

Flavor Spotlight

Schmaltz (Chicken Fat)

Rendered poultry fat, or schmaltz, is a cornerstone of Jewish cooking, bringing deep, savory richness to dishes like matzah ball soup. As animal fats experience a resurgence and consumers rediscover traditional cooking methods, chicken fat delivers authentic culinary cues. Its savory, subtly nutty profile enhances a variety of applications, bringing satisfying full-bodied flavor especially to fall and winter comfort foods.

From our experts

“Schmaltz brings a **deep, savory richness that adds instant comfort and authenticity** to a wide range of applications. It’s a nostalgic fat with modern appeal, delivering layered flavor that elevates everything from meals, sides and sauces to soups and even pet products.”

- Roger Lane, Senior Product Manager

Application ideas



Sauces, Prepared Meals
and Sides



Soups and Stews



Pet Foods and Treats

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE SCHMALTZ/CHICKEN FAT** flavor sample.

