

About Nikken Foods

Nikken Foods Company, Ltd, a pioneer in natural flavours, is one of the world's largest manufacturers of natural extracts. Since 1964, Nikken has been committed to bringing its customers unique, healthy, high-quality products that are nutritionally beneficial.

The Nikken Process

Nikken Natural Flavours are obtained either by hot water extraction or by fermentation, then concentrated to a paste form and spray dried or continuously vacuum dried to a low moisture powdered product. Nikken's advanced technologies, state-of-the-art equipment and comprehensive quality control program assure its customers a product which consistently meets their strictest requirements. This process produces flavours that are natural tasting, clean and crisp to the palate.

Nikken Foods Company Ltd operates under a HACCP plan and is ISO9001 accredited. Documentation available. All products are made to specification which means our customers receive a product that is always consistent in flavour and quality.

Seafood

Surrounded by seas, Japan is known throughout the world for its delicious seafood. Nikken combines this rich seafood heritage to provide a wide variety of seafood products.

Vegetables

Japan is blessed with a natural abundance and wide diversity of plants and vegetables. Japanese mushrooms, especially Shiitake mushrooms, are famous the world over. Nikken vegetable extracts are instantly soluble in water, which makes them perfect for stocks and soups.

Meat & Poultry

Nikken offers its customers beef and chicken flavoured seasonings, which are spray dried or continuous vacuum dried into a versatile easy-to-use powder, with and without MSG and HVP. All beef extracts are sourced from "A" Category countries and are BSE free.

Flavour Enhancers

Japan has long been known for its expertise in flavour enhancers. Dried Bonito, Seaweed and Shiitake mushroom contain high levels of naturally occurring ribonucleotides that have traditionally been used as flavour enhancers in Japanese cuisine. These natural ingredients became the base for producing nucleotide seasonings. Having this expertise in enhancing flavours, it is only natural that Nikken offers a wide variety of flavour enhancers.

Soy Sauce & Other Fermented Flavours – GMO free

Soy sauce is used in dishes throughout the world for its flavour and flavour enhancing properties. Nikken's soy sauce products are all naturally fermented with no acid hydrolysis involved. Nikken has the experience and resources to produce all their soy products with consistent flavour and quality. Nikken offers powdered soy sauce in many different versions to suit all applications. No matter what your requirements, Nikken can provide a soy sauce product to meet your purpose.

Continuous Vacuum Dried Products

These products have a high purity, a controlled granular texture and are instantly soluble. The technology allows a greater retention of the product's original flavour and the suppression of undesirable changes in flavour, aroma, colour and composition normally associated with dehydration processes using strong heat treatment. This technology allows the development of much superior roast and cooked meat and vegetable flavours.

Packaging

In 20 or 25 kg fibre drums with polyethylene liners, 20 kg metal containers for pastes and in 10 kg cartons for CVD products with polyethylene liners. For bulk orders, 20 kg bags are available for some products.

**For information on the
Nikken range of natural flavours
please contact**



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Natural extracts - powders and pastes

The Natural Advantage



2008

NIKKEN FOODS COMPANY LTD

PRODUCT	CODE NO.	DESCRIPTION	<i>Spray dried unless otherwise stated CVD = Continuous Vacuum Dried Most products are GM free please check with us</i>
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SEAFOOD

Anchovy Extract Powder	1101	Pacific anchovy, good anchovy paste replacement
Anchovy Extract Powder	1120	Anchovy extract powder enhanced with yeast
Baby Clam Extract Powder	1220	Excellent clam flavour and seafood enhancer
Baby Clam Extract Powder	1225	Extract of cooked baby clam enhanced with yeast
Crab Extract Powder	1300OC	Full-bodied crab flavour, oil coated to improve handling
Roast Squid Powder	1352	Cooked squid with sugar and soy sauce, strong seafood flavour
Scallop Extract Powder	1405	Intense scallop extract enhanced with yeast
Shrimp Sauce Powder	1520	Fermented shrimp sauce spray dried, strong shrimp flavour
Smoked Fish Extract Powder	1600	Elegant aroma and flavour from smoked bonito
Fish Extract Powder	1604	100% extract of bonito dried with no carrier
Bonito Powder	1605	From dried bonito, high in natural isonate
Bonito Powder	1615	Whole dried skipjack, Katsuo Bushi, very strong in flavour
Bonito Powder	1616	Pure dried Bonito
Fish Sauce Powder	1620	Strong aroma, excellent alternative for liquid fermented fish sauce
XO Sauce Powder	1630	Deluxe XO flavour, mixed seafood & spices, CVD
Tuna Extract Powder	1702	Meaty sweet tuna flavour
Roast Oyster Powder	1800	Cooked oyster extract enhanced with soy sauce, salt & sugar
Oyster Juice Powder	1803	Oyster juice - extract of cooked oyster
Oyster Extract Powder	1807	Cooked oyster extract with salt, yeast, spices & soy sauce
Oyster Sauce Powder	1851	Intense oyster flavour with strong oyster aftertaste, contains MSG
Lobster Extract Powder	1903	Ground cooked lobster extract with authentic rich flavour
Fish Seasoning	8302	Powdered Dashi made from Tuna, salt and yeast extract
Scallop Extract Powder	8658	Delicate scallop flavour, contains sodium succinate

SEAWEED

Seaweed Powder	1912	Dried and ground Kombu (kelp), pale green in solution
Seaweed Extract Powder	1915	Strong seaweed flavour, Kelp extract & salt spray dried
Seaweed Flake	1917	Dried flakes Wakame seaweed, strong seaweed flavour, bright green colour
Laver Mince	9011	Finely crushed dried Nori (laver) seaweed flake
Kizami Nori Flake	9013	Nori (Seaweed) 2mm x 10mm flake (or size to order)

VEGETABLE

Tofu	2068	Freeze Dried Tofu 8mm x 8mm or size to order
Mushroom Extract Powder	2103	Full bodied, delivering a clean mushroom flavour
Shiitake Extract Powder	2105	Shiitake mushroom extract, enhanced with MSG
Shiitake Powder	2106	Finely ground Shiitake, smokey woody flavour
Shiitake Flake	2109	Head and stems of dried Shiitake mushroom
Shiitake Slices	2190	Umbrella shaped slices of shiitake mushroom
Onion Extract Powder	2200	Sweet onion extract, strong aroma and mild flavour
Onion Extract Powder	2205	Extract of fresh sweet onions, strong aroma, mild flavour
Roast Onion Powder	2220	A fine roasted onion powder
Roast Onion Powder	2230	Sweet roast onion with a strong aroma, CVD
Welsh Onion Extract Powder	2250	Roast onion aroma, green onion/leek flavour
Vegetable Extract Powder	2300	Chinese cabbage extract, a good vegetable base
Roast Chinese Cabbage Powder	2310	Sweet cooked vegetable flavour and aroma, CVD
Mushroom Bouillon Powder	2340	Intense cooked mushroom flavour with onion and spices, CVD
Roast Garlic Extract Powder	2350	Delicate cooked roast garlic flavour
Mirepoix Powder	2361	Onion, carrot, celery sautéed in chicken stock & white wine, CVD
Mirepoix (vegetarian) Powder	2367	Sautéed onion, carrot, celery, garlic & spices, CVD
Sweet Corn Powder	2400	Steamed sweet corn, dried and finely ground
Ginger Powder	8228	Pure dried & ground ginger, sharp ginger flavour and aroma
Carrot Extract Powder	8484	Carrot extract, sweet carrot flavour

GREEN TEA

Deep Green Tea Powder	2700	Green tea extract with ground leaf, CVD
Green Tea Powder	2701	Green tea extract with ground leaf, hot & cold water soluble

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MEAT

Beef Flavoured Powder	3121	Beef extract with soy sauce & yeast
Roast Chicken Flavoured Powder	3270	Delicious roast chicken taste, with HVP & MSG, CVD
Roast Chicken Flavoured Powder	3271	MSG free version of 3270, CVD

NATURALLY FERMENTED SOY SAUCE

Soy Sauce Powder	5303	"Tamari" type premium quality, low level of wheat
Soy Sauce Powder	5311	General purpose flavour enhancer, light colour & economical
Soy Sauce Powder	5317	Light colour, light, western style taste
Soy Sauce Powder - Wheat Free	5360	Soy Sauce Powder, completely wheat free

ASIAN SEASONINGS

Wasabi Powder	2280	Traditional dried ground horseradish - sharp and spicy
Kimuchi Seasoning	4085	Asian spicy seasoning mix, contains MSG
Worcestershire Sauce Powder	4201	Deluxe blend of natural ingredients, very full flavoured
Rice Vinegar Flavoured Powder	5401	Concentrated rice vinegar and other ingredients
Mirin Flavour Powder	6502	Deluxe ingredient blend, sweet Japanese rice wine flavour
Teriyaki Sauce Powder	7020	Traditional Japanese sauce mix, vegetarian
Black Bean Sauce Powder	7036	Traditional Chinese seasoning from fermented black soy beans
Laver Wasabi Seasoning	8465	Wasabi and seaweed seasoning mix, contains MSG
Wasabi Granule	8620	Authentic wasabi flavour, sharp salty and sweet, contains MSG

FRUIT

Strawberry Powder	8514	Strawberry juice & natural colour & flavour, CVD
Pineapple Powder	8516	Pineapple juice, CVD
Lemon Powder	8517	Lemon juice, CVD
Banana Powder	8709	Banana juice, NI flavour, CVD

MISO

Red Miso Powder	6100	Freeze dried and finely ground, 100% miso
White Miso Powder	6102	Creamy white mild sweet-salty tasting miso
White Miso Powder	6103	Freeze dried and finely ground, 100% miso
Red Miso Powder	6104	Meaty and mild, salty and slightly bitter

NATURAL FLAVOUR ENHANCERS

Natural Flavour Enhancer	7201	Soy sauce & yeast blend designed to replace HVP
Natural Flavour Enhancer	7203	Wheat free version of 7201

CONCENTRATES - SHELF STABLE

Anchovy Paste	1125	Naturally fermented fresh anchovy with yeast extract & salt
Fermented Shrimp Paste	1525	Salted fermented shrimp passte - strong flavour
Oyster Sauce NA	1855	Intense oyster flavour, contains oyster juice, salt, sugar & yeast extract
Seaweed Extract CMA	1921	Pure Concentrated Kombu extract paste, strong seaweed flavour
Dry Tomato Extract Concentrate	2380	Concentrate of extracted dry tomato flakes, strong cooked tomato flavour
Sautéed Onion Concentrate	2730	Fresh yellow onion sautéed in corn salad oil, strong aroma & flavour
Soy Sauce Concentrate	5350	Liquid concentrate, can be converted to soy sauce by diluting with water

*This catalogue is representative of the extensive range of Nikken Natural Flavours that are available
Please contact us to discuss your specific requirements*

Technical Support - BJHT offers experienced local technical service backup to support your product development