

# Wasabi

(*Eutrema japonicum*) – Brassicaceae



*Eutrema japonicum*, also known as wasabi, is a cruciferous brassicaceae crop which originates from Japan. Pungent and fleshy, it has been used as a food condiment in Japan for centuries to add aesthetic and culinary appeal to foods. Demand for wasabi outside of Japan has exploded with the rapid increase in popularity of Japanese cuisine. Wasabi is a member of the brassica family, grown primarily for its enlarged underground stem, sometimes referred to as a rhizome.

Features	Product value
<p><b>Authentic Wasabi flavour &amp; aroma</b> Wasabi's flavour can be attributed to its high concentration of glucosinolates, which are converted to isothiocyanates (ITCs) when plant tissue is damaged. Allyl Isothiocyanates are responsible for its distinctive flavour.</p> <p><b>Natural shelf life extension</b> Wasabi's anti-oxidant can extend shelf-life and improve food safety.</p>	<ul style="list-style-type: none"> <li>• Add "authenticity" to wasabi flavoured foods</li> <li>• Achieve true Wasabi flavour profile</li> <li>• Clear Label / Label simplification</li> <li>• Extend shelf life</li> <li>• Improve formulation stability</li> </ul>
<p><b>Rich in health-giving properties</b> Wasabi's ITCs have been linked with a variety of health giving properties including anti-microbial, anti-inflammatory, anti-oxidant and anti-mutagenic.</p>	<ul style="list-style-type: none"> <li>• Health &amp; Wellness positioning across a broad range of digestive and respiratory applications</li> </ul>
<p><b>Obesity regulation</b> Wasabi leaves are high in flavonoids, polyphenols and possess potent metal chelating characteristics, and are linked to obesity regulation in tests.</p>	<ul style="list-style-type: none"> <li>• Weight management ingredients and supplements</li> </ul>

## Why Beotanics' variety?

### Grown Close to Market

Beotanics' Wasabi crops are grown and processed in optimum local climates ensuring sustainable production and reduced carbon footprint.

### Secure Supply Model

Beotanics works with customers on a collaborative basis to plan the growth of the required volumes and characteristics specific to our customers needs.

### Superior Ingredient Yield

Beotanics selected varieties of Wasabi deliver consistent ITC yields in European climatic conditions.

## Did you know?

**Demand for Wasabi now outstrips supply, many "wasabi" products include faux wasabi paste made from horseradish.**

## Ingredient applications



Using real Wasabi ensures compliance and brings simplicity and authenticity to on pack labelling.



Wasabi petioles and leaves can also be consumed and possess similar gustative qualities to the wasabi rhizome.



Wasabi contains glucosinolates in high concentration which are converted to isothiocyanates (ITCs) when damaged. This is Wasabi's natural defence system in action – and where its antioxidant power comes from.

The first written record of wasabi is believed to be from the first Japanese medical encyclopaedia 918AD – stating that the crop had been grown in Japan for at least a thousand years.



**BEOTANICS**

healthy plant-based ingredients

# Rediscovering the value of plant based ingredients

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