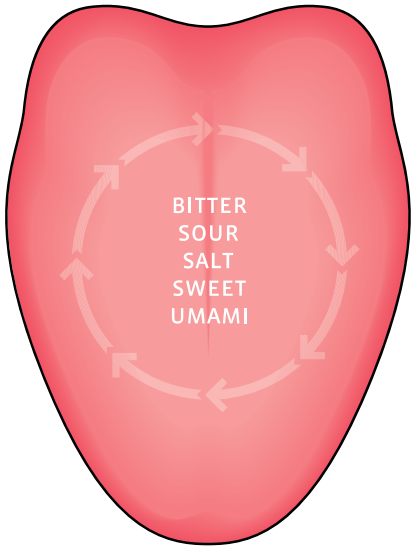
FOODPAIRING®

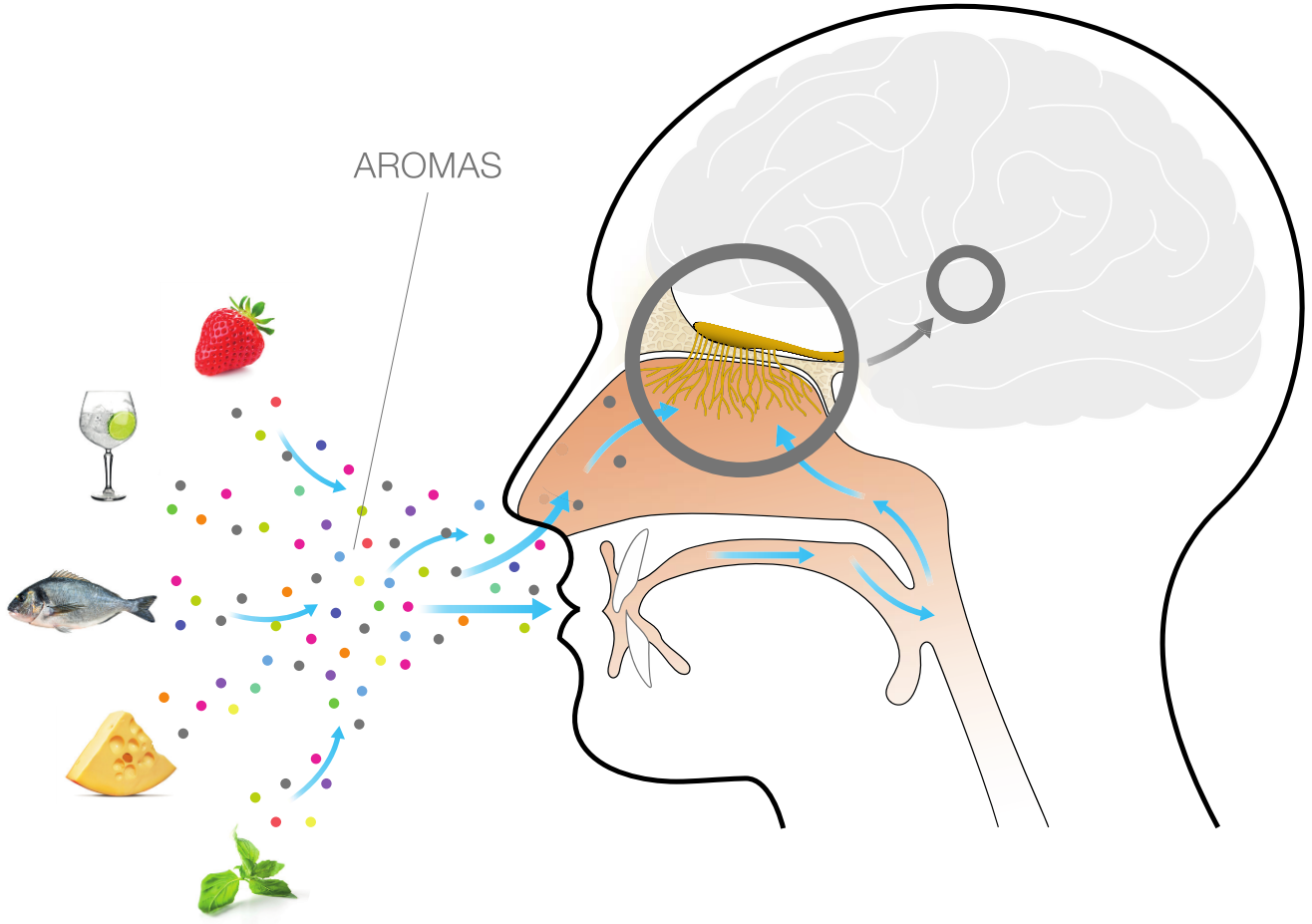
FOR

TOMAMI®

WHAT IS FLAVOUR?

FOODPAIRING®

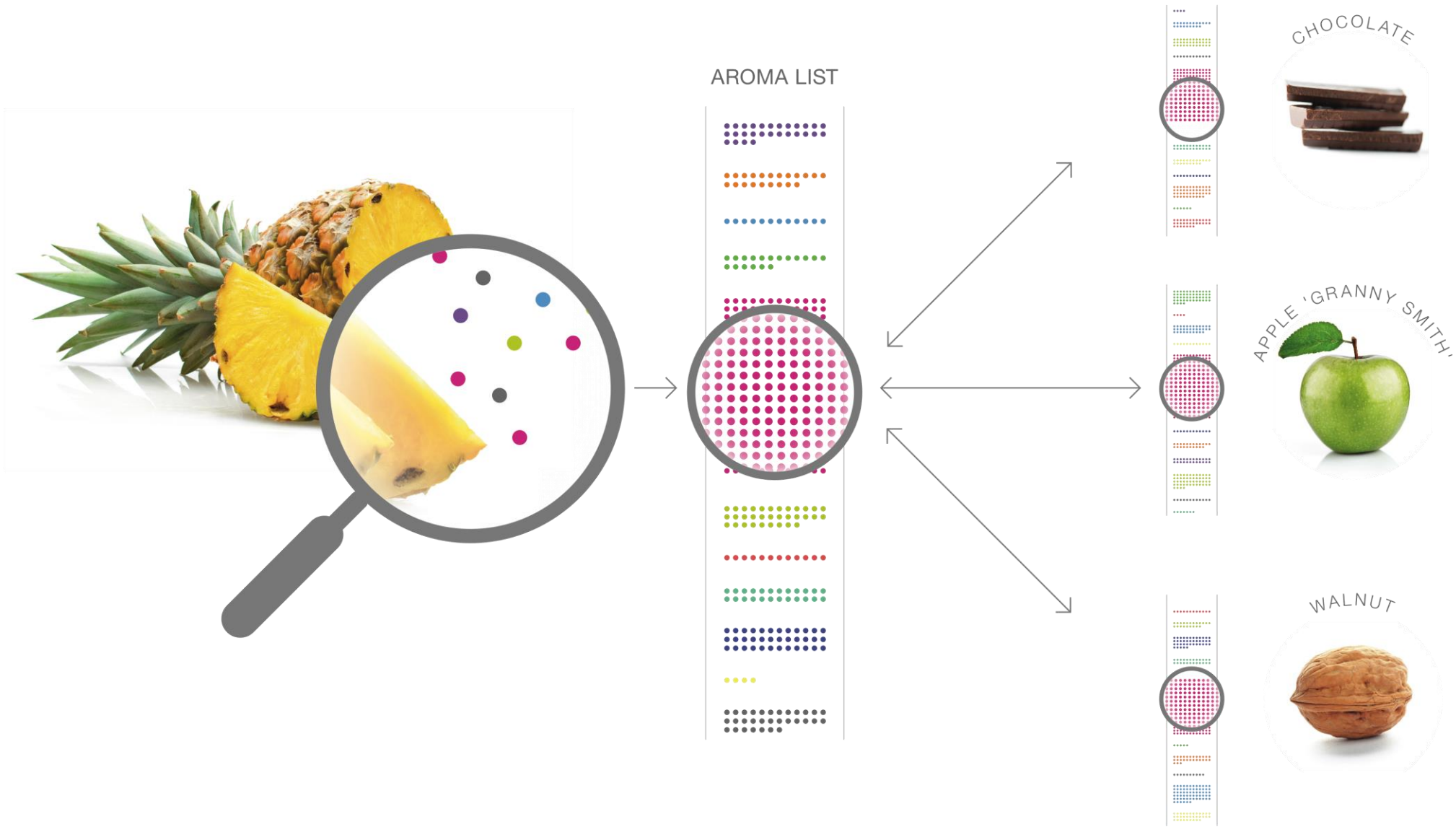




taste + smell

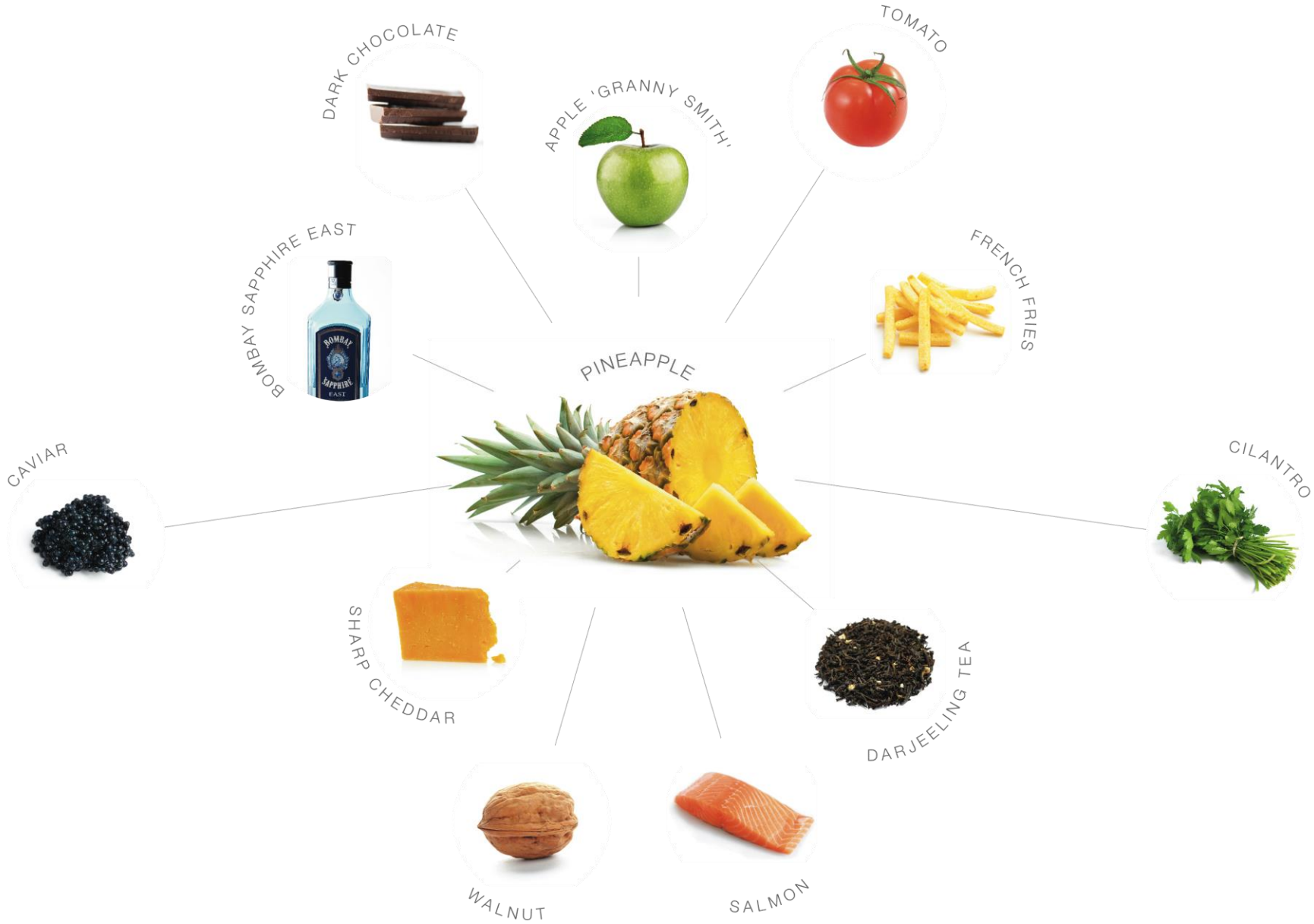
WHAT IS FOODPAIRING?

FOODPAIRING®



DISCOVER SURPRISING PAIRINGS

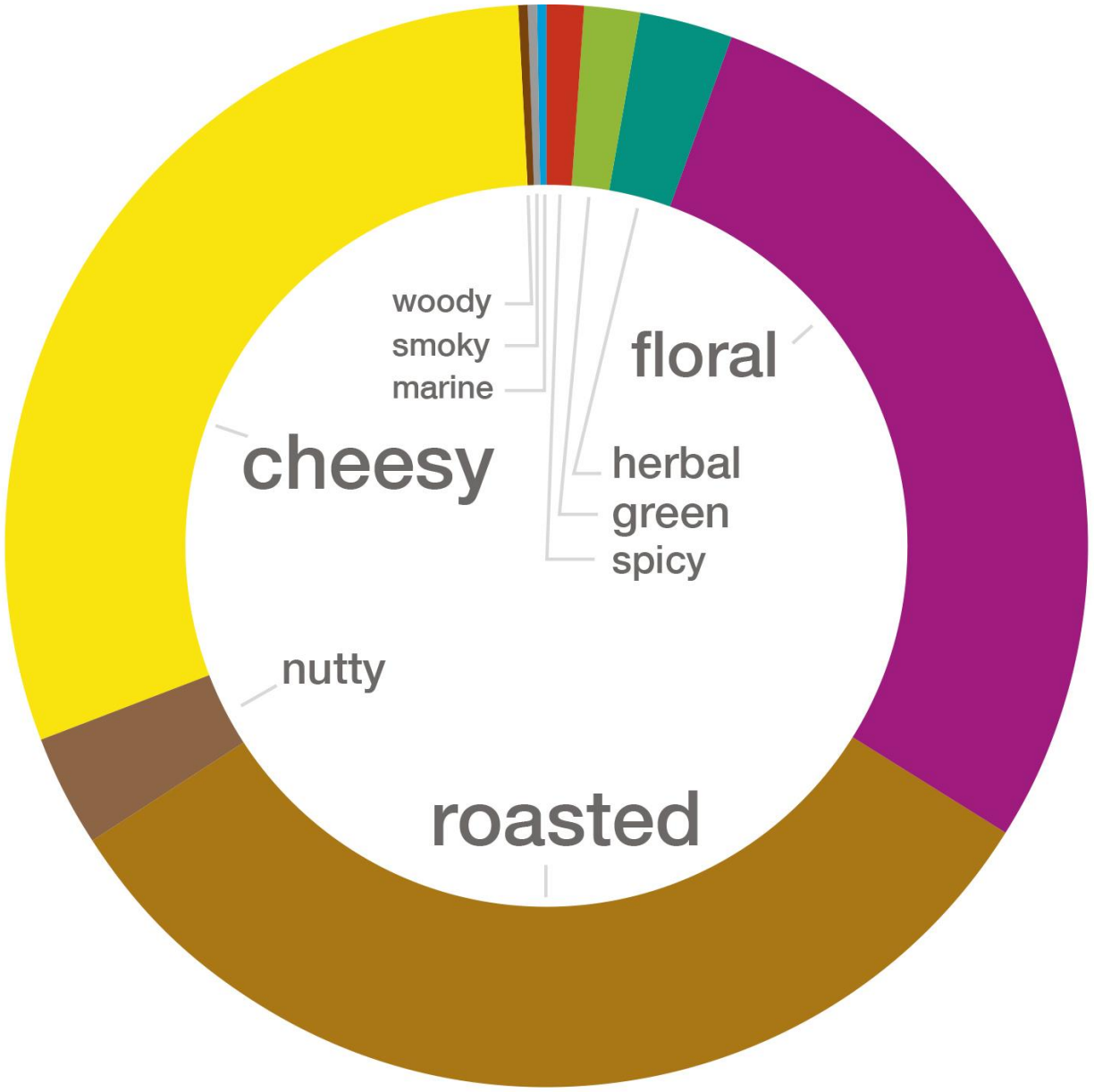
FOODPAIRING®

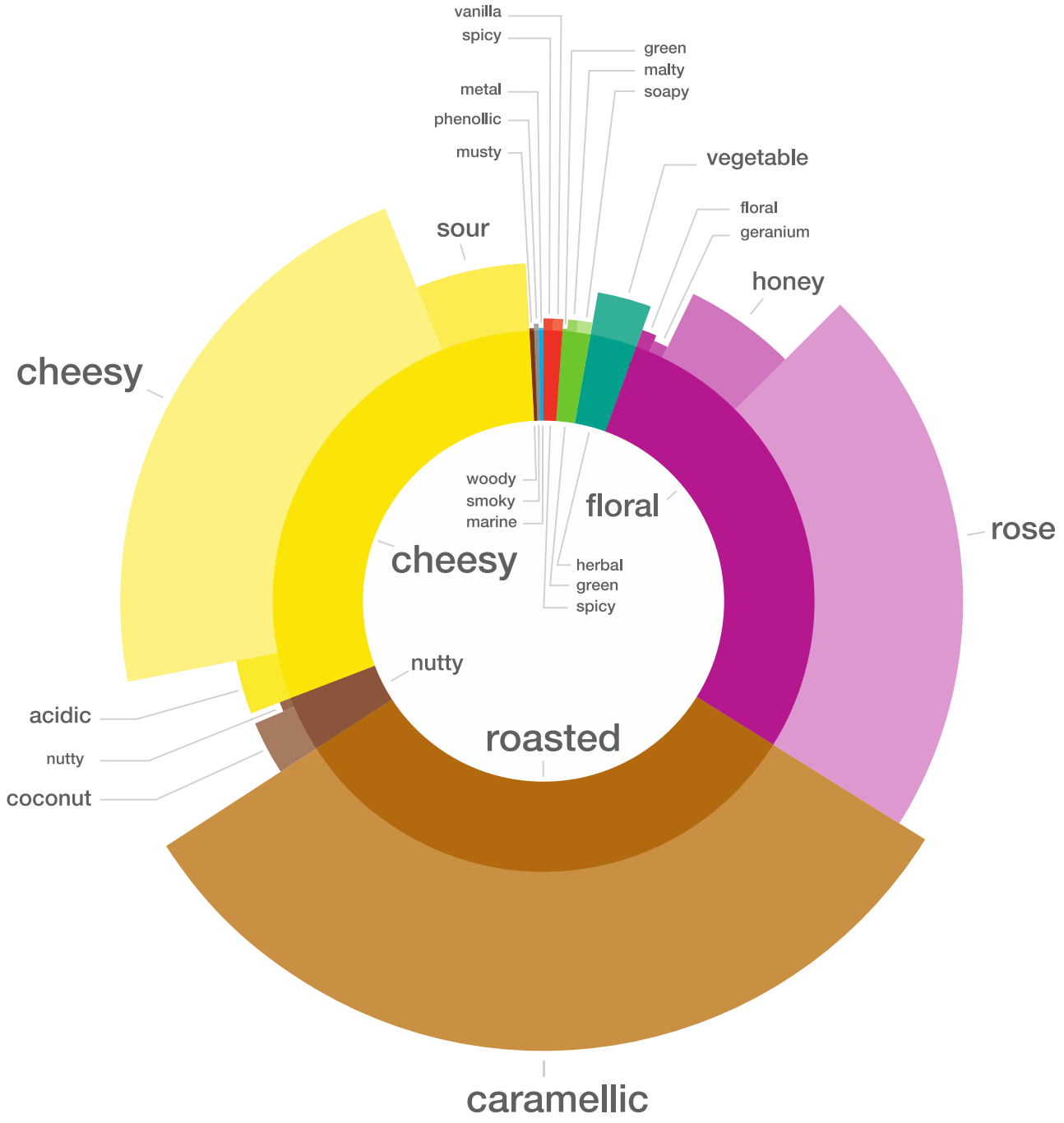


TOMAMI

Main descriptors

- roasted
- cheesy
- floral



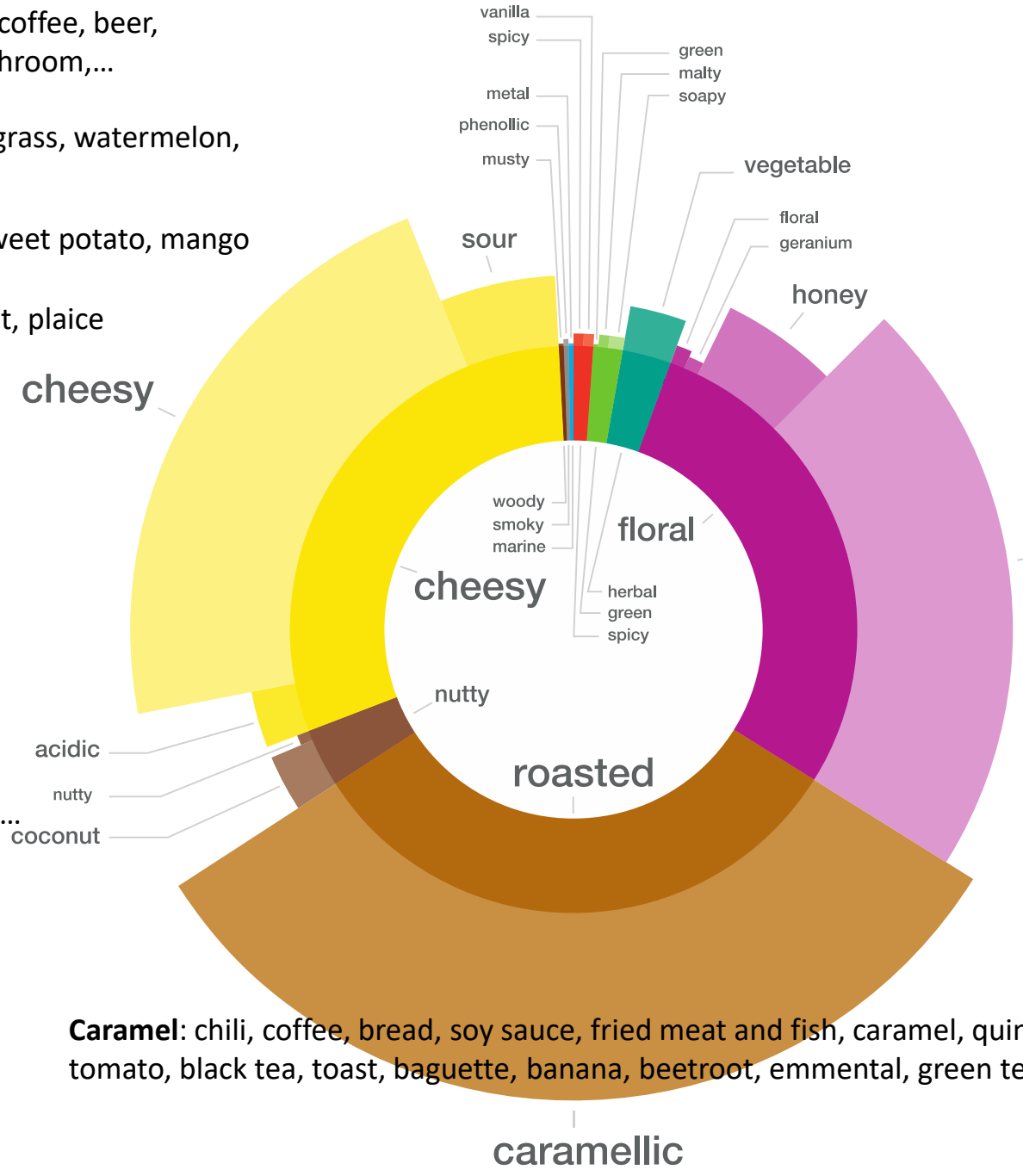

vanilla
spicy
green
malty
soapy
metal
phenollic
musty
vegetable
floral
geranium
sour
honey
cheesy
rose
woody
smoky
marine
floral
cheesy
herbal
green
spicy
nutty
acidic
nutty
coconut
roasted
caramellic

Phenollic: freekeh, black olive, vanille, coffee, beer, chocolade, black tea, champignon mushroom,…

Citrus: carrot, grapefruit, cherry, lemongrass, watermelon, bergamot, ginger, lime, lemon,…

Musty: almond, black tea, asparagus, sweet potato, mango

Sour: freekeh, ginger ale, duck, phaesant, plaice bell pepper, norway lobster, guava,…



Spicy: laurel, gamba, black garlic, lemongrass, rabbit, apple, basil, cinnamon, clove, cranberry, nutmeg…

Vanilla: vanilla, coffee, chocolate, aspargus, popcorn, liqueur, sourdough,

Malty: chili, anchovy, shrimp, duck, crab, hamburger, french fries, fish sauce,…

Vegetable: soy sauce, blue cheese, yellow pepper, olive, physalis, beef, black tea, potato, eggplant, …

Floral: beer, tomato, raspberry, beetroot, horse mackerel, mango, brie, freekeh, artichoke, veal sweetbread,…

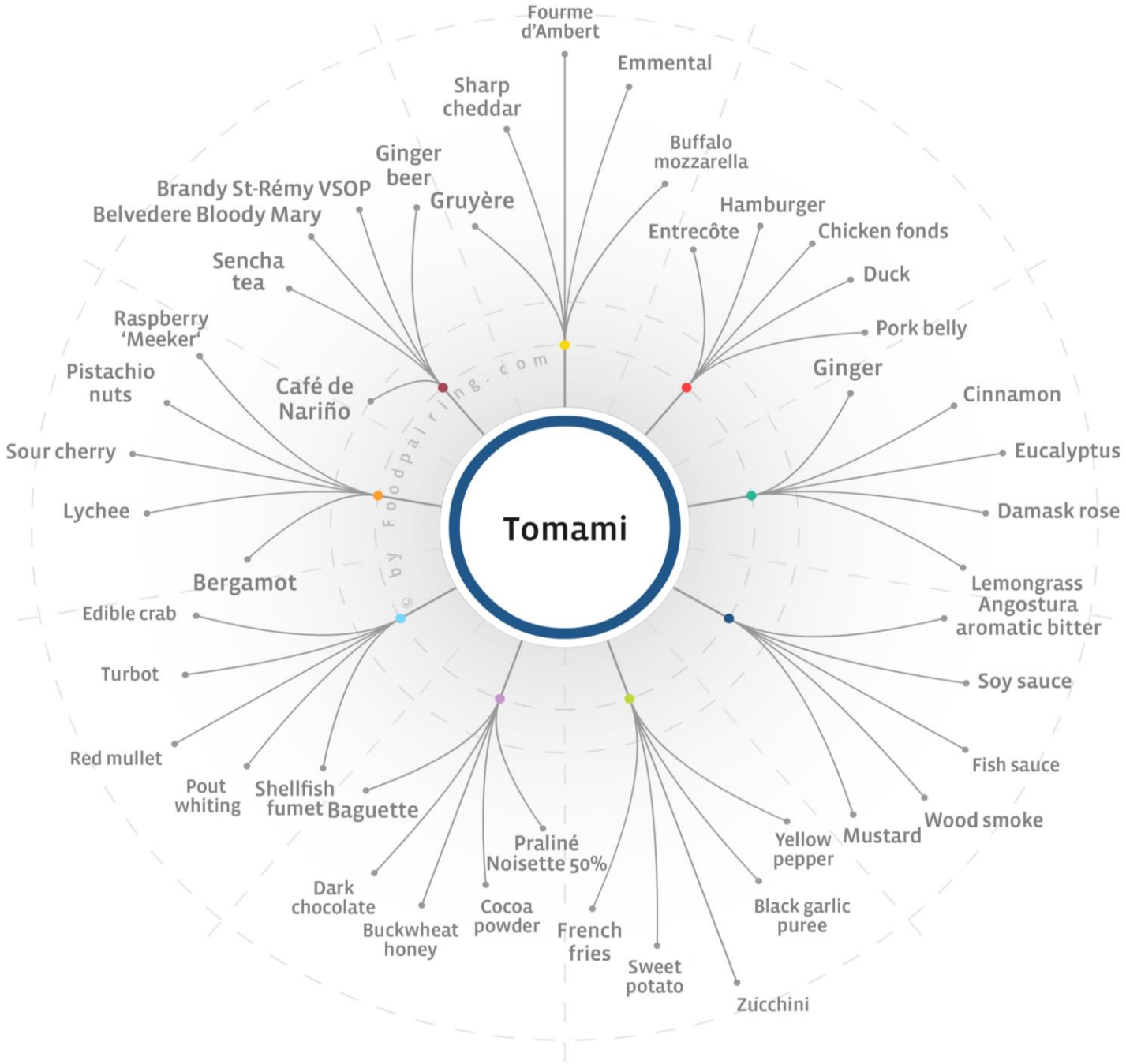
Honey: parmesan, blue cheese, fava bean, gamba, melon, pumpkin, cashew nut, honey, pea, shiso,…

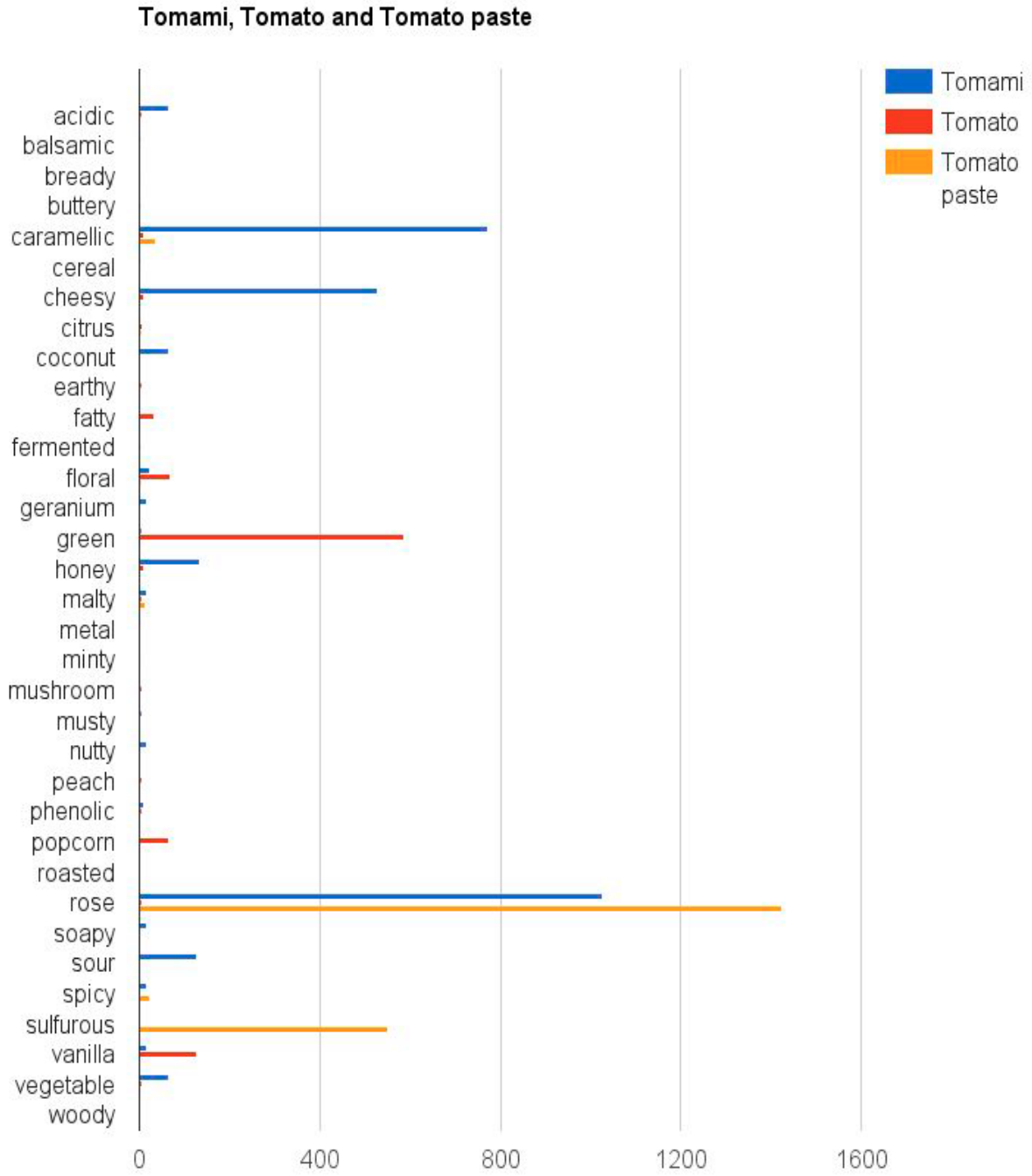
Rose: rum, tamarind, tomato, raspberry, lychee, rose, watermelon, pineapple, apple, lemon sole,…

Nutty: coffee, chocolate, shrimp, crab, almond, asparagus, chicken, soy sauce,…

Coconut: cognac, algae, granadilla, buckwheat, gruyère, peach, apricot, pineapple,…

Caramel: chili, coffee, bread, soy sauce, fried meat and fish, caramel, quinoa, tomato, black tea, toast, baguette, banana, beetroot, emmental, green tea,…


Tomami
Fourme d'Ambert
Emmental
Sharp cheddar
Buffalo mozzarella
Ginger beer
Brandy St-Rémy VSOP
Belvedere Bloody Mary
Gruyère
Hamburger
Entrecôte
Chicken fonds
Sencha tea
Duck
Raspberry 'Meeker'
Pork belly
Pistachio nuts
Café de Nariño
Ginger
Cinnamon
Sour cherry
Eucalyptus
Lychee
Damask rose
Bergamot
Lemongrass
Angostura aromatic bitter
Edible crab
Soy sauce
Turbot
Fish sauce
Red mullet
Wood smoke
Pout whiting
Shellfish fumet
Baguette
Mustard
Yellow pepper
Praliné Noisette 50%
Dark chocolate
Black garlic puree
Buckwheat honey
Cocoa powder
French fries
Sweet potato
Zucchini
© by Foodpairing.com



Aroma profile comparison of fresh tomato and tomato paste with Tomami.

The most important changes are the increase in

- caramellic
- cheesy
- floral (rose)

reduction in

- green notes

Comparing the data to tomato paste, the increase in floral (rose) is similar.

The increase in

- caramellic (sotolon)
- cheesy
- floral (honey)
- coconut

is a differentiator versus the other tomato products.

The profile of tomato paste and Tomami is different, but when comparing the Foodpairing® results between the 2 products, the difference is not that high.

Compared to tomato paste, following ingredients match better

- coffee
- shellfish fumet
- fish, like red mullet
- buffalo mozzarella
- meat: duck, deer, goose
- root vegetables: chervil, sweet potato, beetroot

Tomate – raspberry – rose salad

Chicken – mandarin/tomato sauce