

Natural Advantage introduces **Natural S-Allyl Cysteine (FEMA 4322, CAS 21593-77-1)**. S-Allyl Cysteine is found in both garlic and onion. This material portrays a cooked roasted profile that makes it useful for onion, meat, and garlic flavors. While having strong garlic characteristics, this compound is also very useful for achieving kokumi notes.

Recommended use level: 1-20ppm

EU and US Natural, Kosher, Non-GMO.

**Natural Advantage**

[www.natadv.com](http://www.natadv.com)