

Main physical and chemical index

Product	Appearance	GSH content
Angeotide SG010	light yellow powder	9%~11%

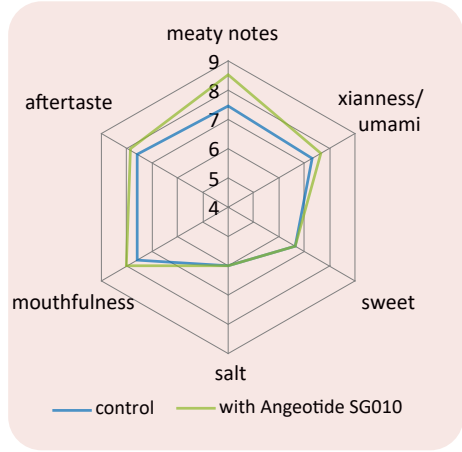
Application effect

Blendings



Take blendings for instance, adding 2% of **Angeotide Glutathione-rich YE SG010**:

- Effectively improves the meaty notes and aroma in end products
- Enhances the Hou-feel/mouthfulness and full-bodied sensation
- Delivers a more well-rounded and balanced taste profile



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Angeotide

*Deliver a superior mouthfeel, long-lasting
aftertaste, and rounder taste*

Deliver a superior mouthfeel, long-lasting
aftertaste, and rounder taste

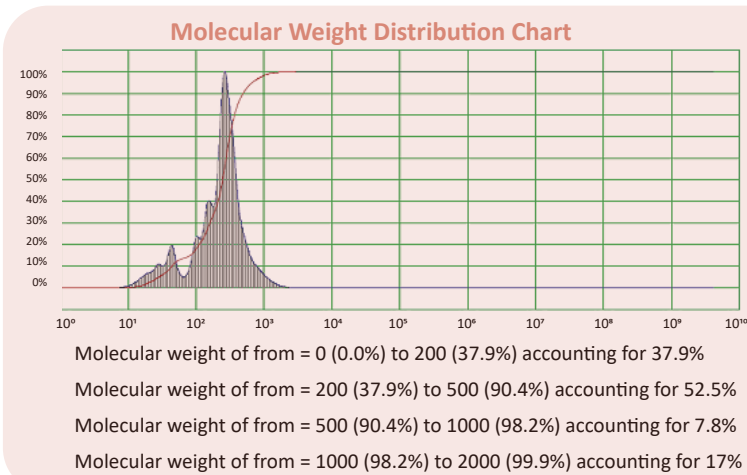


What is Hou-feel?

Hou-feel means “the thick and rich mouth-filling taste” in Chinese, it is equivalent to the Japanese concept "Kokumi". Hou-feel focuses on ‘mouthfulness’ and longer-lasting sensation. Nowadays, Hou-feel/kokumi is one of the tastes highly praised by the global food industry. It occurs as an independent taste in sensory science and is recognized as the sixth basic taste. Hou-feel/kokumi compounds have no taste themselves, but enhance basic tastes (umami, sweet, salty...) and modify the flavor characteristics of balance, mouthfeel, harmony, and duration. In synergy with other tastes, Hou-feel/kokumi makes the end products richer, thicker with a long-lasting aftertaste.

About Angeotide

Angeotide, rich peptide yeast extract, is made from fresh and specific baker yeast, which is rich in protein and ribonucleic acid(RNA). By using proteases and nucleases, the protein and RNA are degraded into peptides, amino acids and nucleotides. These components contribute to the Hou-feel/mouthfulness of yeast extract, while the primary contributors are small peptides and glutathione.

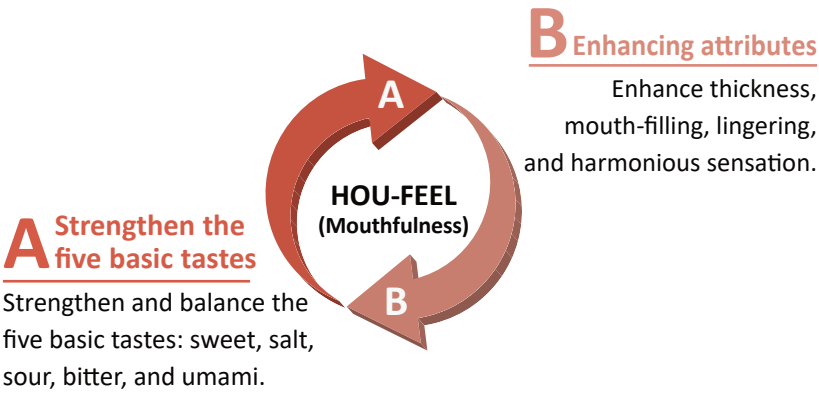


1. Angeotide - Small Peptides-Rich YE

Through bio-enzymatic hydrolysis technology, the protein in yeast is enzymatically hydrolyzed to free amino acids and small molecular peptides, of which short-chain polypeptide content reaches more than 45%. Featuring rich flavor, these peptides are the major contributors of Hou-feel/mouthfulness sensation.

Features

- Balance and coordinate the overall taste profile
- Boost the Hou-feel/mouthfulness and prolong the lingering taste
- Improve Xianness/umami notes in end products



Yeast extract is rich in small molecular peptides & amino acids

Substances of molecular weight of 0-200: **amino acids, sugar, inorganic salt.**
Substances of molecular weight of 200-500: **dipeptide, tripeptide**

From the figure, it’s observed that substances of molecular weight in the range of 0-500 in yeast extract are in the proportion of more than 90%. These substances with content up to 90% are the ones presenting delicious taste such as free amino acids, peptides, etc.

Applications



Dosage
0.5~2%

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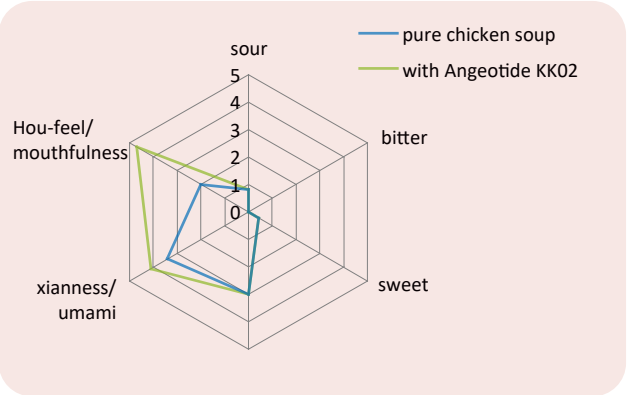
Product	Appearance	Small peptides percentage (on total protein)
Angeotide KK02	light yellow powder	>60%
Angeotide KA262	light yellow powder	>40%
Angeotide KA301	light yellow powder	>80%

Application effect

Chicken soup



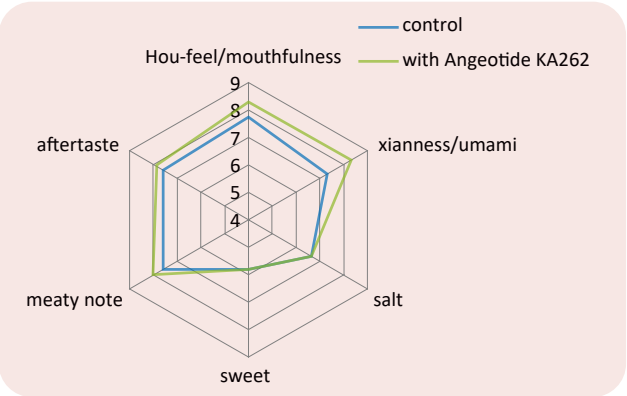
- Take chicken soup for instance, adding **Angeotide KK02**:
- Effectively improves the Hou-feel/mouthfulness of chicken soup
 - Enhances the Xianness/umami notes
 - Delivers a richer, more well-rounded and balanced taste profile



Bouillon cube



- Take bouillon cube for instance, adding **Angeotide KA262**:
- Effectively improves the Hou-feel/mouthfulness of bouillon soup
 - Enhances the Xianness/umami notes
 - Delivers a richer, more well-rounded and balanced taste profile



2. Angeotide - Glutathione-Rich YE

Glutathione is a tripeptide comprised of the amino acids L-cysteine, L-glutamic and glycine. It is the most important antioxidant produced by the body. It prevents cellular damage caused by free radicals and peroxides, and keeps liver and immune system healthy.

Angeotide Glutathione-rich Yeast Extract, produced from food grade baker's yeast, is naturally rich in glutathione up to 10%. As a typical kokumi taste enhancer, glutathione is able to bring distinctive meaty notes, enhance the thickness, continuity, and mouthfulness of foodstuffs while boosting multiple nutritional contents.

Features

- Boost authentic meaty notes.
- Strengthen and balance the basic tastes.
- Enhance the Hou-feel/mouthfulness and prolong the lingering taste
- Detoxifier & antioxidant. Liver protection. Boost immunity.
- Enhance multiple nutritional contents.

Applications

- process flavor | Sulfur-containing amino acids play a vital role in reactive flavors, bringing out meaty notes and adding savory flavors.
- meat product | Boost the meaty notes. Extend the shelf life.
- seasoning for foods | The glutathione-rich yeast extract features distinctive meaty flavors, improving the richness, succulence, and mouthfulness in end products.
- functional foods | Enhance multiple nutritional contents. Boost immunity.

Dosage
0.5~2%