

# Meat and Poultry Flavors

GSB is not basic in “reaction products”, which are the primary way to make a meat or poultry flavor.

The reaction product is made by combining an amino acid with a sugar and other captive ingredients, place all in a reactor, apply heat and vacuum for a certain amount of time. Take out of reactor and you have developed a meat or poultry flavor. Many people call this “Cookbook Chemistry.”

At GSB we make more of the top notes for meat and poultry.

You can add our flavors to soups, spices, sauces, etc. and get a very pleasant aroma and taste. Combine with a reaction flavor and you get more of the total flavor.