

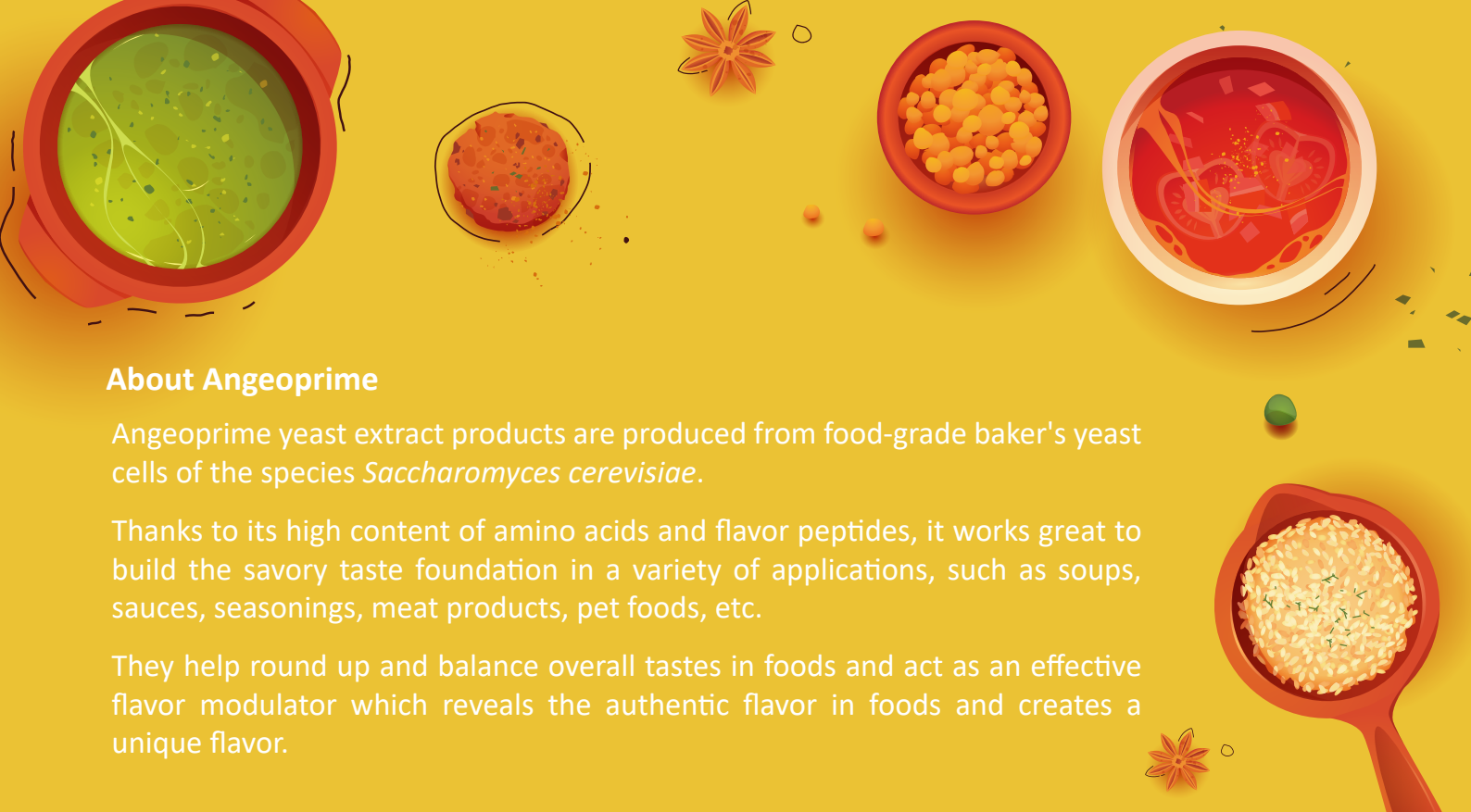
# Angeoprime

*Build savory taste foundation.*



Yeast Extract – Savory





## About Angeoprime

Angeoprime yeast extract products are produced from food-grade baker's yeast cells of the species *Saccharomyces cerevisiae*.

Thanks to its high content of amino acids and flavor peptides, it works great to build the savory taste foundation in a variety of applications, such as soups, sauces, seasonings, meat products, pet foods, etc.

They help round up and balance overall tastes in foods and act as an effective flavor modulator which reveals the authentic flavor in foods and creates a unique flavor.

## Feature

- Rich in free amino acids, taste peptides and other umami substances, synergistic effects in enhancing umami taste
- Give a well-rounded flavor, builds savory taste foundation, coordinate the richness of food condiments.
- 100% water soluble



Halal



Kosher



GMO-free

## Applications



**Bouillon**

Dosage 1-5%



**Snacks**

Dosage 0.5-3%



**Flavorings**

Dosage 0.5-3%



**Sauces**

Dosage 0.5-3%



**Meats**

Dosage 0.5-2%



**Frozen foods**

Dosage 0.5-1.5%



**Instant noodles**

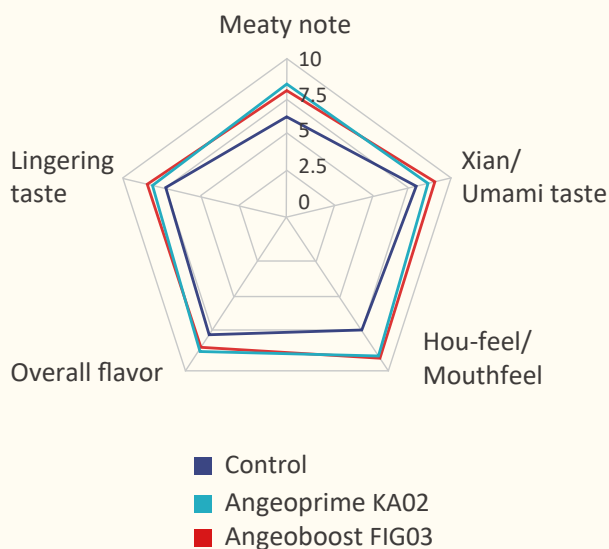
Dosage 0.5-3%



**Soy/Fish sauces**

Dosage 0.5-1.5%

### Chicken Broth



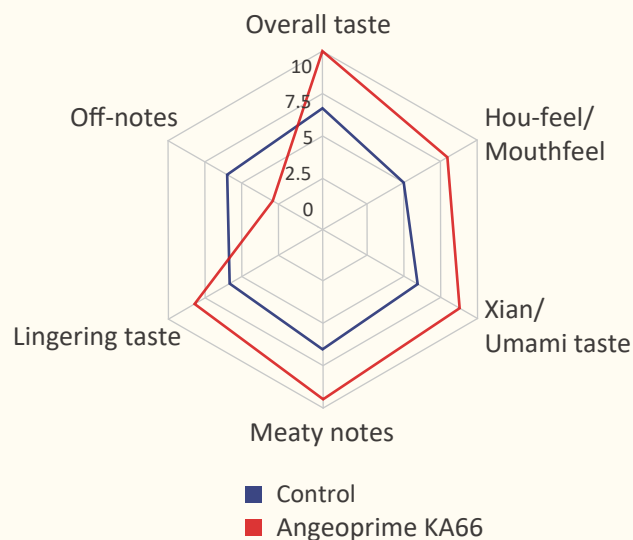
Ingredients	Control (%)	With Angeoprime (%)	
Angeoprime KA02	/	2	/
Angeoboost FIG03	/	/	1.5
Salt	36	36	36
Sugar	10	10	10
MSG	25	25	25
I+G	1	1	1
Chicken powder	8	8	8
Chicken fat	2	2	2
Chicken essential oil	0.2	0.2	0.2
Dehydrated carrot	0.5	0.5	0.5
Dehydrated shallot	0.5	0.5	0.5
Starch	8	8	8
Maltodextrin	7.8	5.8	6.3
Anti-caking agent	1	1	1

#### Preparation:

- Mix Angeoprime KA02 and Angeoboost FIG03 with key material first.
- Mix all ingredients together, fully stir.

Compared with the control group, the Xian/Umami taste, Hou-feel/mouthfullness, and overall taste have been improved obviously.

### Salami



Ingredients	Control	With Angeoprime (%)
Beef	48	48
Butter	15	15
Glucose	1.3	1.3
White sugar	3.2	3.2
Salami fermentation agent	0.8	0.8
Salt	1.1	1.1
Salami spices	2.5	2.5
MSG	0.1	0.1
Phosphate	0.35	0.35
Angeoprime KA66	/	0.3
Ice water	28	28
Total	100.35	100.35

#### Preparation:


- Mix Angeoprime KA66 with key material first.
- Mix all ingredients together, fully stir.

Compared with the control group, the Xian/Umami taste, Hou-feel/mouthfullness, and overall taste have been improved obviously.





*Build savory taste foundation.*

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