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Дрожжевые экстракторы

YEAST EXTRACT

Application Manual



VERSATILE APPLICATIONS



Bouillon



Sauces



Sausages



Flavorings



Instant noodles



Vegan



Biscuits



Snacks



Ready meals



Beverages

EXCELLENT FUNCTIONS



Natural source of
Kianness/Umami



Hou-feel/
Mouthfulness
& Lingering taste



Pure & Clean
Taste Profile



Clean
Label



Sodium & Sugar
Reduction



Vegan &
Vegetarian

GUARANTEED QUALITY



RANGES

Our products are available with various salt levels, delivering specific flavor notes according to your preference.



Angeoprime Build savory taste foundation

► KA02, KA66, KA04

Rich in amino acids and flavor peptides.
Gives a well-rounded flavor, builds savory taste foundation.
Salt content: 0-40%
Available in powder and paste forms. 100% water soluble.



Angeoboost More umami. Less salt.

► FIG03, KU012, KU248

Provide strong Xian taste and improve overall mouthfeel.
Natural nucleotide content: 3-24%
Salt content: 0-20%
Ideal substitute for MSG. Beneficial in salt reduction. 100% water soluble.



Angeotide Mouthfulness and lingering taste.

► KA301, SG010, KA324

Provide Hou-feel, lingering taste in foods.
Beneficial in fat/sugar reduction.
100% water soluble.
Salt content: 0-40%



Angearom Add specific flavor notes.

► VKA246, VTC232, SA524

Give specific meaty notes.
Salt content: 0-40%
Available in powder and paste forms.
GMO-free.



AngeoPro A sustainable source of natural protein.

► F80, F81

High protein content (≥ 75%).
Contains multiple vitamins, trace elements, and nutritional components.
Free from yeasty notes and off-notes. Ideal for plant-based meat.



Angeocell Ideal flavor carrier

► NY503, F55, F68

Good choices of dried yeast and autolized dried yeast works as flavor carrier for flavor blendings, seasonings, coating, filling, etc.

Pack Size



20kg/25kg/1000kg



20kg/400kg/500kg

Storage

Store in cool, dry place and avoid from direct sunlight.

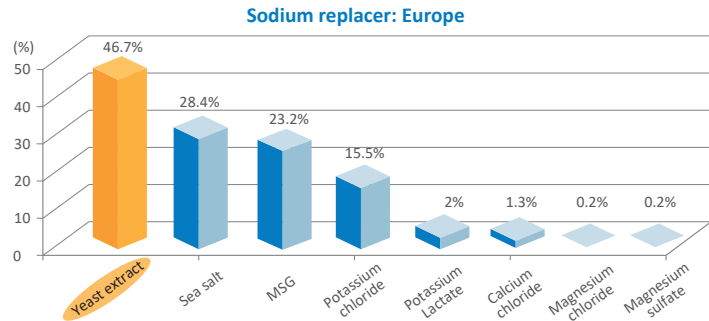
WE FOCUS ON...

SODIUM REDUCTION

Studies have found that Yeast Extract (YE) could increase not only the receptive function of Xian taste receptor in human gustatory sense, but also the salinity effect of sodium, therefore, although the content of sodium chloride has been reduced, the human sense to delicate flavor isn't sacrificed; that is, food with the addition of YE, could also meet people's requirements of deliciousness of food in the case of low salt.

Application studies show that appropriate addition of Angel YE can reduce the amount of salt up to 30% in food, both the Xian and delicious taste can be effectively guaranteed.

In European countries, yeast extract takes center stage as a sodium replacer in soups, sauces, seasonings, instant foods and foods for baby.



Yeast extract replaced sodium as one of Europe's most spotlighted material. Substitution of sodium into the European(2008-2010), Source: innova database) / Source: Health Industry Development institute



Reducing Salt by **30%** with **Angel Yeast Extract**

CLEAN LABEL

In recent years, Angel has launched a variety of YE products to meet the needs of Clean Label for consumers and food manufacturers.

The natural characteristic of YE is determined by its raw material and advanced processing biotechnology. Molasses- a byproduct left after sugarcane producing, is the main raw material of YE and one of the suitable media to yeast species growth. Besides, Yeast Cream is the main raw material for the production of YE, and using the enzyme to degrade yeast is a biological process. Also, the main components of YE are protein, amino acids, and B vitamins, these ingredients are all-natural, which contribute to the nutritional and healthy characteristics of YE.

Nowadays, Yeast Extract has become a popular choice for food manufacturers, e.g., YE can be used to enhance the flavor in "non-food additive added" products, such as soy sauce. Thus, Yeast Extract gains more attention in food industry, and is recognized by more and more consumers.

MSG REPLACEMENT

MSG, a highly concentrated, synthetic and processed form of glutamic acid, is a food additive containing the E-number E621. Angel Yeast Extract, rich in free amino acids, is a natural flavor enhancer and food ingredient coming from yeast. Compared to MSG, Yeast Extract has natural, nutritional, and healthy properties which boost the Xian/umami taste when combining with other food ingredients. Nowadays, more and more manufacturers are using yeast extract to replace MSG.

VEGAN & VEGETARIAN

Healthy, ethical, sustainable food is a global trend, many people are going vegan and interested in plant-based eating and healthier diets. Meat consumption worldwide continues to drop while vegan diet demand grows. Angel Yeast Extract delivers a full range of specific flavors from vegetable to meaty notes. It is an ideal choice to bring out meaty notes in food recipes for vegan, vegetarian, flexitarian, and reducetarian.

Recommended series

All ranges of Angel Yeast Extract.

Recommended series

Angeoboost

Recommended series

Angeoprime
Angearom
AngeoPro



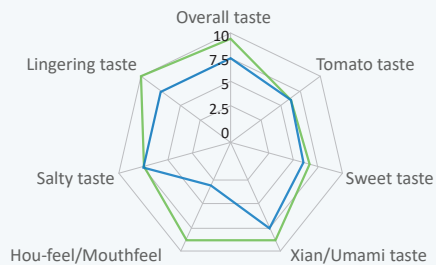
Recommended YE
Angeoboost FIG22LS/KU012

Applications
Bouillon/ Cubes/ Blendings/ Soy Sauce/ Insant Noodles...



Potato Chips Tomato Flavor with **Angeoprime KA02** **Angeobost KU012**

Ingredients	Control(%)	With YE(%)
Angeoprime KA02	/	1
Angeobost KU012	/	3
Maltodextrin	31	31
Salt	20	16
Sugar	12	12
MSG	3	3
Wheat flour	8	8
Tomato powder	15	15
Onion powder	1.2	1.2
Garlic powder	0.5	0.5
Fat powder	5	5
Carrot powder	4.3	4.3



■ Control
■ **Angeoprime KA02 +
Angeobost KU012**

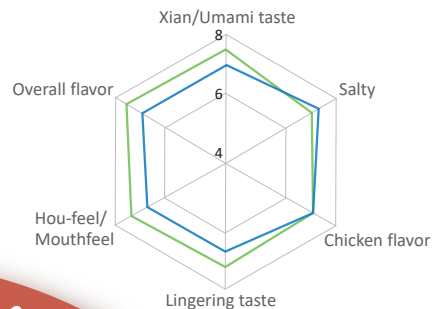
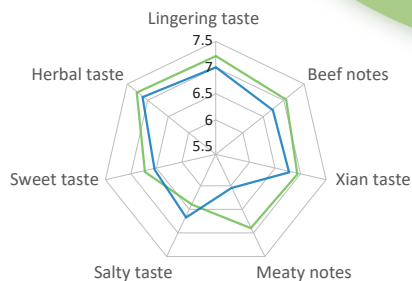
*More savory.
Less salt.*

Beef Bouillon with **Angearom VKA246**

Ingredients	Control(%)	With YE(%)
Salt	43	43
Sugar	9	9
MSG	10	10
I+G	0.8	0.8
Beef broth powder	2	2
Onion powder	2	2
Celery powder	1	1
Caramel color	0.4	0.4
Maltodextrin	10.8	8.8
Angearom VKA246	/	2
Corn starch	8	8
Palm oil	6	6
Butter	6	6
Beef flavor	1	1

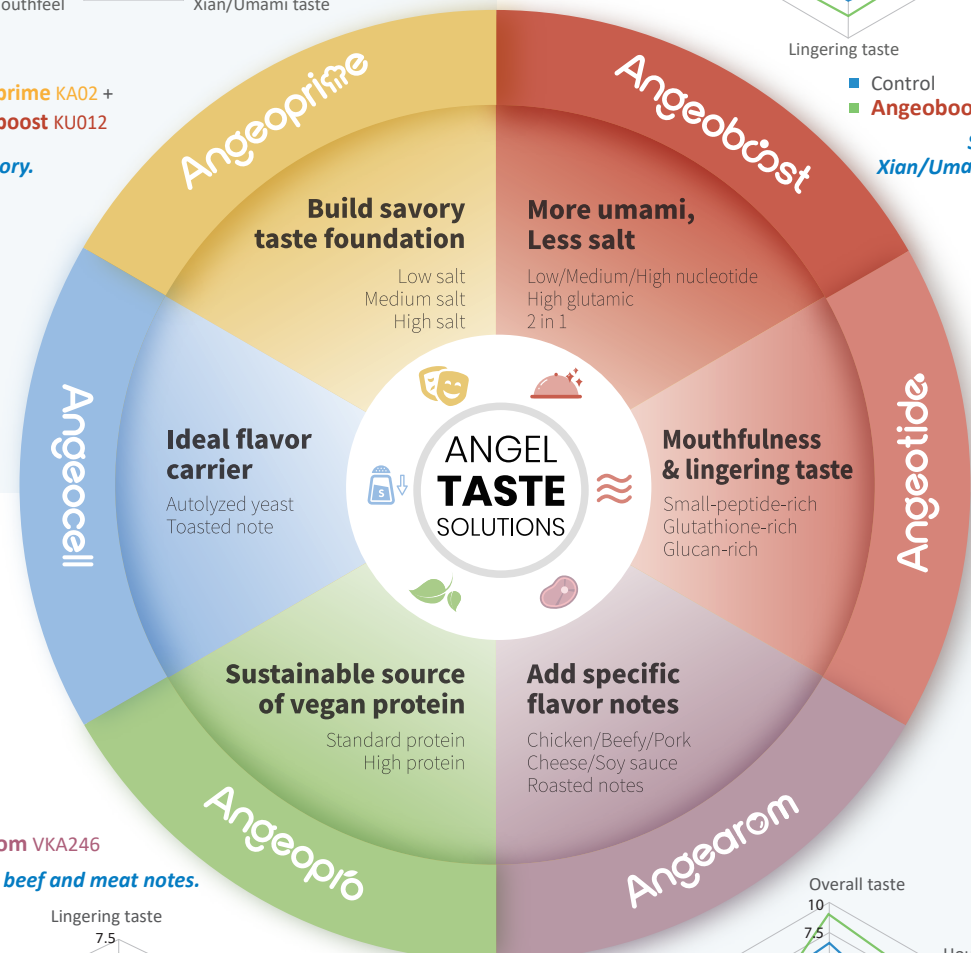
■ Control
■ **Angearom VKA246**

Enhancing beef and meat notes.



■ Control
■ **Angeobost KU227**

*Stronger
Xian/Umami taste.*



Seasoning for Snacks with **Angeobost KU227**

Ingredients	Control(%)	With YE(%)
Salt	14	14
Sugar	20	20
MSG	12	12
Glucose	10	10
I+G	0.5	0.5
Angeobost KU227	/	3
Chicken Powder	4	4
Garlic Powder	2	2
Meat Flavor	20	20
Turmeric Powder	0.6	0.6
Maltodextrin	14.6	11.6
Chicken Flavor	0.3	0.3
Anti-caking Agent	2	2

Soda Cracker with **Angeotide KA301**

Ingredients	Control (%)	With YE (%)
Cake flour	62.18	62.18
Palm oil	6.18	6.18
Powdered sugar	0.44	0.44
Milk powder	1.12	1.12
Salt	0.81	0.81
Baking soda	0.31	0.31
Angel Yeast	0.62	0.62
Water	28.04	28.04
Maltodextrin	0.3	/
Angeotide KA301	/	0.3

■ Control
■ **Angeotide KA301**

Enhancing overall taste and mouthfulness.



Dressings. Sauces.



Applications	Product	Dosage	Features
Soy sauce (additive-free)	Angeoboost KU012	0.5-1%	Xian/Umami flavor, Hou-feel / mouthfeel, balance salty taste
Soy sauce (added MSG, I+G, sweetener)	Angeoboost FIG03	0.2-0.6% [powder], 0.5-1.0% [paste]	Improve Hou-feel/mouthfeel, round off all tastes
Mayonnaise/ Salad dressing	Angeotide KA301	0.3-0.8%	Improve Hou-feel/mouthfeel, mask off-notes, round off all tastes
Oyster sauce	Angeoboost FIG03	0.2-0.6% [powder], 0.5-1.0% [paste]	Improve Hou-feel/mouthfeel, balance salty taste, round off all tastes
Fish sauce	Angeoboost KU012	0.1-0.3% [powder], 0.2-0.5% [paste]	Improve Xian/Umami flavor, Hou-feel/ mouthfeel, balance salty taste
Sweet chili sauce	Angeoboost FIG03 Angeotide KA301	0.2-0.6%	Enhance Xian/Umami flavor, Hou-feel/mouthfeel, round off all tastes
Tomato sauce	Angeoboost FIG03 Angeotide KA301	0.3-0.8%	Enhance Xian/Umami flavor, Hou-feel/mouthfeel, round off all tastes

Bouillon. Soups. Instant noodles.



Applications	Product	Dosage	Features
Beef bouillon	Angeoprime KA02 Angeoboost FIG03	1-5%	Enhance Xian/Umami flavor, Hou-feel/mouthfeel
Chicken bouillon	Angeoprime KA02 Angeoboost FIG03	1-3%	Enhance Xian/Umami flavor, Hou-feel/mouthfeel
Beef bouillon cubes	Angeoprime KA66 Angeoboost KU012	0.1-0.15% [KA66], 0.1% [KU012]	Enhance Xian/Umami flavor, and Hou-feel/mouthfeel
Instant noodles	Angeoboost FIG03	2%	Improve Xian/Umami taste, Hou-feel/mouthfeel and well-rounded taste in soup base

Snacks & Seasonings



Applications	Product	Dosage	Features
Seasoning for nut	Angeoprime KA66	0.5%	Enhance Xian/Umami taste, balance overall taste.
Seasoning for chip /nacho	Angeoboost KU012	2-4%	Give Xian/Umami taste and Hou-feel/ mouthfeel, balance overall taste.

Ready meals.
Frozen meat.



Applications	Product	Dosage	Features
Frankfurt sausage	Angeoprime KA66 Angeoboost LU103	0.2-0.3% [KA66] 0.5% [LU103]	Mask off-notes, bring out meaty notes, enhance Hou-feel/mouthfeel
Steak	Angeoprime KA66 Angeoboost KU012	0.2-0.3% [KA66] 0.3% [KU012]	Enhance Xian/Umami flavor, bring out meaty notes
Meatball	Angeoprime KA66 Angeoboost LU103	0.2-0.3% [KA66] 0.5% [LU103]	Off-notes masking, Hou-feel/mouthfeel enhancing, bring out meaty notes
Barbecue steak	Angeoboost FIG03 Angeoboost LU103	0.2-0.3%	Off-notes masking, Hou-feel/mouthfeel enhancing, bring out meaty notes
Skewer	Angeoprime KA66 Angeoboost LU103	0.2-0.3%	Improve meaty notes, Hou-feel/mouthfeel enhancing
Frozen pre-cooked dish	Angeoprime FIG03 Angeoboost LU103	0.2-0.3%	Improve meaty notes, Hou-feel/mouthfeel & lingering taste

Others



Applications	Product	Dosage	Features
Soda crackers	Angeoprime FIG03 Angeotide KA301	0.3-0.5%	Enhance baked aroma and Hou-feel/mouthfeel, improve overall taste
Baguettes	Angeoprime FIG03 Angeotide KA301	0.3-0.5%	20% salt reduction. Enhance baked aroma and Hou-feel/ mouthfeel, improve overall taste
Toasts	Angeoboost KU227	0.3%	20% salt reduction without compromising the great taste
Cakes	Angeoboost KU227 Angeotide KA301	0.3-0.5%	Mask off-notes, improve the baked aroma and overall taste

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