

Commercialization of Korean BBQ flavor using HTRC

Technology Overview

- Korean BBQ means the pork and beef marinated with Korean traditional seasonings and roasted on charcoal. Therefore, Korean BBQ flavor has different smoke smell, reaction mechanism and taste. OURHOME developed HTRC (high temperature reaction & concentration), a new technology, to commercialize Korean BBQ flavor. HTRC consists of two-step reaction, concentration, filtration, encapsulation processes, and each process ensures safe reproduction of BBQ mechanism. Moreover, any heat-cooked food can be commercialized through HTRC.

Core Technologies

- Development of precursor : Reproducing Korean traditional seasonings through reaction of precursor
- Safety : Suppressing carcinogens generation even during the reaction at high temperatures
- Encapsulation : Ensuring heat & storage safety

Application Area and Advantages

- Meat processing, Sauce, Dining, Flavor enhancer, Seasoning, etc.
- Easy and safe use of Korean BBQ flavor

Accomplishments

Patents:

- Liquid flavor manufacturing device with direct thermal-reaction system (2014)
- Manufacturing method of liquid flavor with direct thermal-reaction system (2014)
- Composition for capsulation with high temperature stability, composition for liquid flavor comprising it, and manufacturing method thereof (2015)

