

Angeobüsst

More umami, Less salt

Low/Medium/High nucleotide

High glutamic acid

2 in 1



Yeast Extract – Savory



What is umami?

"Umami" is a basic taste apart from sweetness, acidity sourness, saltiness and bitterness. The Japanese "umami" shares the same meaning with " 鲜味" in Chinese. Umami is produced when substances with umami activate the umami receptors on the taste buds, which initiates a series of complex intracellular signal transmission processes. The signals will be sent to the gustatory center in the brain through gustatory nerves and produce chemoreception, which is known as umami, through analysis and integration.

Research scholars have carried out repeated demonstrations and ultimately confirmed that umami is the taste of glutamic acids and nucleotides, the closest description of which is the delicious, meat-like and broth-like mouthfeel of food rich in natural glutamic acids and nucleotides, such as the flavor of mushroom soup and seaweed soup.

What is Angeoboost?

Angeoboost is a natural seasoner rich in substances that produce umami, e.g. natural flavoring nucleotides, glutamic acids, polypeptides and amino acids, made from fresh bread baker's yeasts fully degraded under the effect of multiple types of proteases and nucleases. It includes high-nucleotide YE (yeast extract), high-glutamic-acid YE, and high-nucleotide & high-glutamic-acid YE.



umami
notes



off-notes
masking



salt
reduction



clean
label

Applications

APPLICATIONS	BOUILLON & SOUPS	SNACKS	FLAOVRING	SAUCES	MEATS	FROZEN FOODS	INSTANT NOODLES	SOY/FISH SAUCES
RECOMMENDED DOSAGE	1-5%	0.5-3%	0.5-1.5%	0.3-0.8%	0.2-0.3%	0.3-0.8	0.6-1.8%	0.2-0.6%

Certification



ISO9001



ISO22000



ISO14001

Angeobost high-nucleotide YE Series.

High-nucleotide YE

High-nucleotide YE is a natural seasoner rich in natural flavoring nucleotides and is made from the full degradation of fresh bread yeast cells under the joint effects of multiple types of proteases and nucleases. Its nucleotide content could reach up to 20%. Using high-nucleotide YE in food or condiments can strengthen umami.

Representative products: FIG03, FIG606, FIG12LS, FIG18LS, FIG22LS

Product Characteristics

Good solubility. Transparent solution. Rich umami, strong boosting effect, and rich flavors.

Main Product Indicators

Product	Umami impact	Salt (drying rate)	Nucleotide
FIG03	😊	≤2%	2%~3%
FIG606	😊😊	≤2%	6%~8%
FIG12LS	😊😊😊	≤5%	10%~14%
FIG18LS	😊😊😊😊	≤5%	17%~21%

Fields of Application and Application Methods.

It requires no special addition process and can be directly mixed with other ingredients. The suggested volume of addition in powder seasoners is 0.5%-2%.

Application Effects and Comparison Radar Map.

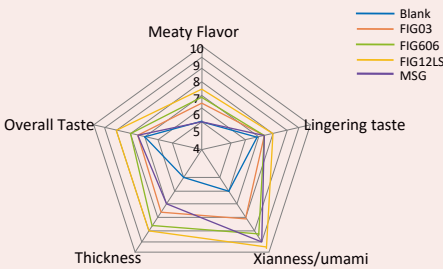
Chicken powder



Application Effects of the Product

The sensory radar map above shows the application of products with a high content of flavoring nucleotides in chicken powder seasoners. Products added with MSG meet a significant increase in umami, but underperform in other tastes. However, with the addition of high-flavoring-nucleotide YE, the chicken powder seasoners gain an overall increase in mouthfeel, especially in terms of umami and thickness.

Application effect: FIG12LS>FIG606>FIG03>MSG.



High-nucleotide YE Plus

High-nucleotide YE Plus takes baker's yeast of special microscopic fungus as the raw material. It is made from the full degradation of fresh bread yeast cells under the joint effects of proteases and nucleases. Its nucleotide content could reach up to 24%. Using high-nucleotide YE in food or condiments can strengthen umami.

Representative products: KU248, KU228

Product Characteristics

Light color, weak smell, and transparent solution. Clean taste, strong boosting effect, and rich flavors.

Main Product Indicators

Product	Appearance	Salt (drying rate)	Nucleotide
KU248	Light yellow powder	≤5.0%	20%~24%
KU228	Light yellow powder	16%~21%	11.5%~14%
KU227	Light yellow powder	≤3.0%	14.0~18.0%

Fields of Application and Application Methods.

It requires no special addition process and can be directly mixed with other ingredients. The suggested volume of addition in powder seasoners is 0.5%-2%.

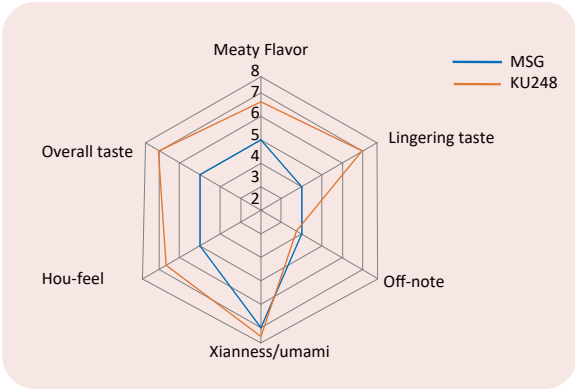
Application Effects and Comparison Radar Map.

MSG-free steak



Application Effects of the Product

The sensory radar map above shows the application of high-flavoring-nucleotide YE Plus in MSG-free steak. Steak whose MSG is replaced with KU248 has greater mouthfulness and aftertaste than the control group with MSG. The YE also improves the fragrance of steak as well as covers up the bad smells.



Angeobost High-glutamic-acid YE

High-glutamic-acid YE

High-glutamic-acid YE FGA012 is a natural seasoner rich in natural glutamic acids and is made from the full degradation of fresh baker’s yeast cells under the joint effects of multiple types of proteases. Its content could reach up to 12%. Using high-glutamic-acid YE in food or condiments can strengthen umami.

Representative product: FGA012

Product Characteristics

- Strong bursting umami: containing around 12% of natural enzymatic glutamic acid.
- Strong thickness: containing rich small peptides.
- It conforms to HALAL and KOSHER and is non-GMO, allergen-free and non-animal-derived.

Product Indicators.

Product Name	FGA012
Salt (drying rate)	≤3%
Glutamic acid	9%~12%

Fields of Application and Application Methods.

It requires no special addition process and can be directly mixed with other ingredients.

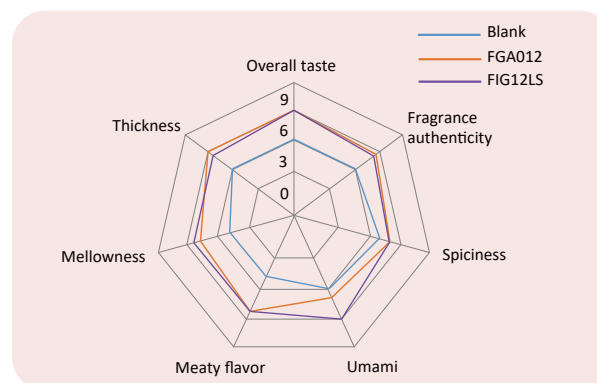
Application Effects and Comparison Radar Map

Instant noodles powder



Application Effects of the Product

As shown in the figure above, the addition of YE to instant noodles powder packs brings a significant increase in quality. In terms of umami increase, FIG12LS performs better than FGA012. However, in terms of product thickness promotion, FIG12LS performs not so well as FGA012. The two YEs have their merits and demerits in terms of the overall taste of the product.



Angeobost 2in1 YE series

High-nucleotide & High-glutamic-acid YE

Angeobost High-glutamic-acid High-I+G YE provides a straight and strong umami, creating great thickness. It is rich in substances of umami such as amino acids and flavoring peptides. Wherein, natural enzymatic glutamic acid and flavoring nucleotide disodium may account for above 9%. It is applicable to food seasoning and can bring the food umami to a higher rank, creating a thick and lingering flavor.

Representative products: KU012, KU016

Product Characteristics

Clear and transparent solution. Straight and strong sensory umami. Great mouthfulness, thickness and lingering taste. It conforms to HALAL and KOSHER and is non-GMO, allergen-free and non-animal-derived.

Product Indicators.

Product	Appearance	Salt (drying rate)	Natural nucleotide	Natural glutamic acid
KU012	Light yellow powder	≤3%	8%~12.5%	9%~12%
KU016	Light yellow powder	17%~21%	8%~12.5%	9%~12%

Fields of Application and Application Methods

Fields of Application

- Users hoping to level up their existing products and promote product quality;
- High-level users in pursuit of natural and additive-free products;
- Users seeking strong umami experience.

Application methods: Generally, it is mixed with other ingredients to add into products.

Application Effects and Comparison Radar Map

Application Effects of the Product

KU012 can enhance the umami of soy sauce while suppressing its saltiness and bitterness to promote the thickness and lingering taste and create a more gentle and harmonious overall flavor.

Soy sauce

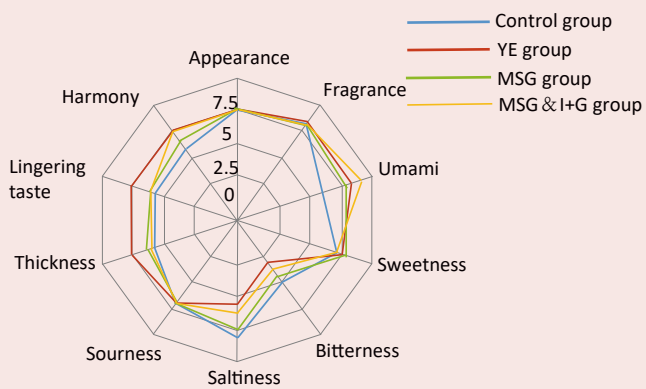


Fig. 1 Effects of Application of KU012 in Additive-free Soy Sauce

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 **Angel**
Yeast Extract - Savory



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