



CHEF SPECIALS

**Authentic beef flavour profiles
for savoury product developments**
Bell Flavors & Fragrances

Get in touch with taste.

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Authentic beef flavour profiles

Being one of the most iconic types of meat, beef shows a great applicability. It is used to expand varieties of culinary dishes and products around the world.

In order to cater on growing demand, Bell constantly seeks for creating authentic, intense and delicious flavour varieties to deliver high-quality product solutions and innovative taste experiences based on gold standards. With a passion for great taste, our flavour creation team is therefore combining the knowledge of industry experts, flavourists and culinary chefs to create unparalleled taste profiles based on successful and traditional meat products and aromas.

Get in touch with taste and explore **Bell's Chef Specials** flavour creations based on beef notes. All profiles are developed to deliver authentic taste characteristics to savoury applications, such as soups and broth, sauces, processed meat products, ready meals, foodservice products, and more.

Discover Bell's key flavour profiles for culinary beef notes:

Fatty beef/jus:

Is characterised by an intense, full and salivating fatty beef note.

Cooked/braised beef:

Has a strong meat character and delivers a juicy, slightly brown taste profile.

Roasted beef:

Provides dark roasted and brown notes along with a meaty taste.



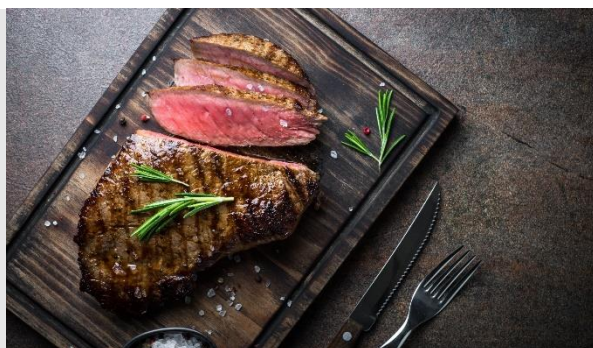
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Reflecting today's consumer expectations for authenticity and naturalness, Bell has designed a range of strong and intense beef flavours, that are truly inspired by the unique cooking techniques of beef and its versatile, aromatic taste components.

Our Research & Development team has evaluated the taste characteristics defining those distinct beef notes and created key flavour profiles for adding a depth of taste to various savoury applications and for replicating signature taste characteristics by delivering nuances such as roasted, fatty or braised beef. **Discover Bell's culinary beef flavour profiles for creating authentic savoury products:**

- High-impact natural flavours type beef, based on traditional culinary benchmarks (also available in non-natural variety).
- Intense and rich profiles, delivering full and authentic meat characteristics, improved taste and rounded mouthfeel.
- High quality products enabling clean labelling due to declaration "natural flavouring" and therefore fully in-line with consumer needs and expectations for pure and simple products.



- Designed to fulfil industry standards and deliver reliable taste properties, without the use of added MSG or ribotides.
- Functional solutions for creating different cooking profiles and a flexible use in a broad range of applications.
- Allows for developing cost-effective and appealing products on a standardised quality.
- High efficiency due to convenient and easy applicable powder format and long shelf life (12 months).

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Authentic beef flavour profiles

Key profiles – declaration: natural flavouring	
<p>1. Fatty beef/jus</p> <p>4300409 Beef flavour powder</p> <p>Declaration: natural flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, salivating, full, fatty, intense</p> <p><input checked="" type="checkbox"/> allergen free, <input checked="" type="checkbox"/> palm oil free</p>	<p>Notes:</p>
<p>2. Cooked/braised beef</p> <p>4300410 Beef flavour powder</p> <p>Declaration: natural flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, juicy, slightly brown</p> <p><input checked="" type="checkbox"/> allergen free, <input checked="" type="checkbox"/> palm oil free</p>	<p>Notes:</p>
<p>3. Roasted beef</p> <p>4300411 Beef flavour powder</p> <p>Declaration: natural flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, brown, sweet, dry</p> <p><input checked="" type="checkbox"/> halal-conform, <input checked="" type="checkbox"/> allergen free, <input checked="" type="checkbox"/> palm oil free, <input checked="" type="checkbox"/> vegan/vegetarian, <input checked="" type="checkbox"/> kosher-ready</p>	<p>Notes:</p>



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Additional key profiles – declaration: flavouring	
<p>1. Fatty beef/jus</p> <p>4300403 Beef flavour powder</p> <p>Declaration: flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, salivating, full, fatty, intense</p> <p><input checked="" type="checkbox"/> allergen free</p>	<p>Notes:</p>
<p>2. Cooked/braised beef</p> <p>4300404 Beef flavour powder</p> <p>Declaration: flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, juicy, slightly brown</p> <p><input checked="" type="checkbox"/> allergen free</p>	<p>Notes:</p>
<p>3. Roasted beef</p> <p>4300405 Beef flavour powder</p> <p>Declaration: flavouring</p> <p>Dosage (gravy): 0,3 : 100</p> <p>Taste profile: meaty, brown, sweet, dry</p> <p><input checked="" type="checkbox"/> halal-conform, <input checked="" type="checkbox"/> allergen free, <input checked="" type="checkbox"/> vegan/vegetarian, <input checked="" type="checkbox"/> kosher-ready</p>	<p>Notes:</p>



YOUR PARTNER IN FLAVOUR EXCELLENCE

Bell's tailor-made flavours and extracts are created by combining the most diverse of components: the creativity and technological expertise of our flavourists, the development of market-relevant applications and focus on lifestyle-driven consumer demands.

Delivering solutions based on authenticity, naturalness (clean labelling) and indulgence, Bell's portfolio of culinary-based beef flavour profiles provides both excellent taste and functionality.



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Bell Flavors & Fragrances
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