



## Versatile Chicken Broth

**F**or consumers, chicken broth is the food equivalent of a hug from Grandma on a cold, gray day. For food manufacturers, chicken broth serves as the flavor foundation for a wide range of applications—and International Dehydrated Foods, Inc. (IDF™) has a number of broths to choose from, including two new frozen broths.

“In its complex matrix of proteins and peptides, chicken broth has natural glutamic acid, as well as essential amino acids and 5' nucleotides that provide synergism with other flavor contributors,” says Roger Dake, director of R&D. “The glutamic acid component helps to provide the flavor notes lost when reducing sodium.”


IDF's line of chicken-broth products includes dry agglomerated broths that disperse freely in cold water, and are available in six flavor profiles, from light-roasted to savory to strong-roasted. The line also includes shelf-stable broth in three flavor profiles, and frozen chicken broth in six flavor profiles, including the company's new frozen broths.

“Food manufacturers look to chicken broth for low-sodium umami flavor,” says Bob Hoopingarner, vice president sales & marketing. “In the last year, we have had more demand for lower-cost, lighter-flavor frozen chicken broth. One of our new frozen broths offers mild, brothy notes; the other is mild and savory. Dry broth is cheaper since we are not shipping water, and the customer does not have to keep it frozen. But frozen offers notes that dry can't.”

Dake explains that the new products have lower levels of flavor intensity than other frozen broths in the line, but “the solids and moisture content are the same at 32% solids and 37°Brix,” he says. “They retain about the same level of viscosity, gel strength and mouthfeel as our original frozen broths. These broths deliver significant flavor foundation value for the price.”

Describing frozen broth as being “closer to the chicken,” Dake says it retains more flavor, viscosity and functionality in finished liquid applications, such as marinades, soups, sauces, gravies and flavors, as well as canned and aseptic broth products. They can also be used in combination with dry ingredients to make a base.

Usage levels range from 0.5% to 2.0% in finished products as consumed. In canned broth, the level may go to 3% to 4% solids.

The company is currently working on a new addition to the line: a free-flowing, shelf-stable chicken extract with high solids (50% to 60%) and low-to-no added salt. 

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