

OH-MAMI OH-MAMI OH-MAMI

The natural Umami boost from European organic seaweed

MAIN APPLICATION:

- Ideal for **clean-label** and **heat-stable** formulations
- Animal-based and plant-based **chicken, fish and meat**
- Supports the **replacement** of yeast extract and allowing artificial flavors to be dispensed without sacrificing taste

OH-MAMI is a next-generation seaweed-derived ingredient designed to elevate umami notes in meat and poultry products, while masking any potential off-notes. Sourced from European seaweed and labeled as "seaweed extract", it aligns with the growing demand for organic, sustainable, clean-label ingredients. It enhances mouthfeel, introduces meaty and bitter notes, and enriches the flavors of roasted chicken and red meats, all while delivering a buttery, full-bodied texture.

SPECIAL CHARACTERISTICS: clean-label, vegan, vegetarian, organic, allergen-friendly



Energy 653 kJ / 154 kcal

Fat 0,0 g
of which 0,0 g
saturated fat

Carbohydrates 33 g
of which sugars 0 g

Fibre 4,7 g

Protein 3,1 g

Salt 11 g

Iodine 13,5 mg



About us and our ingredients

At wunderfish, we pioneer ocean-based ingredients to transform the future of food. Our mission: unlocking the natural power of seaweed to create clean, cost-efficient and functional solutions for the food industry.

Our Ingredients

- Designed for clean-label, scalable applications
- Derived from sustainably harvested European seaweed

OH-MAMI

Specifications



Labeling recommendation

Seaweed extract

Benefits

- **Cost Reduction:** A little goes a long way, delivering intense flavor with small doses and significantly reducing raw material costs
- **Elevate Flavor Complexity:** Adds richness, fullness, and roundness to savory products, creating a more balanced and harmonious flavor profile
- **Process Stability:** Exceptionally stable under shear, heat, and acidic conditions
- **Easily integrates** into recipes due to its high water solubility
- **Clean-label and additive-free**

Sensory properties

- Smooth brown liquid, homogeneous
- Packed with naturally occurring glutamates,
- delivers a rich, authentic umami taste

Dosage recommendation

1-2%

Nutritional Highlights

Free from sugar and fat
High in fibre
Rich in iodine

Origin

Derived from sustainably harvested European seaweed

Tasting recommendation

For a first taste-tasting of the pure extract, we recommend dissolving 1 part Seaweed Extract in 30 parts water. Mix thoroughly for a well-balanced taste profile, enhancing the flavor without overpowering.

Shelf life

Chilled: 12 months
Ambient: 6 months

