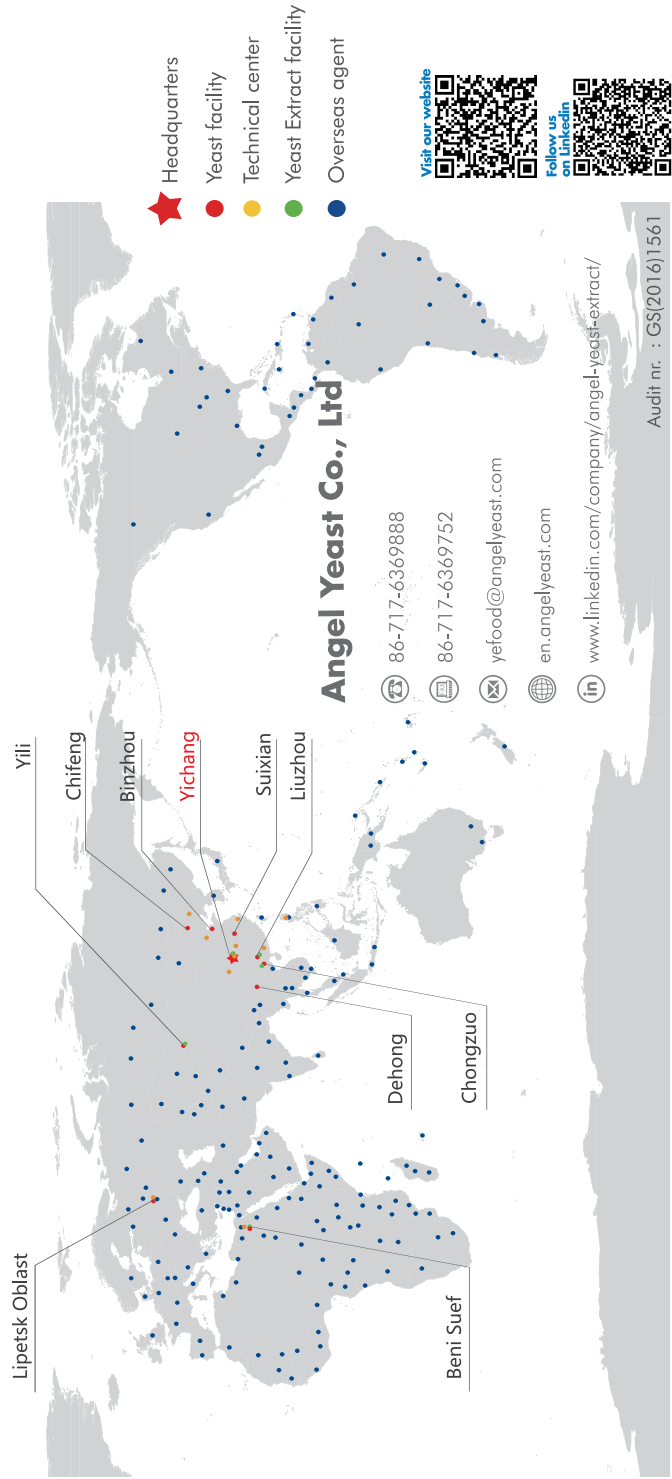


# GLOBAL NETWORK

Angel Yeast Co., Ltd is the largest yeast company in Asia, and the third largest leading yeast company globally. We have an international network in more than 155 countries around the world.



V190813

# YEAST EXTRACT

The art of taste



 Meet various food application needs.

## Excellent Functions

More Savory. Healthier Diet.

- Natural Source of Xian/Umami Taste
- Hou-feel -- Mouthfulness & Lingering Taste
- Pure & Clean Taste Profile
- Sodium & Sugar Reduction
- Clean Label
- Kosher, Halal Certified



ISO9001



ISO14001



ISO22000

## Guaranteed Quality

Safe. Nutritional. Healthy. Environmental-friendly.



## Versatile Applications

Bouillons. Snacks. Flavorings. Instant noodles.

Sauces. Sausages. Biscuits. Ready meals.

.....

## RANGES

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

### Basic YE



KA02. KA65.

KA66. LA00.

#### Features

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

### Xian /Umami Taste YE



FIG606. FIG12LS.

FIG22LS. KU012.

#### Features

- Provide strong Xian taste and improve overall mouthfeel.
- Natural nucleotide content: 3-24%
- Ideal substitute for MSG.
- Beneficial in salt reduction.
- 100% water soluble.
- Salt content: 0-20%
- Available in powder and paste forms.
- Kosher and Halal certified
- GMO-free

### Hou-feel /Mouthfulness YE



KK02. KA301.

SG010.

#### Features

- Provide Hou-feel, lingering taste in foods.
- Beneficial in fat/sugar reduction.
- 100% water soluble. Salt content: 0-40%
- Available in powder and paste forms.
- Kosher and Halal certified
- GMO-free

### Flavor YE



VKA236. VKA246.

TDK002.

#### Features

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

#### Pack Size

 20kg/25kg/1000kg

 20kg/400kg/500kg

#### Storage

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

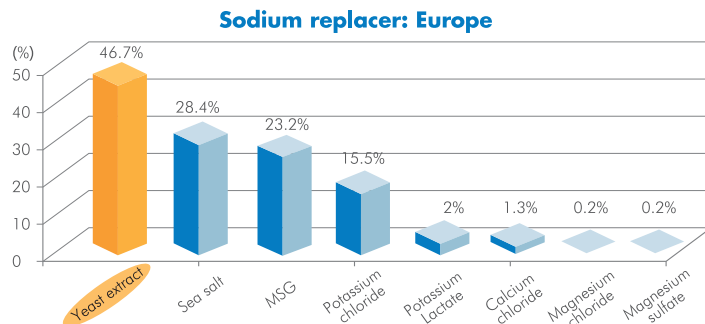
# WE FOCUS ON...

## 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

### Recommended YE

Angel Yeast Extract **FIG22LS/KU012**

### Applications

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

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.

### Recommended YE

All ranges of Angel  
Yeast Extract.

## 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.

### Recommended YE

**KU012/FIG606**

## 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.

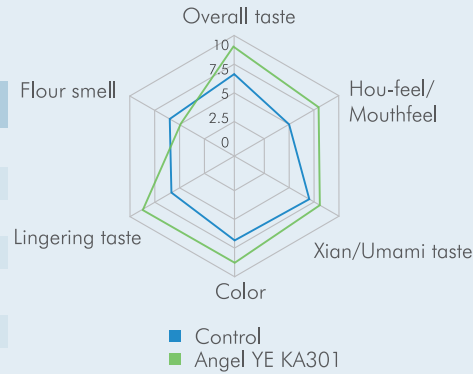
### Recommended YE

**KA02/VKA236/  
VKA246**

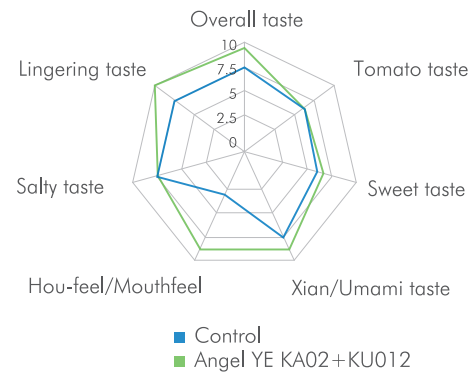


## Soda Cracker with KA301

| 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         | /           |
| Angel YE KA301 | /           | 0.3         |



Enhancing overall taste and mouthfulness.



More savory.  
Less salt.

## Potato Chips Tomato Flavor

with KA02

| Ingredients    | Control(%) | With YE(%) |
|----------------|------------|------------|
| Angel YE KA02  | /          | 1          |
| Angel YE 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        |

**HOU-FEEL/MOUTHFULNESS YE**  
**SG010 KK02 KA301**  
10% Glutathione

### BASIC YE

**KA02** ≤2% Salt  
**KA66** 17-22% Salt  
**KA65** 38±2% Salt

**SPECIFIC FLAVOR YE**

**TDK002** Dark roasted  
**VKA236** Chicken notes  
**VKA246** Beef notes

**XIAN/UMAMI TASTE YE**

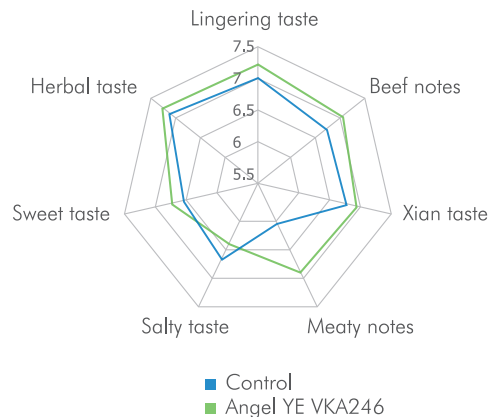
**FIG606** 6-8% I+G  
**KU012** 8-12.5% I+G  
**FIG22LS** 20-24% I+G

**ANGEL**  
**YEAST EXTRACT**

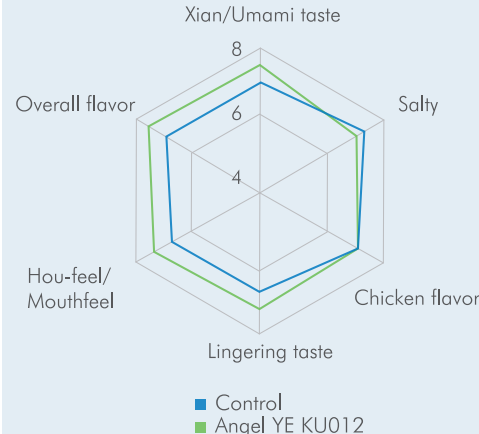
## Beef Bouillon

with 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        |
| Angel YE VKA246   | /          | 2          |
| Corn starch       | 8          | 8          |
| Palm oil          | 6          | 6          |
| Butter            | 6          | 6          |
| Beef flavor       | 1          | 1          |



Enhancing beef and meat notes.



Stronger Xian/Umami taste.

## Seasoning for Snacks

with KU012

| Ingredients       | Control(%) | With YE(%) |
|-------------------|------------|------------|
| Salt              | 14         | 14         |
| Sugar             | 20         | 20         |
| MSG               | 12         | 12         |
| Glucose           | 10         | 10         |
| I+G               | 0.5        | 0.5        |
| Angel YE KU012    | /          | 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          |

## Dressings. Sauces.



| Applications                                | Product                   | Dosage                               | Features                                                                   |
|---------------------------------------------|---------------------------|--------------------------------------|----------------------------------------------------------------------------|
| Soy sauce<br>(additive-free)                | KU012,FIG12LS,<br>FIG18LS | 0.5-1%                               | Xian/Umami flavor, Hou-fee!-/mouth-<br>feel, balance salty taste           |
| Soy sauce<br>(added MSG,<br>I+G, sweetener) | KA262,FIG03,<br>LT01,TS01 | 0.2-0.6%[powder],<br>0.5-1.0%[paste] | Improve Hou-fee!-/mouthfeel, round<br>off all tastes                       |
| Mayonnaise/<br>Salad dressing               | KA301, KK02               | 0.3-0.8%                             | Improve Hou-fee!-/mouthfeel, mask<br>off-notes, round off all tastes       |
| Oyster sauce                                | KA262,FIG03,<br>LT01,TS01 | 0.2-0.6%[powder],<br>0.5-1.0%[paste] | Improve Hou-fee!-/mouthfeel, balance<br>salty taste, round off all tastes  |
| Fish sauce                                  | KU012,FIG03,<br>LT01      | 0.1-0.3%[powder],<br>0.2-0.5%[paste] | Improve Xian/Umami flavor,<br>Hou-fee!-/ mouthfeel, balance salty<br>taste |
| Sweet chili sauce                           | KA262,KA301,<br>FIG03     | 0.2-0.6%                             | Enhance Xian/Umami flavor,<br>Hou-fee!-/mouthfeel, round off all<br>tastes |
| Tomato sauce                                | FIG03,KA301,<br>KK02      | 0.3-0.8%                             | Enhance Xian/Umami flavor,<br>Hou-fee!-/mouthfeel, round off all<br>tastes |

## Bouillon. Soups. Instant noodles.



| Applications        | Product             | Dosage                          | Features                                                                                |
|---------------------|---------------------|---------------------------------|-----------------------------------------------------------------------------------------|
| Beef bouillon       | FIG03,KA02          | 1-5%                            | Enhance Xian/Umami flavor,<br>Hou-fee!-/mouthfeel                                       |
| Chicken bouillon    | KA66,KA02,<br>FIG03 | 1-3%                            | Enhance Xian/Umami flavor,<br>Hou-fee!-/mouthfeel                                       |
| Beef bouillon cubes | KA66,KU012          | 0.1-0.15%[KA66]<br>0.1% [KU012] | Enhance Xian/Umami flavor, and<br>Hou-fee!-/mouthfeel                                   |
| Instant noodles     | KU208,FIG03         | 2%                              | Improve Xian/Umami taste,<br>Hou-fee!-/mouthfeel and<br>well-rounded taste in soup base |

## Snacks & Seasonings



| Applications                 | Product     | Dosage                       | Features                                                                    |
|------------------------------|-------------|------------------------------|-----------------------------------------------------------------------------|
| Seasoning for nut            | KA66        | 0.5%                         | Enhance Xian/Umami taste,<br>balance overall taste.                         |
| Seasoning for chip<br>/nacho | FIG03,KU012 | 4-6% [FIG03]<br>2-4% [KU012] | Give Xian/Umami taste and<br>Hou-fee!-/mouthfeel, balance<br>overall taste. |

Ready meals.  
Frozen meat.



## Applications Product Dosage Features

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

Others



## Applications Product Dosage Features

|               |              |          |                                                                                        |
|---------------|--------------|----------|----------------------------------------------------------------------------------------|
| Soda crackers | KA301, FIG03 | 0.3-0.5% | Enhance baked aroma and Hou-feel/mouthfeel, improve overall taste                      |
| Baguettes     | FIG03, KA301 | 0.3-0.5% | 20% salt reduction. Enhance baked aroma and Hou-feel/ mouthfeel, improve overall taste |
| Toasts        | KU012        | 0.3%     | 20% salt reduction without compromising the great taste                                |
| Cakes         | KK02, KU203  | 0.3-0.5% | Mask off-notes, improve the baked aroma and overall taste                              |



If you are interested in additional information, please contact [yefood@angelyeast.com](mailto:yefood@angelyeast.com).