



NAMINO™

What is NAMINO™?

NAMINO™ is a mixture of fermented amino acids—the result of years of extensive research and development—which helps make good foods taste great, and great foods taste fantastic... while delivering powerful sodium reduction.

- Up to a 50% reduction in sodium is possible
- Offers an initial mild & salty taste and a rich umami finish
- Masks off-tastes including metallic and bitter flavors



Applications & Functions

CATEGORY	APPLICATION	FUNCTION
Snacks	Onion & garlic Butter & cheese	<ul style="list-style-type: none"> • Enriches flavor
Instant Noodles	Instant noodle seasoning	<ul style="list-style-type: none"> • Beefy clean flavor • Salt reduction
Sauce & Dressings	Alfredo sauce Steak sauce Mustard dressing Pizza topping sauce	<ul style="list-style-type: none"> • Salt reduction • Beefy clean flavor • Mouthfeel enhancing properties (soft, sweet, savoury)
Meat Products	Sausage Sausage patty Chicken nugget	<ul style="list-style-type: none"> • Salt reduction • Nutritional fortification for child
Bouillon	Beef broth Cold noodle	<ul style="list-style-type: none"> • Beefy clean flavor • Salt reduction
Tomato Products	Tomato paste Tomato soup	<ul style="list-style-type: none"> • Enriches tomato flavor • Salt reduction
Seasonings & Soy Sauces	Seasoning powder Soy sauce	<ul style="list-style-type: none"> • Sweet and sour taste balance • Longlasting kokumi mouthfeel
Functional Foods & Salts	Medical food Less sodium salt	<ul style="list-style-type: none"> • Masking off-tastes • Salt reduction

Product

PRODUCT NAMINO™
COUNTRY OF ORIGIN South Korea
PRODUCT GRADE Food grade
PACKAGING 15 kg net inner PE bag and outer carton box

Quality Assurance

- Fermentation process
- High quality with HALAL, KOSHER, ISO 9001, FSSC 22000 and USDA certificates