



安琪家用產品介紹

Angel Household Products



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en.angeyeast.com

一、酵母、膨松剂及改良剂

Yeast、Raising Agent and Improver

1、活性干酵母

Instant dry yeast

安琪活性干酵母使用遺傳工程和現代干燥技術。

發酵快速，使用便捷。活性干酵母可適用於面包、饅頭等面食的生產制作。

Angel active dry yeast uses genetic engineering and modern drying technology. Fast fermentation and easy to use. Active dry yeast is applied to the making of bread、cake、steamed buns and so on.

包裝規格：5 克*400、11 克*4*60、11 克*3*20*4、11 克*5*60、11 克*10*20、11 克*20*12、100 克*60、125 克*36、500 克*20

Packing specification: 5g*400、11g*4*60、11g*3*20*4、11g*5*60、11g*10*20、11g*20*12、100g*60、125g*36、500g*20

成分：酵母、乳化劑

Ingredients: Natural yeast, emulsifier

功能特性：

Functional Features:

1.適合制作各種面包。

1. It's suitable for the making of all kinds of breads

2. 高活性發酵，可大幅減少醒發時間。

2. High fermentation activity with significant reduction of fermentation time;

3. 使面團在烤箱中有良好的擴展性，具有顏色一致、發酵充分、內部良好質地構造等優點。



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3. Good expansion of dough in oven, uniform in color with sufficient fermentation and good texture.

使用方法：面粉重量的 0.8-1.2%

Usage: 0.8-1.2% of the weight of flour

用法：先將酵母、面粉和其他幹物質混合，然後加入水攪拌充分

Usage: First, mix yeast with the flour and other dry ingredients first, then add water and stir well.

注意：避免直接將酵母和油、鹽或冰混合。在所有材料混合好後再加入油。冬季需保持水溫在 26-28℃

Note: Avoid directly mixing yeast with oil, salt and ice. Oil is to be added after all other ingredients have been well mixed. In winter, the temperature of water need to be adjusted and maintained between 26-28℃.



经典产品,畅销20年。
安琪酵母——发面就是快

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2、安琪馒头改良剂

Angel Mantou Improver



安琪馒头改良剂是专门开发用来制作中高檔发酵面食。它独特的生物酶构造能够增大馒头并有更好的柔软质地。

The mantou improver of new type is specially developed for moderate high fermented flour based food. Its unique bio-enzyme formula can enlarge the size of mantou and make it softer with better texture.

包裝規格：15 克*50*4、50 克*100、300 克*20、5 公斤*2

Packing specification: 15g*50*4、50g*100、300g*20、5kg*2

保質期：18 個月

Shelf life: 18 months

貯存條件：密閉儲藏于幹爽陰涼處

Storage:

Store in a dry and cool place.

配料：玉米澱粉，大豆蛋白粉，硬脂酰乳酸鈉，單硬脂酸甘油酯，維生素 C，木聚糖酶，脂肪酶， α -澱粉酶，葡糖氧化酶。

Ingredients: corn starch, soya flour, sodium stearoyl lactylate, glycerin monostearate, ascorbic acid, xylanase, lipase, alpha-amylase, glucose oxidase.

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應用範圍：適用於饅頭、花卷、包子等中式面點的制作

Range of application: for all types of Chinese pastries, such as Mantou、steamed roll、baozi.

產品特性：

Features:

- 1, 提高面團的加工能力，加快面筋的行程
- 1, Enhance the processing capacity of dough , promote formation of gluten ;
- 2, 為酵母的生長提供必需的營養。
- Provide the required nutrition for the growth of yeast
- 2, 提高發酵過程中酵母的耐久性和穩定性。
- 1, Improve the endurance and stability of yeast in the process of fermentation.

使用方法：與面粉、酵母直接混合

Usage: Pour Angel Mantou Improver and other ingredients into the flour, then start mixing.

Best results will be achieved with the dosage of 0.5% of the flour weight.

对比实验的图片 comparative test picture



Without mantou improver



0. 5% Angel mantou improver

添加安琪馒头改良剂能使馒头、包子等面制品的表面更加光滑,白度好,使体积更大并有利于营养的吸收。
Angel Mantou Improver can make the surface of the Pau smoother, increase the final volume and keep more nutrient.



Without mantou improver



0. 5% Angel mantou improver

内部组织细腻，口感更柔软，白度好，
Make the internal tissue finer, the taste softer, the whiteness better.

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3、安琪双效泡打粉

Angel Double Acting Baking Powder



安琪雙效泡打粉不含鋁，具有雙效起發作用。適合做蛋糕、面包、油炸小吃、點心等。

Angel Double Acting Baking Powder is aluminum-free and it has double-effect foaming function. It is suitable for making cakes, breads, fried snacks and refreshments etc.

包裝規格：50 克*20*4、100 克*10*10、1 公斤*10、5 公斤*2

Packing specification: 50g*20*4, 100g*10*10, 1kg*10, 5kg*2

保質期：24 個月

Shelf life: 24 months

貯存條件：于陰涼乾燥處保存

Storage: Store in a cool and dry place

配料：碳酸氫鈉，碳酸鈣，磷酸二氫鈣，葡萄糖酸-δ-內酯，澱粉，焦磷酸二氫二鈉

Ingredients: sodium hydrogen carbonate, calcium carbonate, calcium dihydrogen phosphate, glucono delta-lactone, starch, disodium dihydrogen pyrophosphate.

推薦用量：面粉重量的 0.5~2%

Recommended dosage: 0.5~2% on flour

使用限量：面粉重量的 5%

Maximum dosage: 5% of the weight of flour

使用方法：

將產品直接加在面團中，可以制作蛋糕、面包、點心等。尤其適宜制作蛋糕和面包。

Usage:

Add the product directly into the flour to make cakes, breads, youtiao, desserts, etc., especially for cakes and breads.

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4、无铝油条膨松剂

Aluminum-free Youtiao Raising Agent

适用于油條等油炸蓬鬆食品

Applicable to Youtiao and other fried puffed food

包裝規格：20 克*50*4、250 克*20、300 克*20、500 克*20

Packing specification:

20g*50*4、250g*20、300g*20、500g*20



配料：碳酸氫鈉、玉米澱粉、碳酸鈣、酒石酸、磷酸二氫鈉、檸檬酸、纖維素酶

Ingredient: sodium bicarbonate, corn starch, calcium carbonate, tartaric acid, sodium dihydrogen phosphate, citriiaoc acid and cellulase

推薦使用量：面粉用量的 2-3%，不得超過

面粉用量的 5%

Recommended amount: 2-3% of the amount of flour, no more than 5% of the amount of flour

貯存方法：密閉儲藏于幹爽陰涼處

Storage method: sealed and stored in dry, cool place

生產日期：見包裝上噴碼打印

Production date: see the printed and sprayed code on the packet

保質期：12 個月

Shelf life: 12 months

操作流程（如圖示）：

Operation procedure (see the picture):

1. 和面——將本袋安琪無鋁油條膨鬆劑（20 克）均勻，撒入面粉中（500 克中高筋面粉），加水 300 克和成面團；

1. Mixing dough—evenly sprinkle Angel aluminum-free fried dough stick raising agent (20g) into the flour (500g medium and high gluten flour), add 300g waterto make the dough;



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2. 静置——面團用保鮮膜蓋好，靜置 20 分鐘

2. Resting—cover the dough with preservative film. Leave to rest for 20 minutes.



3. 揉面——揉 2-3 分鐘，用保鮮袋裝好，常溫或冷藏放置（錫面）3-9 個小時，夏天短
冬天長

3. Kneading dough—knead the dough for 2-3min, and put it in preservative bag. Keep (for secondary fermentation) at room temperature or in cold storage for 3-9h, the time should be shorter in summer, longer in winter.



4. 拉條——拉長條，並用手按成長片狀

4. Stretching—pull the dough into lengths, and press it into long slice with hands.

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5. 成形——切劑子，取兩片疊壓，用筷子或尺子壓成型

5. Shaping—divide the dough into small peices, take two pieces and overlap, press and shape with chopsticks or ruler



6. 成熟——將劑子拉長，入 200 ℃ 的油鍋鍋翻滾炸至金黃即可

6. Cooking—pull the small piece into lenghs, fry in 200 ℃ oil until golden yellow



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5、甜酒曲

Angel Rice Leaven



甜酒釀是中國民間傳統小吃，學名“醪糟”，已愈千年歷史，主要是利用熟糯米或熟大米加入有益微生物菌發酵而制成，其釀制工藝簡單，口味香甜醇美，在我國、東南亞、日韓等地區廣受歡迎。安琪甜酒曲採用先進微生物培養工藝及設備生產，其含有的微生物對米酒發酵十分有益。菌種純度高、品質穩定、用量很少就能達到效果。

Sweet Rice Wine, whose formal name is "rice wine", is a traditional Chinese folk snack with a history of over a thousand years in China. It is mainly made through fermenting by cooked glutinous rice or cooked rice added with beneficial microorganisms. with simple brewing process and sweet and mellow taste, It is popular in China, Southeast Asia, Japan, South Korea and other regions. Angel rice leaven is produced by adopting advanced microorganism culturing process and equipment, and its microorganism is very beneficial to the fermentation of sweet rice wine. The strain is of high purity and stable quality. Low doses of the rice leaven can help achieve the desired effect.

包裝規格：8克*20*4、8克*2*20*4、8克*5*10*6、8克*10*5*6、8克*300、300克*20、5公斤*2、10公斤*1、25公斤*1

Packing specification: 8g*20*4、8g*2*20*4、8g*5*10*6、8g*10*5*6、8g*300、300g*20、5kg*2、10kg*1、25kg*1

保質期：12個月

Shelf life: 12 months

保存：陰涼幹燥處

Storage: keep in cool and dry place

配料：根霉菌、米粉

Ingredients: rhizopus and rice flour



用量：每小包（8克）可做 2-2.5 公斤糯米（或大米）

Amount: each packet (8g) can be used for 2-2.25kg glutinous rice (or rice)

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家庭制作方法:

Household operation method:



1, 將糯米浸泡至手指碾碎;

1, Soak the glutinous rice till being crushed by finger;



2, 將糯米蒸熟.再冷却到 30 攝氏度左右;

2, Steam the glutinous rice, and cool to about 30°C;



3, 將安琪甜酒曲拌入糯米飯中,混合均勻.裝入幹净的容器中,米飯中間戳一個小坑.

3, Stir Angel rice leaven into the cooked glutinous rice until blended, place into a clean vessel, and prick a small hole in the cooked rice.



4, 然後用紗布蒙好放置在 30 攝氏度左右的恒溫下發酵 24-36 小時即可.

(可用家用米酒機)

4, Cover with gauze and place at constant temperature of about 30°C to ferment for 24-36h.

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6、安琪葡萄酒果酒专用酵母 RW

Angel Active Dry Wine Yeast(RW)

安琪葡萄酒酵母由自然界精選高品質酵母菌株制成，發酵迅速充分穩定。可產出更多糖澱粉，富含紅葡萄酒的特別香味，同時增加多種香味。

Angel Active Dry Wine Yeast is selected from natural and high quality yeast strain and has the advantages of fermenting rapidly, stably and sufficiently and producing more amylose. It has the distinctive aroma of red wine and benefit to enhance the varietal aromas.

包裝規格：10 克*10*20

Packing specification: 10g*10*20

保質期：12 個月

Shelf life: 12 months

保存：陰涼乾燥處

Storage: Store in cool and dry place

配料：酵母、乳化劑（食品添加劑）

Ingredients: Natural yeast, emulsifier(food additive)

制作方法：

Operation method:



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1 挑选原料

选择颗粒小、成熟度高、颜色深、无腐烂的葡萄，剔除烂果、霉果、泥土等杂质。



2 破碎装瓶

轻柔破碎，捏破果粒，不要压碎葡萄籽，装料量不超过容器容积的70%



1 Material Selecting

Grapes to be selected should be small, ripe, fresh and dark-colored, rotten grapes and other impurities should be removed.

2 crushing and bottling

Crush grapes without crushing their seeds. The amount of the materials should not exceed 70% of the volume of the container

3 接种酵母

加入葡萄酒专用酵母，10克酵母可发酵50公斤葡萄原料。发酵期间要遮盖容器但不能密闭，便于二氧化碳的释放。



4 发酵控制

葡萄装入发酵容器后12个小时左右开始发酵，每天早、晚两次用工具将葡萄皮渣压入酒液中适当搅动，发酵温度不超过30℃为宜，持续该操作约一周时间。



3: Adding yeast

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Add the wine yeast, 10 grams of which can ferment 50 kg grape materials. During fermentation, the container should be covered but it should not be airtight, which is convenient for the discharge of carbon dioxide.

4: Fermentation controlling

Grapes begin to ferment after about 12 hours. Use tool to press grape pomace into the wine and mix well every morning and night. The appropriate temperature for the fermentation should be less than 30 degrees Celsius. The operation should last for about one week.

5 过滤澄清

待发酵液无明显气泡即为发酵结束，用纱布过滤酒液，过滤出的酒液装满瓶放在避光低温处自然陈酿、澄清，注意瓶盖不要拧紧。



6 饮用

存放1~2周后，瓶底有酒泥沉淀，可缓慢倒出或（虹吸）分离上清液，装入其他容器，尽量装满容器，拧紧瓶盖，此时的美酒佳酿就做啦！



5: Filtrating and clarifying

The fermentation is over when there is no obvious bubble in liquid. Use gauze to filter the wine, then bottle and keep the wine in cool place, leaving it to ageing and clarify. Do not tighten the cap.

6: Drinking

After one to two weeks, there will be some sediments in the bottom of the bottle, slowly pour and separate the supernatant fluid. Put them into another container. Try to fill up the container and tighten the cap. Then, the good wine is made.

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7、酸奶发酵剂

Starter for Yoghurt



包裝規格：1 克*10

Packing specification: 1g*10

保質期：12 個月

Shelf life: 12 months

保存：密閉、冷凍（0℃以下）

Storage: sealed and keep in cold storage(below 0℃)

配料：麥芽糊精、嗜熱鏈球菌、保加利亞乳杆菌

Ingredients: maltodextrin、Streptococcus thermophilus、Lb. bulgaricus

制作方法：

Operation Method:

材料：1 小袋酸奶發酵劑 1 克，純牛奶 1 升

Material: 1g of Yoghourt leaven and 1 liter of pure milk

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1. 用开水将酸奶机内胆冲烫清洁后，倒入1升纯牛奶。(推荐用开水将用具烫15分钟。)



2. 从冰箱中取出1小袋发酵剂，常温放置约15分钟，加入到纯牛奶中，搅拌至少半分钟至混合均匀。



3. 将内胆放入酸奶机中恒温发酵6-10小时，待观测到牛奶凝固即可。



4. 做好的酸奶可立即食用，也可放入冰箱冷藏数小时后食用，风味更佳！食用时也可根据个人喜好加入白砂糖或者果酱调味。

1, Clean the tank of Yogurt machine with boiling water, then add 1 liter of pure milk. (15 minutes for cleaning with boiling water is recommended)

2, Fetch 1g of Yoghourt leaven from fridge, and keep it at normal temperature for 15 minutes. Then filled in the pure milk, stirring for at least half a minute until blended.

3, Put the inner tank back into the Yogurt machine to ferment for 6-10 hours at a constant-temperature. The Yoghourt will be ready when the milk coagulates .

4, The Yoghourt is eatable now, or you can keep it in fridge for several hours, the flavour will be better. You can add sugar or marmalade according to personal preference.

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二、家用预拌粉 (Premix Products)

8、油条预拌粉

Youtiao Premix



安琪油條預拌粉為無鋁害產品，制作非常方便，祇需要加水，不需要其他原材料。它可以減少鋁害的風險，同時口感上佳。

Angle Youtiao Premix is free of alum and ammonium bicarbonate, it is very convenient to make Youtiao with this product, only water needed. It eliminates the risk of aluminum and brings good taste.

包裝規格：230 克*20、900 克*10、5 公斤*2

Packing specification: 230g*20、900g*10、5Kg*2

保質期:12 個月

Shelf life: 12 months

配料:小麥粉，食品添加劑（單硬脂酸甘油酯，碳酸氫鈉，碳酸鈣，酒石酸，磷酸二氫鈉，檸檬酸，木聚糖酶），食鹽，白砂糖，玉米澱粉

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Ingredients: wheat flour, food additives (monoglycerides, sodium hydrogen carbonate, calcium carbonate, tartaric acid, sodium dihydrogen pyrophosphate, citric acid, xylanase), salt, sugar, corn starch.

貯存方法：密閉儲藏于幹爽陰涼處

Storage method: sealed and store in dry and cool place

營養成分表 Nutrition Information

营养成分表 Nutrition Information		
项目 Items	每100克 Per 100g	营养素参考值% (NRV%)
能量 Energy	1626KJ	19%
蛋白质 Protein	8.4g	14%
脂肪 Fat	3.0g	5%
碳水化合物 Carbohydrate	56.5g	19%
钠 Sodium	829mg	41%

參考配方：油條預拌粉 230g，水 140g

Reference recipe: Youtiao mix 230g, water 140g

制作步驟：

Production steps:

1,油條預拌粉中加入水，揉成面團；如果面團粘性比較大，和面時手上可以沾少量色拉油；蓋上保鮮袋，靜置 20-30 分鐘，再揣面一次。

1, Add water to Youtiao mix, use hand to knead and form dough. Put a little salad oil on hands if the dough is sticky. Cover the dough with plastic film, leave to rest for 20-30 minutes. Then mix the dough again.

1



揣面手法



疊面手法

小贴士：

面团揉好后，不要再揉扯面团，用揣面（用拳头压）、叠面的手法。

常温水和水即可，如需加速发酵，可使用20℃左右的温水

2,常温放置 2-4 小時。

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Leave to rest for 2-4 hours at room temperature.

3, 操作臺上撒少許面粉，或抹上少許色拉油；將靜置好的面團輕輕拉至 20 厘米長，放到操作臺面上，用手輕輕按扁，寬度約 10 厘米，厚度約 0.5 厘米的面片；用刀將面片切成寬度約 2 厘米的劑子。

3, Sprinkle a little flour or brush a little oil on the table, extend the dough to 20cm length. Press the dough into flat piecew , 10cm in width and 0.5cm in thickness. Then cut into small pieces in 2cm width.



拉条



切剂子



蘸水

4, 將兩個劑子疊放到一起，中間用筷子壓一下。用手捏住兩端，輕輕拉長至 25 厘米。

4, Overlap two small pieces , and press with chopsticks at the center. Extend the piece to 25cm from the ends.



疊面



压条



拉伸

5, 放入 200℃ 的油鍋內，用筷子不停地翻動，炸至色澤金黃即可。

5, Put these overlapped peices into fryer with hot oil at 200℃, keep flipping till golden brown.



油温200℃



翻动至金黄



美味出锅

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9、米发糕预拌粉

Rice Cake Mix



安琪米發糕預拌粉是用大米粉和發酵原料混合。它適合用來直接制作米發糕，制作簡單便捷。給您帶來特別的中式米發糕風味。

Angel rice cake mix is rice powder mix with fermenting ingredients. It's suitable for directly making fermented rice cake and the making process is easy and convenient, which can bring you Chinese rice cake with special flavor .

包裝規格：238 克*20、308 克*20、900 克*10、5 公斤*2、25 公斤*1

Packing specification: 238g*20、308g*20、900g*10、5kg*2、25kg*1

保質期:18 個月

Shelf life: 18 months

配料：

預拌粉：大米、白砂糖、食品添加劑(羥丙基二澱粉磷酸酯)、酵母、小麥麩皮

輔料包：玉米澱粉、食品添加劑（碳酸氫鈉、碳酸鈣、葡萄糖酸- δ -內酯、檸檬酸）

Ingredients for Mix: rice, sugar, food additives(hydroxypropyl distarch phosphate), yeast, wheat bran

Accessories ingredients: food additives (calcium carbonate, sodium hydrogen carbonate, sodium dihydrogen phosphate, glucono delto-lactone, citric acid, potassium bitartarate, calcium dihydrogen phosphate), corn starch

推薦配方：

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米發糕預拌粉 300 克、水 315-345 克、白砂糖 50 克、輔料包 8 克。

Recipe: 300g Rice cake mix , 315-345g water , 50g sugar, 8g accessories .

使用方法：

Directions for usage:

- 1、 將米發糕預拌粉與水混合，攪拌均勻；

Mix the rice cake mix with water and stir well.



- 2、 加蓋密封，放到 30-40℃ 發酵 12-15 小時；

- 2、 Cover and seal for Fermenting at 30-40℃ for 12-15



- 3、 發酵結束後加入白砂糖和輔料包攪拌均勻；

- 3、 Then add sugar and one sachet accessories, stir well.

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4、 倒入模具，旺火蒸制 15 分鐘。

4、 Pour into the mould, steam for 15 minutes with high fire.



5、 The Rice Cake is ready.



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10、微波蛋糕粉（奶香味）

Microwave Cake Mix (milk)



僅僅一分鐘就可以做出蛋糕。百鑽微波蛋糕粉可以幫助家庭快速做出餐後美味甜點。
To make a cake only need 1 minute. Bakerdream microwave cake mix can help families rapidly make delicious desserts.

包裝規格：50 克*4*30、50 克*25*4

Packing specification: 50g*4*30、50g*25*4

保質期：18 個月

Shelf life: 18 months

配料：白砂糖，小麥粉，澱粉，植脂末（葡萄糖漿，精煉植物油，酪蛋白），葡萄糖，食品添加劑（羥丙基二澱粉磷酸酯，焦磷酸二氫二鈉，碳酸氫鈉，檸檬酸，黃原膠，磷酸二氫鈣，酒石酸氫鉀，碳酸鈣），食鹽，食用香精

Ingredients: sugar, wheat flour, starch, creamer(glucose syrup, vegetable oil, boxin), glucose, food additives (hydroxypropyl distarch phosphate, disodium dihydrogen pyrophosphate, sodium hydrogen carbonate, citric acid, xanthan gum, calcium dihydrogen phosphate, potassium bitartarate, calcium carbonate), salt, food flavouring.

制作方法：

Direction for use:

1, 將一個雞蛋打入微波碗中，打散至糊狀。

1, Break an egg into the microwaving bowl and beat it to smooth paste.

2, 取一小包蛋糕粉加入蛋糊中，充分攪拌均勻。

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2, add a small bag of cake mix into the egg paste and then mix well.

3, 蛋糕糊攪拌好後在微波碗上加蓋置于微波爐中，設高火加熱 1 分 20 秒即可食用。如果蛋糕糊較多，可適當延長微波時間。

3, Then put into the microwave oven, and heat at high baking temperature for 1 min 20s. Optionally delay slightly the heat time if the cake batter is much.



做蛋糕就这么简单!



11、全麦面包预拌粉

Whole Wheat Bread Mix

包裝規格：350 克*20

Packing specification: 350g*20

保質期：18 個月

Shelf life: 18 months

配料：小麥粉，白砂糖，麩皮，黑麥粉，大豆粉，食鹽。

Ingredients: wheat flour, sugar, bran, thermally treated rye flour, soya flour, salt.

貯藏：請置于陰涼乾燥處

Please store in cool and dry place.

參考配方：面包預拌粉 350g，雞蛋 1 個，牛奶 50 毫升，水 90 毫升，安琪酵母 5 克，食用油 30 毫升（或黃油 30 克）。注：冬天用溫水

Recipe: whole wheat bread mix 350g, one egg, milk 50ml, water 90ml, yeast 5g, oil 30ml (or butter 30g). Note: In winter, please use lukewarm water.

自動面包機三步法：

Three-step to make bread:

1，將面包配方中的所有原料稱量後加入面包機攪拌桶內。

1, Place all the ingredients in the churn of the bread machine after weighing.

1，設定面包機常規程序，按開始。

2, set the routine program and press the START key .

3，面包製成後倒出，冷卻後即可食用。

3, pour out after being made, serve after cooling down.



营养成分表Nutrition Facts :		
项目	每100克	营养素参考值%
能量	1507千焦 (KJ)	18%
蛋白质	12.8克	21%
脂肪	1.4克	2%
碳水化合物	73.8克	24%
钠	480毫克	24%

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Nutrition Facts		
Item	Per 100 grams	Nutrient reference values
Energy	1507 kilojoule (KJ)	18%
Protein	12.8 grams	21%
Fat	1.4 grams	2%
Carbohydrate	73.8 grams	24%
Sodium	480 milligrams	24%

教你用面包机做面包



营养甜面包

参考配方

1. 百钻面包预拌粉1盒
2. 鸡蛋1个
3. 牛奶50毫升
4. 水80毫升
5. 安琪酵母5克
6. 食用油30毫升
(或黄油30克)



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1. 先把搅拌刀安装好



2. 倒入80ml食用水



3. 放入1个鸡蛋



4. 倒入牛奶50毫升



5. 倒入30克黄油



6. 倒入面包预拌粉



7. 倒入安琪酵母5克



8. 安装好面包桶



9. 开始制作



10. 第一次搅拌

温馨提示：

由于不同品牌的高筋面粉的吸水量会有所差异，搅拌过程中如发现面团偏干，请酌情添加水，让面包效果更佳。



11. 第一次发酵



12. 二次搅拌后，取出面团
(此时面包机程序继续运行)



13. 将面团平均切成三份



14. 将面团擀成面皮，
然后卷成卷状



15. 放回面包桶内
(由于面包机正在运行，建议造型时间控制在十分钟之内)



16. 安装好面包桶，耐心
等待二次发酵与烘烤



17. 烘烤完成

温馨提示：成品烤好前开盖刷蛋液，撒装饰杂粒，可以使面包表皮具有诱人的外观。

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12、奶白面包预拌粉

White Toast Mix

包裝規格：350 克*20

Packing specification: 350g*20

保質期：18 個月

Shelf life: 18 months

配料：小麥粉，白砂糖，大豆粉，全脂奶粉，食鹽。

Ingredients: wheat flour, sugar, soya flour, milk powder, salt.

貯藏：請置于陰涼乾燥處

Please store in cool and dry place.

參考配方：面包預拌粉 350g，雞蛋 1

個，牛奶 50 毫升，水 90 毫升，安琪酵

母 5 克，食用油 30 毫升（或黃油 30

克）。注：冬天用溫水

Preference recipe: whole wheat bread mix 350g, one egg, milk 50ml, water 90ml, yeast 5g, oil 30ml (or butter 30g). In winter please use lukewarm water.

自動面包機三步法：

Three-step method to make bread:

1，將面包配方中的所有原料稱量後加入面包機攪拌桶內。

1, Place all the ingredients in the churn of the bread machine after weighing.

2 設定面包機常規程序，按開始。

2, set the routine program, then press START key.

3，面包制成後倒出，冷卻後即可食用。

3, Pour out after being made, serve after cooling down.



营养成分表Nutrition Facts :		
项目	每100克	营养素参考值%
能量	1498千焦 (KJ)	18%
蛋白质	12.5克	21%
脂肪	1.1克	2%
碳水化合物	73.2克	24%
钠	430毫克	22%

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Nutrition Facts		
Item	Per 100 grams	Nutrient reference values
Energy	1498 kilojoule (KJ)	18%
Protein	12.5 grams	21%
Fat	1.1 grams	2%
Carbohydrate	73.2 grams	24%
Sodium	430 milligrams	24%

教你家庭自制好吃的面包

媲美饼屋的口感和品质



提子辫子面包

参考配方

1. 百钻面包预拌粉1盒
2. 鸡蛋1个
3. 牛奶50毫升
4. 水80毫升
5. 安琪酵母5克
6. 食用油30毫升 (或黄油30克)
7. 提子干适量
8. 杏仁干适量



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13、荞麦窝窝头预拌粉

BuckWheat Wowotou Premix

包裝規格：350 克*20

Packing specification: 350g*20

保質期：18 個月

Shelf life: 18 months

配料：小麥粉，蕎麥粉，白砂糖，大豆粉，食鹽。

Ingredients: wheat flour, buckwheat flour, sugar, soya flour, salt.

貯藏：請置于陰涼乾燥處

Please store in cool and dry place.

參考配方：蕎麥窩窩頭預拌粉 350g，溫水（30℃左右）180ml，安琪酵母 5g。

Recipe: Buckwheat Wowotou premix 350g, lukewarm water (30℃) 180ml, Angel Instant Dry Yeast 5g.



Nutrition Facts		
Item	Per 100 grams	Nutrient reference values
Energy	1884 kilojoule (KJ)	22.4%
Protein	9.4 grams	15.6%
Fat	10.8 grams	18%
Carbohydrate	77.9 grams	25.9%
Sodium	133 milligrams	6.65%

使用方法：Usage:

1， 用溫水將酵母溶化後加入窩窩頭預拌粉中；

1, Dissolve dry yeast in warm water, then add into the premix.



2， 反復揉面至面團光滑，靜置 5 分鐘；

2, Knead the dough until smooth, rest for 5 minutes.

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3, 搓條，分割，成型（手上沾少許油防止粘手）；

1, Rub, Split and mould the dough.



2, 醒發（最佳溫度 37℃）25 分鐘；

4, The dough proofs for 25 minutes at 37℃.



5, 旺火蒸制 15 分鐘即可。

5, Steam at high baking temperature for 15 minutes.



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14、玉米窝窝头预拌粉

Corn Wowotou Premix

包裝規格：350 克*20

Packing specification: 350g*20

保質期：18 個月

Shelf life: 18 months

配料：小麥粉，玉米粉，大豆粉，食鹽。

Ingredients: wheat flour, corn flour, salt.

貯藏：請置于陰涼乾燥處

Please store in cool and dry place.

參考配方：玉米窩窩頭預拌粉 350g，溫水（30℃左右）190ml，安琪酵母 5g。

Recipe: Corn Wowotou premix 350g, lukewarm water (30℃) 190ml, Angel Instant Dry Yeast 5g.



營養成分表：

Nutrition Facts		
Item	Per 100 grams	Nutrient reference values
Energy	1892 kilojoule (KJ)	22.5%
Protein	10.3 grams	17.1%
Fat	11.1 grams	18.5%
Carbohydrate	76.9 grams	25.6%
Sodium	79 milligrams	3.95%

使用方法：

Usage:

- 1, 用溫水將酵母溶化後加入窩窩頭預拌粉中；
- 1, Dissolve dry yeast in warm water, then add into the premix.
- 2, 反復揉面至面團光滑，靜置 5 分鐘；
- 2, Knead the dough until smooth, rest for 5 minutes.
- 3, 搓條，分割，成型（手上沾少許油防止粘手）；
- 3, Rub, Split and mould the dough.
- 4, 醒發（最佳溫度 37℃）25 分鐘；
- 4, The dough proofs for 25 minutes at 37℃.
- 5, 旺火蒸制 15 分鐘即可。
- 5, Steam at high baking temperature for 15 minutes.

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15、玛芬蛋糕预拌粉（原味、巧克力味）

Muffin Pre-mix (Flavor: original, chocolate)

本品適合家用烤箱制作，盒內贈耐烤紙杯 20 個

This product is applicable to household oven, 20 baking-resistant paper cups are presented in the box

本品與其它原料以一定比例混合攪拌，經烘烤就可以制作出風味獨特的歐美流行鬆餅，使用方便快捷，適用於餅店和家庭蛋糕制作。

Add other ingredients into this product according to certain proportion, stir well. By baking, Muffin with unique flavor that is popular in Europe and America can be made. It is easy and quick to use this product, which is applicable to bakery and household cake.

包裝規格：300 克*20、600 克*10、1 公斤*10、5 公斤*2

Packing specification: 300g*20、600g*10、1kg*10、5kg*2

保質期：12 個月

Shelf life: 12 months

保存：存放于乾燥陰涼處

Storage method: please store in cool and dry place;

配料：小麥粉、蔗糖、全脂奶粉、粉末植物油、變性澱粉、食品添加劑（單硬脂酸甘油酯、碳酸氫鈉、磷酸二氫鈣、葡萄糖酸- δ -內酯、瓜爾膠、食用香精）、乳糖、食鹽

Ingredients: wheat flour, cane sugar, whole milk powder, powder vegetable oil, modified starch, food additives (glycerin monostearate, sodium bicarbonate, calcium dihydrogen phosphate, gluconic acid- δ -lactone, guar gum and edible flavor), lactose and salt

使用方法及用量：直接與其它原料以一定比例混合攪拌即可，添加量見配方表。

Method and amount: evenly mix with other ingredients according to certain proportion, see the amount in formula table.



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保存方法：請保存于陰涼乾燥處；

Storage method: please store in cool and dry place;

制作配方：

Formula:

材料：

1. Material:

瑪芬蛋糕預拌粉 300 克（約可做蛋糕 10 個）

Muffin pre-mix 300g (for about 10 cakes)

雞蛋 100 克（2 個雞蛋）

Egg 100g (2 eggs)

色拉油 60 克

Salad oil 60g

牛奶 150 克

Milk 150g

器具：家用烤箱或具有“熱風燒烤”功能的微波爐，耐烤蛋糕紙、家用廚房秤

2. utensils: household oven or microwave oven with “hot-air baking” function, baking-resistant cake paper and household kitchen scale

3, 制作：



3. Process:

1) 家用烤箱預熱 10 分鐘，加熱到 170℃。

1) Preheat oven for 10min , heat to 170℃.

2) 按上述配方將百鑽瑪芬預拌粉、雞蛋、色拉油、牛奶慢速拌勻成面糊，也可以依個人喜好加入適量蜂蜜、果汁、果醬、各類幹果（提子幹、藍莓粒、核桃碎等），將所有的原料攪拌均勻。

2) Evenly mix muffin pre-mix flour, eggs, salad oil and milk at low speed into paste according to the aforesaid formula, or add appropriate amount of honey, fruit juice, jam, various dry

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fruits (raisin, blueberry grain, crushed walnut, etc.) according to personal preference, and evenly mix all ingredients.

3) 使用裱花袋或小勺將面糊注入耐烤蛋糕紙杯至 8 分滿，面糊裝杯後可以在表面撒杏仁片、花生片、燕麥片等裝飾。

3) Use pastry bag or teaspoon to put the paste into the baking-resistant cake paper cup to 80% of the volume, finish by sprinkling some chopped almonds, peanut flake, oatmeal, etc over the paste for decoration.

4) 以 170°C 烘烤約 20 分鐘至熟。

4) Bake at 170°C for about 20min until cooked.

5) 取出蛋糕紙杯冷卻即可食用。

5) Take the cake paper cup out, serve after cooling down.

* 出爐冷卻後可用保鮮膜覆蓋或裝袋放置。

* Cover with preservative film or bag after cooling down.



1. Ingredient preparation



2. Mix ingredient



3. Mix



4. Fill in paper cup



5. Bake



6. Cool

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三、调味品类 (Seasoning Products)

16、颗粒鸡精

Granulated Chicken Bouillon

安琪雞精添加了天然酵母抽提物（YE）和雞肉提取物，具有醇厚、鮮美的特點。還富含多種氨基酸，產品營養價值高。

Added with natural yeast extract (YE) and chicken extract, Angel Chicken Bouillon has thick and delicious taste. It is also rich in various amino acids, and has high nutrition value.



包裝規格：40 克*100、100 克*100、150 克*20、200 克*40、450 克*20、500 克*20、1 千克*10、2.5 千克*4

Packing specification: 40g*100、100g*100、150g*20、200g*40、450g*20、500g*20、1kg*10、2.5kg*4

保質期：18 個月

Shlef life: 18 months

配料：鹽 增味劑 谷氨酸鈉 澱粉 糖 植物抽提物 天然色素和調味料

Ingredients: salt, flavor enhancer, monosodium glutamate, starch, sugar, plant extracts, natural pigment and flavorings

使用方法：

在菜肴準備好前幾分鐘按照安琪雞精的風味加入菜肴中，混勻至充分溶解，雞精可以改善菜肴的風味和外觀。

Directions for usage:

Add Angel chicken bouillon into the dish a few minutes before the dish is prepared, mix well until dissolved, and the chicken bouillon can improve the flavor and appearance of dishes.

小貼士：什麼是 YE？

Tips: What is YE?

YE（酵母抽提物），是從發酵酵母細胞中提取其蛋白質、核酸和其他營養成分。YE 是一種國際流行調味品，同時也是重要調味原料。

YE(i.e. yeast extract)refers to the extraction of proteins, nucleic acids and other natural ingredients from the yeast cells. YE is an international popular seasoning and also an important seasoning ingredient.

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17、安琪塊狀鸡精/粉狀鸡味汤料

Angel Chicken Bouillon Cubes or powder

安琪塊狀雞精/粉狀雞味湯料是根據嚴格生產流程生產出的復合調味品，它由富含雞肉濃縮物和 YE 酵母抽提物營養成分。安琪塊狀雞精可以提高菜肴、湯類和其他食物的風味,并且已通過 ISO 質量管理體系認證和 Halal 伊斯蘭清真認證。

Angel chicken bouillon cube or powder is a kind of compound seasoning made with strict process. It is delicious and rich in nutritional ingredients such as chicken extract and Yeast Extract. Chicken bouillon cube can improve the flavour of dishes, soup and other food, and It has passed the accreditation of ISO Quality Management System and Halal Halal certification .



包裝規格:

Packing specification:

- (1) 10 克/塊, 60 塊/盒, 24 盒/箱; 10g/piece, 60 pieces/box, 24 boxes/ctn;
- (2) 10 克/塊, 48 塊/盒, 30 盒/箱; 10g/piece, 48 pieces/box, 30 boxes/ctn;
- (3) 4 克/塊, 10 塊/袋, 200 袋/箱; 4g/piece, 10 pieces/bag, 200 bags/ctn;
- (4) 4 克/塊, 25 塊/袋, 80 袋/箱; 4g/piece, 25 pieces/bag, 80 bags/ctn;
- (5) 4 克/塊, 100 塊/袋, 20 袋/箱; 4g/piece, 100 pieces/bag, 20 bags/ctn;
- (6) 10 克/袋, 12 袋/條, 50 條/箱; 10g/bag, 12 bags/line, 50 lines/ctn;
- (8) 100 克/袋, 100 袋/箱; 100g/bag, 100 bags/ctn;

保質期; 18 個月

Shelf life: 18 months

保存辦法: 保存在陰涼乾燥處

Storage method: please store in cool and dry place;

配料: 鹽 增味劑 谷氨酸鈉 澱粉 糖 植物抽提物 天然色素和調味料

Ingredient: salt, flavor enhancer, monosodium glutamate, starch, sugar, plant extracts, natural pigment and flavorings

使用方法: 一小塊(10 克)可以配上 1500 毫升水。



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Usage: A small piece (10g) can be added with 1500ml water. Angel chicken bouillon cube can be used to enhance the flavor when cooking the dishes, soup and other food, use it when add salt and other seasoning.

本產品可根據客戶需求提供不同的風味選擇：雞肉味、牛肉味、蝦肉味、羊肉味、蘑菇味等。

Bouillon Cubes are available in different flavours: chicken, beef, shrimps、mutton、mushroom and others.



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18、安琪 YE 香菇精复合调味料(素食)

Angel YE Mushroom Seasoning Powder (vegetarian)

安琪 YE 香菇精是一種從優質蘑菇中提煉出來的新型復合調味料，通過特殊特殊工藝混合 YE 酵母抽提物而制成。本產品富含氨基酸，純正天然蘑菇風味，是您制作各種菜肴的最佳選擇。

Angel YE Mushroom Seasoning Powder is a new composite seasoning refined from qualified mushrooms, combined with popular YE(yeast extract) through special technics. It is rich in amino acids, pure and natural mushroom flavor. It is your best choice for a variety of dishes.

包裝規格：40 克*25*4、100 克*25*4、450 克*20、500 克*20

Packing specification: 40g*25*4、100g*25*4、450 克*20、500g*20

保質期：18 個月

Shelf life: 18 months

配料：

食鹽，食品添加劑（谷氨酸鈉，5'-呈味核苷酸二鈉，L-丙氨酸，二氧化矽），玉米澱粉，白砂糖，香菇，酵母抽提物（YE,2%），水解植物蛋白，麥芽糊精，食用香精香料。

Ingredients: salt, food additive(monosodium glutamate, Disodium 5'-ribonucleotide, L-alanine, silicon dioxide),corn starch, sugar, mushroom, yeast extract, HVP, maltodextrin, flavoring

使用方法：

.炒菜起鍋前依個人口味酌量添加，可增強菜肴鮮美味。

.食材炖煮起鍋前加入調勻，即可獲得更佳風味。

.打餡時，用水調勻加入，可增強餡類鮮美滋味。

.底料炒好後，隨湯水加入煮制，可提升菜肴美味。

Usage:

. Add this product in stir-fry according to personal taste before serving to improve the flavor of the dishes.

. Add the powder and mix well in stews before serving to obtain a better flavor.

. Mix well with water ,then add into the filling to improve the filling's flavour.

. When the Chafing dish is done, add the powder with soup to enhance the flavor of the dishes.



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19、安琪鲜味粉复合调味料

Angel Concentrated Seasoning

安琪鲜味粉是新型鲜味天然复合调味品；耐高温和長時間蒸煮，口感醇厚、回味綿長。用量小、使用方便。

Angel Concentrated Seasoning is a new natural composite seasoning, and it is able to bear high temperature and long time cooking. Good taste and the distinct fragrance makes people's aftertastes infinite and endless. Less dosage and convenient for use.

包裝規格：8 克*300、15 克*100、40 克*25*4、100 克*100、200 克*20、200 克*40、450 克*20、500 克*20、1 千克*10、5 千克*2

Packing specification: 8g*300、15g*100、40g*25*4、100g*100、200g*20、200g*40、450g*20、500 克*20、1kg*10、5kg*2

保質期：18 個月

Shelf Life: 18 months

配料：酵母抽提物（YE,28%），食品添加劑（谷氨酸鈉，呈味核苷酸二鈉，二氧化硅，姜黃），玉米澱粉，葡萄糖，麥芽糊精，雞脂肪油，食用香精

Ingredients: Yeast Extract(YE, 28%), Food Additives(MSG, I&G, Silica, Turmeric), Corn Starch, Glucose, Chicken Oil, Food Flavor

用法用量：可廣泛用于各種菜肴的制作，也可用于包子、餃子等的拌餡。能有效增強產品的鮮美感和醇厚味。依個人口味酌量添加

Usage: widely used in all kinds of dishes and can also used in the stuffing of baozi and jiaozi; adjust the amount according to personal taste; this production could enhance the thickness and deliciousness of the dishes.

貯存條件：

陰涼乾燥通風處保存，每次用後請及時封口，避免吸潮結塊

Please store in dry and cool place. Seal the package after each use to avoid hygroscopy and agglomeration,



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20、安琪特浓鲜味汁

Angel Super-thick Seasoning Sauce

安琪特濃鮮味汁是一種以酵母抽提物（YE）為基礎物質，配以肉類、蔬菜、香辛料等提取精華，經嚴格生產工藝精制而成的新型復合調味品。該產品調味、增鮮性能好，且耐高溫蒸煮、能使食品具有口感醇厚飽滿、鮮美綿長的特點。

Angel super-thick seasoning sauce is a novel finely-produced compound seasoning product that made through strict production process and takes yeast extract (YE) as the basic substance, coupled with meat, vegetable, spice and other extracted essence . This product has good seasoning and flavor enhancing performance, resists high-temperature boiling, and can make food mellow, full and delicious.

包裝規格：25 克*200、150 克*20、180 克*20、227 克*20、950 克*6

Packing specification: : 25g*200、150g*20、180g*20、227g*20、950g*6

保質期：12 個月

Shelf life: 12 months



配料：酵母抽提物（添加量為 20%）、猪肉酶解物、食鹽、麥芽糊精、水解植物蛋白、食品添加劑（谷氨酸鈉、5'-呈味核苷酸二鈉、甘氨酸、乙基麥芽酚、脫氫乙酸鈉）、澱粉、猪脂肪油、香辛料

Ingredients: yeast extract (with the amount of 20%), zymolyte of pork, salt, malt dextrin, hydrolyzed vegetable protein, food additives (sodium glutamate, disodium 5'-ribonucleotide, glycine, ethyl maltol and sodium dehydroacetate), starch, pig fat oil, spices

用法：在燒菜、炒菜、煲湯、煮面條、醬滷、做火鍋、調餡等制作時都可使用。

Usage: for braising, stir-frying, cooking soup, boiling noodles, marinated dish, hot pot, stuffing preparation, etc.

儲存方法：請置于陰涼通風乾燥處存放，啓用後蓋好瓶蓋。

Storage method: please store in cool, well-ventilated and dry place, cap the bottle after each use .

生產日期：見包裝上噴碼打印

Date of manufacture: see the printed and sprayed code on the package

使用方法：在做菜的時候加入，加入量為 0.5%-2%，可根據個人口味調整。在燒菜、炒菜、煲湯、煮面條、醬滷、做火鍋、調餡等制作時都可使用。

Usage: Add Seasoning Sauce during cooking (0.5% - 2.0%, adjust according to personal taste). It can be used in dishes, soups, noodles, sauces, stewed dishes, hot pot, and fillings.

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