



# ONION

## READY TO USE

# The Natural Umami Flavour

➔ Holzmann Ready-to-Use Onions  
as a „Flavour Enhancer“ in Your Dishes



## Umami – the 5<sup>th</sup> Taste

The term „umami“, originating from Japanese, roughly means „delicious“ and is considered the fifth taste sensation alongside the classic components sweet, bitter, salty and sour. Umami stands for intensity and tastiness and is primarily triggered by the amino acid glutamic acid. This occurs in small amounts in all protein-containing foods and is released in its free form through various processes such as cooking, braising, pickling, drying, fermenting, or aging.

## Natural, not artificial

The salts of glutamic acid are referred to as glutamate, which is often synthetically produced in the food industry but sometimes has a negative reputation. Nevertheless, just like butter or cream as flavour carriers, umami can be utilized from natural ingredients to refine and enrich dishes in terms of taste. Many common spices naturally contain glutamate, such as Parmesan, mushrooms, and vegetables like ripe tomatoes and onions.

## Our Ready-to-Use Onions

To maximize the natural umami content of onions, slow and gentle browning is required to ensure full caramelization of the onion components. This exact process is what the Holzmann Ready-to-Use braised onions have undergone.

Through long, gentle simmering and reduction at low temperature, the umami content of the onions is optimally developed.

**The result:** a mild taste without bitter notes and a deep golden-brown colour – the perfect foundation for hearty, full-flavored cooking.