

NUCLEOTIDES

What are Nucleotides?

Nucleotides are organic molecules that serve as the monomers (or subunits) of nucleic acids such as DNA and RNA. When the flavor enhancing nucleotides Disodium 5'-Inosinate (IMP) and Disodium 5'-Guanylate (GMP) are used with MSG, it leads to synergistic flavor enhancing effects.

Applications & Functions

- **Substitute flavors for natural ingredients**
 - IMP produces the flavors of beef and tuna and increases first taste
 - GMP produces the flavors of mushrooms and extends aftertaste
- **Cost savings in synergy with MSG**
 - The flavor enhancing value: a mixture of 3% I+G and 97% MSG is much more effective than 100% MSG alone
 - Synergistic effects provide significant cost-savings
 - I+G offers superior product flavors when combined with other seasonings, such as yeast extracts and hydrolyzed vegetable proteins



Instant Noodles



Soups



Mixed Seasonings



Soy Sauces

Product

PRODUCT IMP, GMP, I+G
COUNTRY OF ORIGIN South Korea
PRODUCT GRADE Food grade

Quality Assurance

- Fermentation process
- High quality with HALAL, KOSHER, ISO 9001, and FSSC 22000 certificates
- Conforms to FCC monographs

