

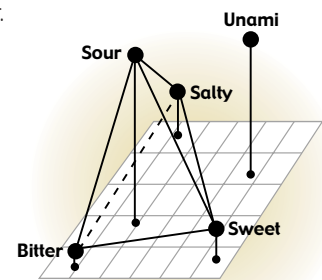
How to make a better tasting Caesar

Caesars, Yesterday and Today:

Sokol and Company set the standard for anchovy paste over 20 years ago and now introduces the next generation industrial standard, the **610 Blend**[®]. The Caesar dressing flavor continues to increase in popularity and is now crossing over to marinades, appetizer dips and sandwich spreads. Whether your improving an existing dressing formula or developing one of these next generation applications the new **610 Blend**[®] will make your products taste better.

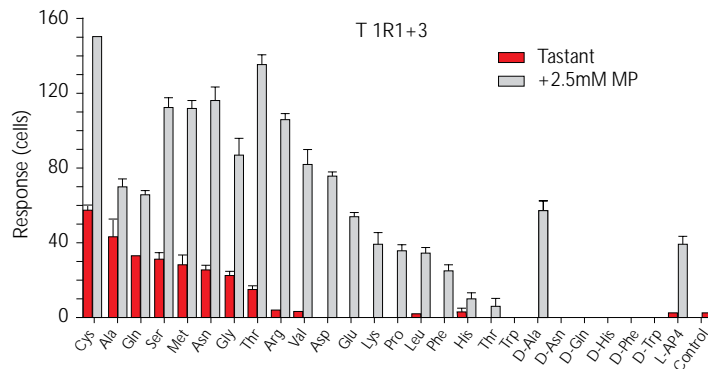
Umami Functionality:

Salt cured anchovy contains functional levels of naturally occurring amino acids and nucleotides. These compounds make foods taste delicious because they appeal to your 5th taste sense, **umami**. The **610 Blend**[®] utilizes selected anchovy products for maximum umami expression.



The Science behind Synergy:

The graph below shows how minute quantities of the nucleotide IMP greatly amplifies the umami taste of individual amino acids. The **610 Blend**[®] was created to take advantage of amino acid / nucleotide synergy. As a result, your products get a more intense umami taste...*more delicious!*



Nature, Vol 416
March, 2002

The Taste Preferred By Chefs:

A group of professional R&D Chefs performed a double-blind taste test on Creamy Caesar dressings made with standard anchovy paste or the **610 Blend**[®]. Superior functionality made the **610 Blend**[®] the winner by unanimous consent.

Features:

- Improved umami flavor enhancement
- Eliminates unwanted oxidized fishy flavors
- Directly replaces current anchovy products
- Space efficient, resealable 25 pound Bag in Box package
- Flowable product dispenses through spout
- No refrigeration required.

Item Number 6110

To learn more about umami and how to shift your taste into 5th gear, visit www.certifiedsavory.com

Sokol and Company 5315 Dansher Rd.
Countryside IL, 60525 800-328-7656





Ultimate Taste Fish Sauce Products

General Information:

- *The main seasoning in Southeast Asian foods.*
- *Naturally fermented for 1 year*
- *Contains functional levels of glutamate and amino acids*
- *Facilitates Maillard browning*
- *Provides a rich full umami taste in prepared foods*

Application Ideas:

Asian Dipping Sauces are a unique accompaniment to grilled meat, seafood and poultry. Dipping sauces are served in single serving sized bowls and grilled items are dipped just before eating.

Thai Marinades contain complex flavors from these ingredients: Peanut and sesame oil, citrus flavor from lime juice or acidity from vinegar, umami from fish sauce, red chilles for heat, sugar for sweetness, and spices like ginger and garlic.

Use fish sauce to accentuate component flavors, and improve balance in your flavor system. Also improves browning in grilled or fried foods.

Product Specifics:

20 degree* fish sauce

For high volume, dipping sauce applications

Item Number #6226

Packed in 216 liter drums

Thai "Nam Pla" meets the strict quality standards for fish sauce, set forth by the Government of Thailand.

35 degree* fish sauce

The ultimate umami seasoning

Item # 6230

Packed in 216 liter drums

Vietnamese "Nuoc Nam" is hand crafted in teak and mahogany casks for superior taste and functionality.

* designates total nitrogen in grams per liter

To learn more about how our savory products can enhance your recipes visit www.certifiedsavory.com

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Functional flavor enhancers, natural ethnic seasonings.

Introducing the Certified Savory™ product line. Our ingredients provide consistently superior, savory qualities and are free from off-flavors. They are naturally fermented and contain a wide variety of free amino acids. These functional elements appeal to your 5th taste sense...*umami*.

Here's how Certified Savory™ products will perform in your flavor system:

- *Accentuates top notes and component flavors*
- *Improves flavor balance*
- *Provides clean brothy, meaty flavors.*
- *Stabilizes the flavor system in extended shelf-life applications*
- *Helps reduce total sodium requirements*

Fish Sauce: The primary seasoning in Southeast Asian Foods.

610 Blend®: Functional and versatile in many savory systems. This product optimizes the ratio of naturally occurring glutamate and nucleotides.

Anchovy: For Mediterranean and Caesar flavors, our pastes and powder products are made from select, cured anchovy.

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