Health Solutions
Sharing wellness with the world.
Proven efficacy.

Colors: Food & Beverage
Creating food that looks good — and does good, too.
Super stable Cartotenoid based natural color portfolio.

Foodstuff: Food & Beverage
Enriching lives everyday.
Better for you ingredients: taste, texture & color: Real Food Ingredients: 100% Tomato

Adding value with Lycored Real Food Ingredients: 100% Tomato Foodstuff
Our real food ingredients

100% tomato, functional ingredients with foodstuff declaration.
Clean label =

100% natural  real  telling the story of origin
familiar  explaining the journey  simple

consumer recognizable ingredients
minimally processed  trust  transparency
fresh & limited number of ingredients
4 dimensions of goodness, from our tomato

- Deliciousness naturally
- **SANTE**
- Tomato Taste Addback
- **Clear Tomato Concentrate (CTC)**
- Smoothness
- Fibrous effect
- Viscosity & Mouthfeel
- Increased yield
- **LycoFibers**

- Inherent goodness
- Health benefit
- **Lycopene**
- Freshness, authentic texture with natural red color
- **DRY TOMATO PULP**

Adding value with Lycored Real Food Ingredients: 100% Tomato Foodstuff
Our holistic, zero waste process

**Lycopene-rich tomatoes**
Our own seed, our own breed. Four times richer in lycopene.

**Peak harvest**
Grown in Israel & the USA 70-80 days from sowing to harvest.

**Wash**
We wash the tomatoes, removing skin and seeds to prevent exposure to external pollutants and toxins.

**Sort & screen**
Our dedicated sorters screen and select the best of the best, carefully choosing tomatoes whose metabolites are working their best to produce great taste and colour.

**Gentle separation**
Into liquid serum and fibrous tomato pulp.

**Tomato serum**
We extract carotenoids, tocopherols and phenolxens for health applications. We dry the tomato pulp at 40-50°C for 30 mins to create granules for dried tomato pulp use in snacks and coffee. Here, lycopene levels are standardized between 0.5 - 7%, allowing free sale in tomato based products to provide smooth refined texture.

**Tomato pulp**
We add the extra pigment to Darex® to make a highly concentrated red. Lycofibers ideal for smooth-cooked authentic vegetable texture in sauces, soup and meat applications.

**Tomato Oleoresin**
Extremely high yield (500 ppm for color pigment (25%).

**Lycot-O-Red**
A range of pH independent shades from pink to red that are highly stable to heat, light and storage conditions.

Adding value with Lycored Real Food Ingredients: 100% Tomato Foodstuff
SANTE
Deliciousness, naturally.

SANTE is a rich, natural liquid (also powder) flavor enhancer designed to foster a balanced roundness, intensity and lingering in taste.

It delivers naturally occurring taste compounds providing umami and kokumi effect.

Characteristics

• GRAS
• High impact, high functionality TASTE provider
• Clean label
• Proprietary process unique to Lycored
**SANTE**
Deliciousness, naturally.

**Ideal Applications**

- Taste neutral
  - Sweet or savory products (no overt tomato taste).
  - Versatile for use in:
    - Glazes
    - Marinades
    - Dips
    - Dressings
    - Ready meals
    - Condiments & Sauces

**Ingredient Impact**

**Effective at low levels**
- 0.15 – 1% for accentuated taste character in sensitive flavor application
- Up to 2% for highly accentuated taste character with robust flavors

**Enhances taste**
- Allows reduction in sodium from salt by up to 30 – 50%

**Provides greater taste while reducing or providing an alternative to:**
- Salt / sugar
- MSG
- Yeast
- Ribonucleotides
- HVPs
- Flavor ingredients

**Label Friendly**

**Clear label for consumers, a clear conscience for the manufacturer**
- Declared as tomato concentrate or natural flavor (depending on local regulations).

**Consumer Appeal**

**Better for you taste improvement**
- Delicious & providing naturally occurring umami and kokumi taste effects with low sodium content.
- Non GMO, vegan, natural, allergen free, gluten free, kosher and halal.
- Recognizable tomato
Clear Tomato Concentrate
Tomato Taste Addback

- CTC (Clear Tomato concentrate) is a liquid filtered from tomato pulp with a high level of sweetness combined with higher acidity, which acts as a taste improver for food.
- It provides “Tomato Taste Addback” and delivers a balancing effect which combine for taste intensity.
- CTC can also act as an extender for tomato paste, in a climate of increasing tomato paste prices.

Characteristics
- GRAS
- Tomato Taste Addback
- Clean label
- Proprietary process to Lycored
Clear Tomato Concentrate
Tomato Taste Addback

Ideal Applications
Tomato based products (intensifies tomato taste).
• Ideal in tomato sauces
• Tomato based condiments
• Soups
• Ready meals.

Ingredient Impact
Effective at low levels
• 0.15 – 1% for highly accented tomato taste character
• Can be added to boost back a balanced taste when tomato paste or concentrate is reduced
• Foodstuff (non declarable flavor) alternative to tomato flavors

Label Friendly
Clear label for consumers, a clear conscience for the manufacturer
• EU: Tomato Concentrate
• Flavoring (Tomato) or
• Natural Tomato Flavor
• US: Tomato Concentrate or
• Natural Tomato Flavor
• Manufacturers not bound by EU or US regulations may declare in accordance with Codex Standard 57-1981: Tomato Concentrate

Consumer Appeal
Better for you taste improvement
• Creates a smooth, balanced sweetness and acidity effect in sauces
• Alternative to flavors - consumers may be skeptical about
• Non GMO, vegan, natural, allergen free, gluten free, kosher and halal.
• Recognizable tomato
• **Together:** While they differ, they are a fabulous pair when used synergistically together!
The proof is in the eating

A snapshot of tastings to come
Flavor enhancement, naturally made possible with SANTE & Clear Tomato Concentrate (CTC)

- Soup: Roasted Red Pepper & Tomato Bisque
  - SANTE added at a dosage of 1.5%
  - CTC added at a dosage of 0.3%

Tasting notes:
SANTE and CTC combine to boost the characteristics of the key ingredients in the soup, allowing them to shine with crisp distinctiveness.
Label cleaning achievement possible with SANTE

- Bulls Eye style BBQ Glaze
- Adding 1.8% SANTE
- A 20% reduction in sugar plus a 35% reduction in salt is easily achieved in this Bulls Eye style BBQ Glaze.

Tasting notes:

Tasting of the BBQ Glaze with added SANTE you will perceive an enhanced vibrancy in individual tastes with smoother rounder notes, with the peaks of acidity reduced.
Label cleaning achievement possible with SANTE

- **Orange Ginger Marinade**
  - Adding 1.9% SANTE
  - Allowing a 20% reduction in soy sauce (25% sodium reduction).

**Tasting notes:**

Tasting the Marinade with added SANTE you will note boosted taste character of ginger and orange with a clean, smooth roundness without excessive salty character.
We love questions.