

12 WAYS

HERCULES® HVP CAN

BEEF UP FLAVOR



A HERCULES HVP FOR EVERY NEED

Hercules is the largest producer of Hydrolized Vegetable Proteins—and the most economical source of these low-cost flavoring agents, reminiscent of well-browned beef. From Hercules you can select an HVP to provide this meaty flavor in any desired degree. No other flavoring agents cost so little and do so much to enhance the taste and saleability of so many food products. Here's a quick check on the twelve popular types:

LIQUIDS (36-45% solids)

E-610. Used primarily in making table and cooking sauces. Lends pleasant background flavor to many foods not subject to heat sterilization.

L-625. A partially decolorized liquid. Suitable for chicken, veal, light-colored vegetable dishes, and in pumpkins for ham, tongue, and corned beef.

No. 6. Used mainly as a table sauce "as is." Made by adding corn syrup for body, and caramel for color and extra flavor.

No. 700. More concentrated than the other liquids. Used in table and cooking sauces, and for strengthening flavors in foods not subject to heat sterilization.

Prozate? Especially processed for use in canned food. Stable at retort temperatures. Retains flavor after processing.

PASTES (85-89% solids)

Dee-S? Prepared primarily for use in bouillon cubes and concentrated broth bases.

Luxor? Similar to Dee-S, but partially decolorized for use in chicken and vegetable bouillon cubes or concentrated bases.

Jarvis? Has more flavor solids than either Dee-S or Luxor. Used in soup bases, bouillon cubes, and similar products.

POWDERS (96% solids)

5-SD. Has a strong beef broth flavor. Used in meat seasoning, gravy powder, and dry soup mixes.

HVP-A. Used when a flavor milder and smoother than 5-SD is desired. For bouillon or consommé bases.

Triple-H? For meat products that contain salt, are not heat processed, and are enhanced by a distinct meat flavor. Uses include ground beef, sausage, ham, bacon, corned beef, beef tongue.

HVP-Century? A distinctly different HVP with high MSG content. Used in soup bases, meat seasonings, frozen foods, and as an extender for beef extract.



HERCULES

For further details on Hercules products for food, write: Cellulose & Protein Products Department, Hercules Powder Company, 910 Market Street, Wilmington, Delaware 19899.

*HERCULES TRADEMARK

CH24-2