



# IntensoPur<sup>®</sup>

NATURAL MORE INTENSE TASTE





## TECHNOLOGY

---

IntensoPur® was developed for the meat and general food industries and replaces previously used HVPs. It provides the product a balanced, aromatic flavour and a complete overall sensory impression.

## BENEFITS AT A GLANCE

---

- No monosodium glutamate
- No yeast extracts
- No palm fat
- No hydrolyzed vegetable protein
- No additives subject to labelling requirements
- No allergenic ingredients subject to labelling requirements (pursuant to Annex III LMIV)







**SUBSTITUTE  
FOR SPICES**

increase the taste  
intensity of the  
final product

# IntensoPur®

**THE NATURAL  
MORE INTENSE  
TASTE**



Customer-specific  
recipe

IntensoPur®

Example of  
application



Customer-specific  
recipe

IntensoPur®  
Extract

Example of  
application



Customer-specific  
recipe

IntensoPur®  
without dextrose

Example of  
application

## VARIANTS

### IntensoPur®

This seasoning can be used in both the general food industry and in the meat industry. Only salt, spices and dextrose need to be declared. The seasoning is beige and contains visible spice particles.

### IntensoPur® extract

This seasoning is perfectly suited for pickled foods, cooked/boiled sausage and for numerous convenience products such as soups, sauces and snacks. Due to the use of extracts, the recipe does not contain any visible spice particles. Ingredients subject to declaration are salt, dextrose, spice extracts and spices.

### IntensoPur® without dextrose

This variety was developed specifically for the production of raw sausage and semi-cured products. Only salt and spices are subject to declaration.





## THE NATURAL TASTE INTENSIFIER

The natural taste intensifier based on herbs and spices keeps the list of ingredients clean – **IntensoPur®** does not contain any monosodium glutamate and is free from yeast extracts and seasoning (HPV - hydrolysed vegetable protein). The three variants **IntensoPur®**, **IntensoPur® extract** and **IntensoPur® without dextrose** mean that it can be flexibly used in various food industries.

This taste intensifier offers unique solutions for many products in the meat and food industry **IntensoPur®** serves as an alternative to previously used taste intensifying ingredients, additives and flavourings. **IntensoPur®** gives products a balanced, aromatic flavour and a complete overall sensory impression.

With **IntensoPur®**, the spice particles are visible. It is suitable for use in boiled and cooked sausage as well as different convenience products, use: table salt, spices, dextrose.

**IntensoPur® extract** – without visible spice particles – is predestined for use in cooked cured products, preparations, sprays, soups, sauces and snacks. It can be used as table salt, dextrose, spice extracts, spices.

**IntensoPur® without dextrose** was specially developed for raw sausage and semi-perishable foods, possible use: table salt, spices.

All three **IntensoPur®** variants do not contain any monosodium glutamate and no yeast extracts.

The same applies to seasoning (HVP), additives and allergenic ingredients subject to labelling requirements pursuant to Annex III LMKV.

The special advantages of **IntensoPur®** products are clear to see in clean-label end products.



The applications and combinations of seasonings serve as examples only. We would be pleased to develop custom variants for you. Please contact us for more information.

### FUCHS GmbH & Co. KG

Industriestraße 25 • D-49201 Dissen a.T.W.  
Telephone +49 5421 309-0 • Fax +49 5421 309-185  
info@fuchsspice.com • www.fuchsspice.com