



How Do You Get More Flavorful and Impactful Meat Products?

SensoryEffects[®] Inclusions get you there. Our value-added inclusions effectively deliver the flavor, aroma, color, texture, and nutritional properties that are built into them. Being a fat-based technology, the functionality is entrapped in the inclusion with delayed delivery only after the melt point is attained (around 120° F) and the components are “released” into the meat product. This means that there is little volatilization of these critical components. What’s more is that our inclusions do not bind or mask the flavors and aromatics like other inclusions that are based on starch, sugar, or cereal; this makes our product a much more effective delivery system than any of the other alternatives.

Whether you’re making maple sausage patties, jalapeno bacon soy burgers, garlic cheddar bratwurst, or chipotle chicken nuggets, using SensoryEffects will make your processed meat products even more flavorful and impactful.

Taste the difference for yourself....



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