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Ингредиенты для выпечки



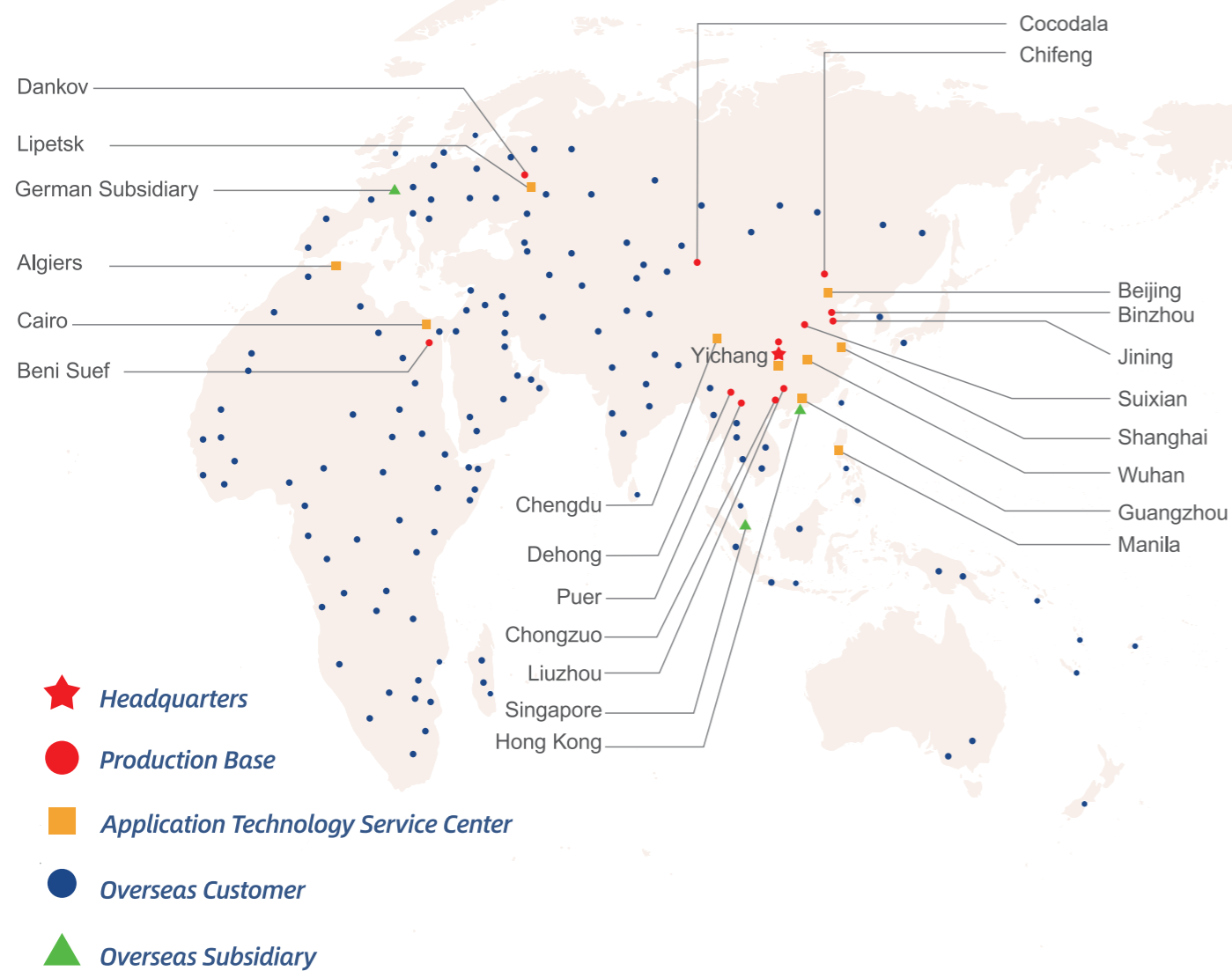
BAKING INGREDIENTS

Who we are

Angel Yeast Co., Ltd, was founded in 1986. As a listed high-tech yeast company in China, it specializes in the production of yeast and yeast derivatives. Angel Yeast has 16 international advanced production bases in China, Egypt and Russia.

Angel Yeast has set up 12 technical centers, with more than 590 R&D professionals and technical engineers providing specialized R&D and technical support for the global market.

Angel Yeast provides products and services for more than 160 countries and regions globally.



Angel in Numbers

MORE THAN **30** YEARS OF FAST GROWTH

12,000 EMPLOYEES

PRODUCTS AVAILABLE IN **160** COUNTRIES

590 R&D PROFESSIONALS

9 CORE BUSINESS UNITS

16 PRODUCTION BASES

12 APPLIED SCIENCE SERVICE CENTERS



Angel advocates the idea of natural, nutritious and healthy diet. Angel's baking products cover baker's yeast, bread improver, premix and other baking ingredients. All products are manufactured under strict process controls in order to satisfy the customers' requirements on the safety and consistency. Through the close cooperation with teams of R&D, manufacturing and customer service, Angel becomes the specialized problem solver for the technical and marketing services in the bakery industry.



■ Premium Instant Dry Yeast

Feature:

- High quality
- High tolerance
- High stability
- Wide applicability

Pack size: 450g*20, 500g*20, 5kg*2,10kg,15kg, 20kg



■ Instant Dry Yeast

Feature: Consistent quality, fast fermentation. / Excellent oven spring. / Wide application. / Long proofing tolerance.

Type: High sugar / Low sugar Shelf Life: 24 months

Industrial baking packaging

Pack size: 100g*60, 125g*12*6, 450g*20, 500g*20, 5kg*2,10kg,15kg, 20kg



Sachet instant dry yeast

Pack size: 10g*48*6, 10g*25*12, 11g*5*60, 15g*300, 20g*300, 100g*60, 125g*12*6



Special Instant Dry Yeast

- Super 2 in1 Instant Dry Yeast
- Instant Dry Yeast for Non
- FrozDo™ (Instant Dry Yeast for Frozen dough(-18°C))
- Instant Dry Yeast for Chilled dough(0-10°C)
- Instant Dry Yeast for Self-Rising Flour

Pack size: 500g*20, 10kg



■ Semi-dry Yeast ❄️

Feature: Same applicability as fresh yeast but same shelf life as Instant dry yeast. / Recommended for frozen dough process.

Type: High sugar / Low sugar Shelf Life: 24 months at -18°C (0°F)

Pack size: 454g*20, 1kg*10, 5kg*2



■ Compressed Yeast ❄️

Feature: Improve bread taste. / Recommended for frozen dough process.

Type: High sugar / Low sugar Shelf Life: 45 days at 0°C - 4°C (32°F - 39°F)

Pack size: 454g*20, 500g*20, 1kg*10



IMPROVE THE TEXTURE

- A66
- A300
- A800
- Bread Improver (vacuum package)

EXTEND THE SHELF LIFE

- A-66
- A-300

INCREASE BREAD VOLUME

- A-66
- A-800
- A-555
- A-1000
- Bread Improver (vacuum package)

INCREASE BREAD SOFTNESS

- Super Soft Bread Improver
- A-66
- A-300
- Bread Improver (vacuum package)



A-66
Feature: Make the dough easy to handle, increase bread volume, improve the texture, extend the shelflife.
Usage: mix well with flour
Dosage: 0.2-0.6%
Packing: 600g*20



A-300
Feature: Stabilize flour's quality, improve the texture, extend the shelflife.
Usage: mix well with flour
Dosage: 0.3-0.4%
Packing: 300g*20



A-800
Feature: Strengthen the gluten, increase the bread volume, improve the texture.
Usage: mix well with flour
Dosage: 0.5%
Packing: 1kg*10



A-555
Feature: Improve gluten, increase bread volume.
Usage: mix well with flour
Dosage: 0.3-0.5%
Packing: 500g*20



A-1000
Feature: Increase bread volume, improve the texture, cost-efficient.
Usage: mix well with flour
Dosage: 0.3-0.5%
Packing: 1kg*10



Bread Improver (vacuum package)
Feature: Increase bread softness, excellent effect against bread staling.
Usage: First blend improver with flour well and then add water to mix all.
Dosage: 0.3-0.5% on weight of flour
Packing: 500g*20



Super Soft Bread Improver
Feature: Increase bread softness, excellent effect against bread staling.
Usage: mix well with flour
Dosage: 0.6-1%
Packing: 5kg*2

FOR BAGUETTE

- LD-300
- LD-500

CONCENTRATED BREAD IMPROVER

- For sweet dough:
CS-04

- For lean dough:
CL-01, CL-05



LD-300
Feature: Increase bread volume, improve crisp of breadcrust.
Usage: mix well with flour
Dosage: 0.3%
Packing: 300g*20



LD-500
Feature: Increase bread volume, improve crisp of breadcrust.
Usage: mix well with flour
Dosage: 0.3-0.5%
Packing: 500g*20, 1kg*10



CS-02
Feature: For kinds of sweet dough, concentrated recipe, cost-efficient.
Dosage: 0.02%
Packing: 10g*50*8



CL-01
Feature: Increase bread volume, improve crisp of bread crust.
Usage: Put the improver in water and mix well or premix with part of flour, then mix well with other flour.
Dosage: 10g (1 sachet) for 50~100kg of flour
Packing: 10g*50*8



CL-05
Feature: Increase bread volume, improve crisp of bread crust.
Usage: Put the improver in water and mix well or premix with part of flour, then mix well with other flour.
Dosage: 0.05% or 25g (1 pack) for 50kg of flour.
Packing: 25g*50*4

FOR HAMBURGER

H-800



H-800

Feature: Make dough easy to extend and operate, improve the texture, increase the yield.

Usage: mix well with flour

Dosage: 0.5%

Packing: 1kg*10

FOR CRUMB

Crumbs Bread Improver



Crumbs Bread Improver

Feature: Increase bread crumbs softness and elasticity, keep good shape of final product.

Usage: mix well with flour

Dosage: 0.4-0.8%

Packing: 1kg*10

FOR PIZZA

Dough Relax Agent (GSH05)



Inactive Yeast GSH05/ GSH-S

Feature: Reduces tearing and shrinkage when molding or sheeting dough. Improves the machinability of the dough.

Usage: mix well with flour

Dosage: 0.1-0.3%

Packing: 5kg*2, 20kg*1

FOR FROZEN DOUGH

Frozen Dough Improver F-99

Croissant bread improver



Frozen Dough Improver F-99

Feature: Reduce the damage of frozen dough during the storage and increase volume of bread, extend shelf life of frozen dough, give frozen dough extra gluten.

Usage: mix well with flour

Dosage: 0.5-2%

Packing: 1kg*10



A-PLUS Soft

Feature: Increase extensibility of dough and reduce the shrink of dough; sncrease volume of finished bread and give croissant better layers; suitable for the procedure of frozen croissant.

Usage: mix well with flour

Dosage: 0.5-2%

Packing: 1kg*10



Paste Bread Emulsifier

Feature:

Suitable for making soft bread.
Improving the extensibility and operability of dough.
Significantly increase the bread's volume.
Effectively preventing the bread from staling.
Improving the bread's texture.

Dosage: 0.8-2% by flour

Shelf life: 12 months

Pack size: 20kg



Release Agent

Feature:

High release power.
Specially developed for use with hot baking tins (50 C).
Based on vegetable oil and waxes.

Shelf life: 15 months

Pack size: 20L, 210L



Shortening

Feature:

Multi purpose and economical shortening.
Wide range of melting point, suitable for bakery, hotel and restaurant.

Shelf life: 18 months

Pack size: 15kg



Margarine

Feature:

Multi purpose margarine with fruity flavor.
Best choice for home and big industry that ensure cost competitiveness.

Shelf life: 18 months

Pack size: 15kg

■ **Baking Powder (Aluminum free)**

Feature: Aluminum free / Double acting / Big volume / Fine texture
Shelf life: 24 months
Pack size: 10g*48*12, 18g*200, 1kg*10, 5kg*2, 10kg, 25kg



■ **Baking Powder**

Feature: Double acting / More powerful / Cost saving
Shelf life: 24 months
Pack size: 1lb*18, 8lb*6, 10kg, 25kg



■ **Cake Improver (Cake Gel)**

Shelf life: 12 months
Pack size: 1kg, 5kg, 10kg, 20kg



■ **Cream of Tartar**

Feature: Easy to use.
Shelf life: 18 months
Pack size: 1kg*10



■ **Custard Powder**

Feature: Easy to use.
Shelf life: 18 months
Pack size: 300g*24, 400g*12, 1kg*10



■ **Cake Improver (Cake Gel)**

Shelf life: 12 months **Pack size:** 1kg*10, 5kg*2, 25kg



■ **Non-Dairy Creamer powder**

Feature: Good whipping performance and stability; Suitable for making cream products, cold drink and other bakery products.
Shelf life: 18 months **Pack size:** 25kg



■ **Sodium bicarbonate (baking soda)**

Feature: Food grade leavening agent; Widely used in bakery, biscuit and food industry.
Shelf life: 24 months **Pack size:** 25kg



■ **Ammonium bicarbonate**

Feature: Food grade leavening agent; Widely used in biscuit and food industry.
Shelf life: 24 months
Packing size: 25kg



■ **Sodium acid pyrophosphate (SAPP)**

Feature: Food grade leavening agent; Widely used in biscuit and food industry.
Shelf life: 24 months
Packing size: 25kg



■ **Sesame**

Feature: Suitable for making hamburger
Uniform and full particle
Shelf life: 12 months **Pack size:** 25kg



■ **Raisin**

Feature: Confectionary grade
Suitable for seed Bread and other bread
Shelf life: 12 months **Pack size:** 25kg



■ **Pumpkin Seed Kernel**

Feature: Suitable for seed Bread and other bread
Natural, Nutritious and Healthy
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ **Sunflower Seeds Kernel**

Feature: Confectionary grade
Suitable for seed Bread and other bread
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ **Watermelon seed kernel**

Feature: Good quality, different size is available
Baked or roasted for immediate eating
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ **Goji Berry**

Feature: Bright red color
Suitable for healthy food and bread.
Shelf life: 12 months **Pack size:** 5kg*4



■ **Dried Cranberry**

Feature: Unique taste, nutrition and healthy
Non-discoloring and remain intact in use.
Shelf life: 12 months **Pack size:** 25lb



■ **Red Bean Paste**

Feature: Original red bean taste
Without any food additives
Shelf life: 12 months **Pack size:** 500g*20, 5kg*4



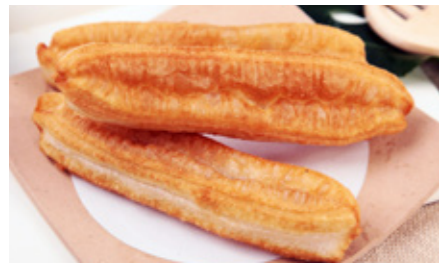
■ **Others**

Products Name	Feature	Shelf life	Packing size
Vital wheat gluten	Protein ≥82% (N×6.25 Dry basis) Widely used in flour and food industry	24 months	25kg
Vanillin	Edible flavors, widely used in food industry Strong fragrance of Vanilla Beans and milk	24 months	500g*40, 25kg
Milk Powder (WMP and SMP)	Suitable for bakery and other food Nutritious and good quality	24 months	25kg
Soybean flour	Non-GMO defatted soybean flour Used in bakery , pasta, meat and other food products.	24 months	25kg
Calcium Propionate	Food grade preservative High purity, good performance	24 months	1kg*20, 20kg, 25kg
Ascorbic Acid (Vitamin C)	Food grade, Antioxidants Widely used in flour and food industr	36 months	25kg
Potassium sorbate	Food grade preservative Widely used in food industry	24 months	25kg
Distilled monoglyceride	Multi-purpose food grade emulsifier Cost saving	24 months	25kg



■ **Mantou Improver**

Feature: Improve the whiteness and internal texture of Mantou.
 Better softness, freshness and Less dosage.
 Dosage: 0.3-0.5%
 Shelf life: 18 months
 Pack size: 15g*50*4, 300g*20, 500g*20



■ **Youtiao Raising Agent**

Feature: Healthy and improve the quality stability.
 Convenient to use.
 Make Youtiao crispy.
 Aluminum-free.
 Dosage: 2-3% of the flour
 Shelf life: 24 months
 Pack size: 20g*50*4, 250g*20, 300g*20, 500g*20



■ **Sweet Rice Leaven**

Feature: The selected strains is nature and safe.
 Easy and convenient.
 Good taste and nutritious.
 Dosage: 0.3-0.4%
 Shelf life: 18 months
 Pack size: 8g*2*20*4, 8g*5*60, 8g*300



■ **Steamed Stuffed Bun Flavor Adjusting Stuffing**

Feature: Apply to the fresh steamed stuffed bun and pork dumpling.
 Easy and convenient.
 Good taste and nutritious.
 Dosage: 8-10%
 Shelf life: 18 months
 Pack size: 1kg*10

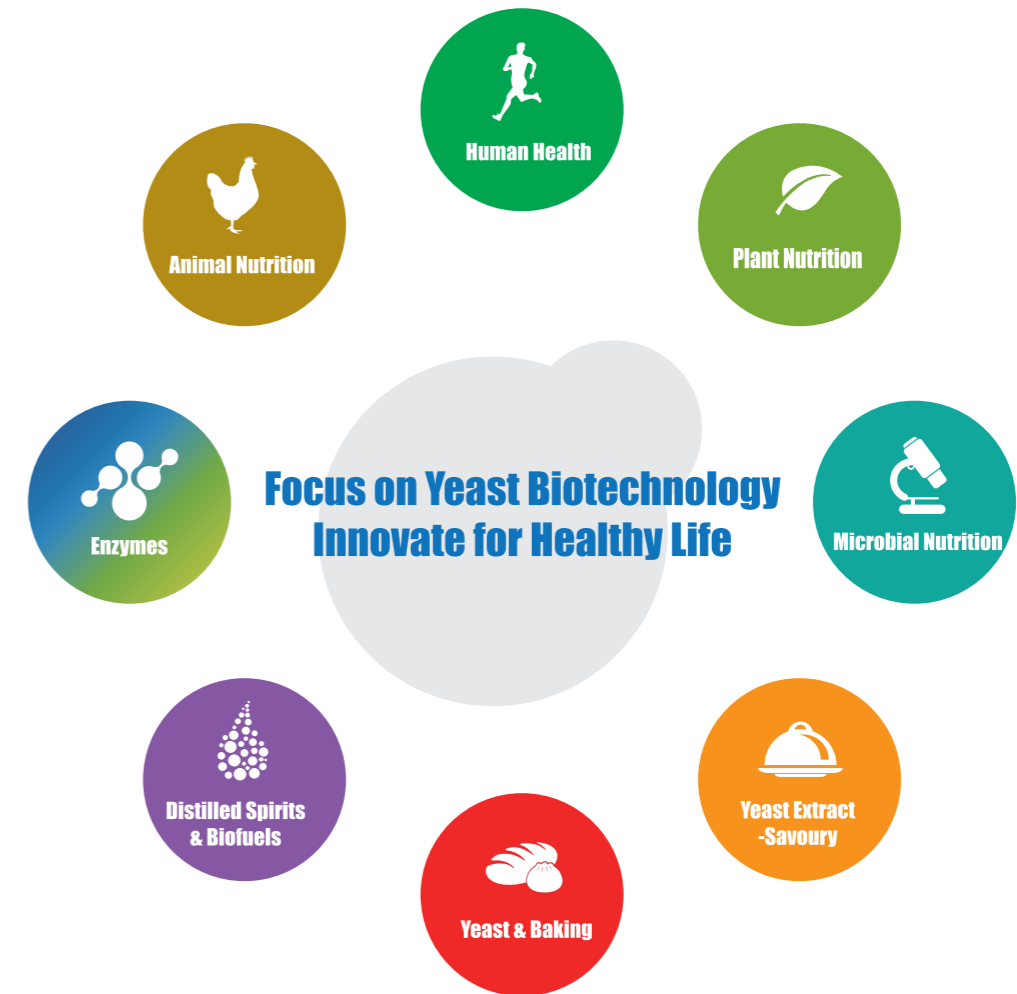
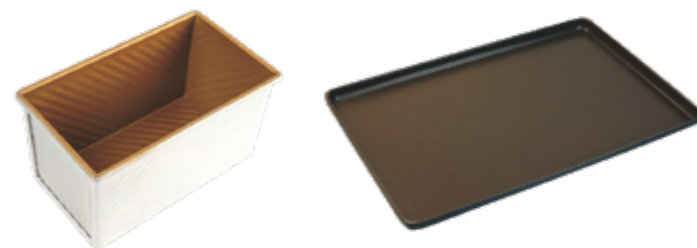


■ **Dumpling Flavor Adjusting Stuffing**

Feature: Apply to the fresh steamed stuffed bun and pork dumpling.
 Easy and convenient.
 Good taste and nutritious.
 Dosage: 0.3-0.4%
 Shelf life: 18 months
 Pack size: 45g*20*4

■ **Baking Tools** (* Customized requirement is available.)

- | | |
|-----------------------|------------------|
| Flat Tray | Bread Pan |
| Hamburger Tray | TrolleyPizza Pan |
| Multi-link Cake Mould | Cake Mould |
| Baguette Tray | Silicone Mold |



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