

Salt-Reduced Soup

Culinary Double-Boiled Chicken Soup

In today's culinary landscape, consumer preferences are shifting towards healthier, more natural, and memorable eating experiences. A recent survey has shown insights into the evolving desires of food enthusiasts. It appears that 47% of consumers are longing for soups with a more authentic, natural taste, while 37% are seeking for soups that are not just delicious but also nutritionally rich and healthy. This reflects a broader trend where consumers are drawn to local delicacies and unique flavor profiles that transform every meal into a memorable experience.



Download the leaflet



Salt-Reduced Soup

Truly authentic slow cooked, double-boiled chicken flavor profile with 30% salt reduction and fortified with vitamins and minerals for improved health. Delivering a memorable and culinary taste experience.



Flavor profile

Double-boiled chicken

Benefits

Taste

Our focus on authentic flavors ensures that consumers return to what's tasty and memorable for them.

Health

Tailored health solutions can be enhanced by adding extra vitamins and minerals to promote consumers' well-being.

Front of pack claims

- Contains natural flavor
 -30% added salt
- · With added vitamins B12, zinc and iron
- Source of fiber
- Nutri-score B



Manufactured in a facility that also processes milk, eggs, peanuts, nuts, sesame, mustard, soy and wheat and therefore may contain traces of all the above.

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- Double-boiled chicken flavor is mimicking an Asian culinary technique for cooking the breast and legs (white and dark meat) of the chicken. This gives a complete and very intense chicken taste.
- Maxavor™ Key boiled Chicken CX-H provides non-volatile taste foundation that builds authentic boiled chicken flavor.
- Umami flavors are often described as savory and satisfying, enhancing food products by imparting a sense of richness and depth.
- Vitamin and mineral premix brings additional functional claims on the product (beneficial for eye and mental health).
- Salt booster flavor reducing the reliance on sodium by 30% without compromising on taste.

Nutrition facts per 100 g

Energy	36 kcal
Proteins	0.50
Fat	0.10
of which saturated fatty acids	0.20
Carbohydrates	7.10
of which sugars	0.50
Dietary fibers	0.40
Sodium	0.28

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