



# ROBERTET

— GROUPE —

Robertet Canada, Inc.

## Garlic and Onion Extracts

To respond to the many ways in which garlic and onion products are used, Robertet Canada has developed a very wide line of extracts, flavors and oleoresins. Our experience in adding garlic and onion flavors to food products covers the range from snacks to soups to breads. We can work with you to achieve unique flavor notes, or show your development team how to reduce costs by replacing dehydrated or fresh products.

### Garlic

At Ecom we can offer garlic with that unmistakable bite, as well, our line includes roasted garlic with a deep roast character without the ‘sulfury’ profile of unprocessed bulbs, and sautéed garlic that offers the fried character of garlic.

The chart below outlines Ecom’s more popular garlic products.

<b>Ingredient Declaration</b>	<b>Solubility</b>	<b>Profile: Standard</b>	<b>Profile: Sautéed</b>	<b>Profile: Roasted</b>
Standard	Oil	NR1701	NR1713	NR1715
	Water dispersible	NR1704	NR1705	NR1737
GMO-free	Oil	NR1722	NR1718	NR1733

### Approximate Replacement Rates: Garlic Extracts

<b>Product Declaration</b>	<b>Fresh Replacement</b>	<b>Powder Replacement</b>
NR1701	1:100	1:20
NR1704	1:40	1:8
NR1713	1:15	1:3
NR1722	1:130	1:25

Our Sautéed and Roasted Garlic products are typically used at a dosage of 0.1 – 0.3% as consumed, while the standard profiles vary.

In addition we also have other garlic products.

Ecom’s ENR44814 was designed as a replacement for garlic powder in garlic spread



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applications, but could be used where cost savings on garlic powder are desired. We also offer this product with added natural colour for use in margarine applications.

As well we offer encapsulated garlic oil.



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## Onion

Where would the world be without the onion? The onion is one of the most widely used Allium products, and forms the basis to so many different recipes. When it is not being used in its raw form, it often is found sautéed or roasted. Sometimes it is subtly added to dishes for a rich flavor enhancement without showing any distinctive onion character.

Among Ecom’s onion flavors some of the most requested are ...

<b>Ingredient Declaration</b>	<b>Solubility</b>	<b>Profile: Standard</b>	<b>Profile: Sautéed</b>	<b>Profile: Roasted</b>	<b>Profile: Green</b>
Standard	Oil	NR2601	NR2602		
Standard	Water	NR2604			
	Dispersible				
GMO-free	Oil	NR2622	ENR26030	NR2618	ENR26061
Standard	Water	NR2620	NR2610	NR2619	NR2623
	Dispersible				

### Approximate Replacement Rates: Onion Extracts

<b>Product Declaration</b>	<b>Fresh Replacement</b>	<b>Powder Replacement</b>
NR2601	1:60	1:12
NR2604	1:180	1:36
NR2620	1:100	1:20
NR2622	1:60	1:12

Our Sautéed and Roasted Onion products are typically used at a dosage of 0.1 – 0.3% as consumed, while the standard profiles vary.

In addition Ecom offers a number of specialty onion flavors. For example NR2623 is a green onion extract typically used at a dosage of 0.3 – 0.5% as consumed.

Of course these are just a small selection of what we can offer. Not only can we provide the standard products mentioned above, but we welcome the opportunity to work on your challenges to achieve the right flavor for you.



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Samples and specifications are available upon request at Ecom. We invite you to contact your Ecom sales representative to discuss your next project. Simply press 'reply' to this email and we'll get in touch.