

TECHNICAL PRODUCT SHEET

Product Reference: CLB-00008
Specification document no.: SHO-UB-0001

SHO

Version: 2.0
Revision date: 05-May-2026

SHO Umami Booster has high notes of Umami with a rich mouthfeel, and a pleasurable, lingering taste. Fermented from recognizable, natural ingredients, SHO Umami Booster has no additives, stabilizers, colors, artificial nor natural flavors. It easily replaces your current UMAMI enhancer for full flavor depth and culinary complexity.

- High umami, kokumi-rich, deep, complex.
- Maillard
- Natural masking properties for bitter, beany, and other undesirable flavors
- Allows for salt reduction without compromising on complexity

CULINARY APPLICATIONS

- Mayonnaise
- Glazed vegetables
- Marinades
- Finishing touches



INGREDIENTS

Water, Fermented Chickpeas, Salt, Vegetable Concentrates (Carrot, Lemon, Tomato, Lingonberry), Potato flakes, Lovage.

HOW TO USE

Season to taste. Shake well before use.

SHELF LIFE

24 months in original sealed package, and ideal storage conditions.

STORAGE

Store in a cool, dry place (ideally below 25°C).

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PACKAGING

- **Glass bottle 250ml (325g)**

Carton Box: 12 bottles of 250 ml (325g)

Pallet: 1440 bottles

Dimensions: 1200 x 800 mm

5 layers of 24 boxes

Total pallet weight: 865kg

NUTRITIONAL INFO (100G)

Energy: 109 kcal

Energy: 458 kJ

Fat: 0.2 g

of which saturates: 0 g

Carbohydrate: 20.9 g

of which sugars: 17.2 g

Fibre: 1.32 g

Protein: 6.1 g

Salt: 15.7 g

ORGANOLEPTIC PROPERTIES

Appearance: Liquid concentrate

Solubility: Water soluble

Color: Dark Brown

PHYSICAL & CHEMICAL SPECIFICATIONS

Brix 57-59

pH 4.1-4.4

Salt 14-16%

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MICROBIOLOGICAL PARAMETERS

Total aerobic plate count: Max 500,000 CFU/g
Bacillus cereus: Max 100,000 CFU/g
Yeast, Molds: Max 500 CFU/g
Salmonella spp: Not detectable in 25g

PRODUCT CLAIMS

- 100% natural ingredients
- Plant-based / Vegan
- Non-GMO
- No artificial or natural flavors or aromas
- No added sugar
- No additives or E-numbers
- No wheat, no soybeans
- No MSG

ALLERGENS

Allergens present in the product: none

Allergens linked to potential cross-contamination from ingredients and/or processing site: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk (including lactose), nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites, lupins, molluscs.

**This product is made with non-GMO raw materials according to EC directive 1829/2003 and 1830/2003 and therefore does not require GMO labeling. The raw materials from which this finished product is made comply with Regulation 2023/915. This product consists of natural raw materials, which means that certain parameters can vary per batch.*

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