



Products Catalog

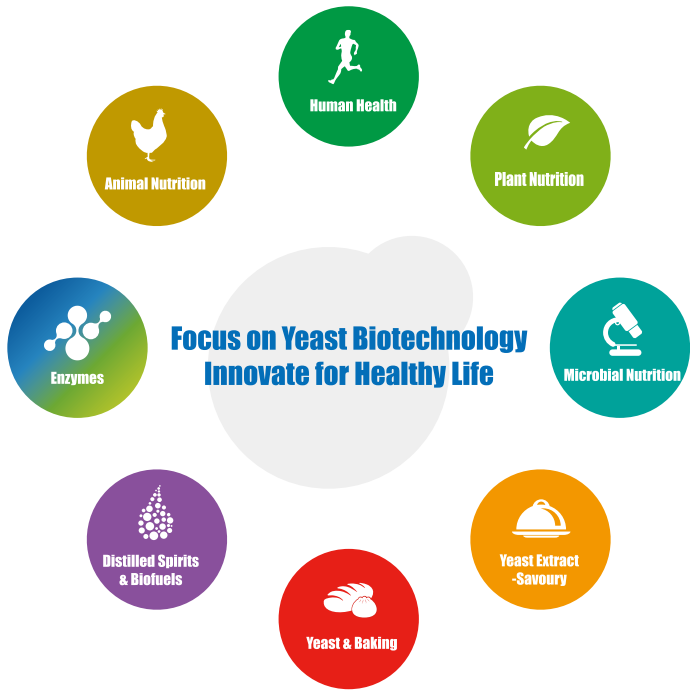
Yeast & Baking
Yeast Extract -Savoury
Distilled Spirits & Biofuels
Microbial Nutrients
Human Health
Animal Nutrition
Plant Nutrition
Enzymes

Who we are

Angel Yeast was founded in 1986, it originated from the China National Yeast Research Center.

Angel Yeast Co., Ltd was listed on the Shanghai Stock Exchange in 2000. As one of the leading companies in the worldwide yeast industry, we are committed to the mission of developing yeast biotechnology and innovating healthy life.

Our business activities range from baking to food taste, nutrition & health, and biotechnologies. Our products are available in more than 155 countries.



Global Networks



- ★ Headquarters
- Production bases
- 11 Applied science service centers
- Countries and regions with customers

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Angel advocates the idea of natural, nutritious and healthy diet. Angel's baking products cover baker's yeast, bread improver, premix and other baking ingredients. All products are manufactured under strict process controls in order to satisfy the customers' requirements on the safety and consistency. Through the close cooperation with teams of R&D, manufacturing and customer service, Angel becomes the specialized problem solver for the technical and marketing services in the bakery industry.



■ Instant Dry Yeast

Feature: Consistent quality, fast fermentation. / Excellent oven spring. / Wide application. / Long proofing tolerance.

Type: High sugar / Low sugar **Shelf Life:** 24 months

Industrial baking packaging

Pack size: 100g*60, 125g*12*6, 450g*20, 500g*20, 5kg*2, 10kg, 15kg, 20kg



Special Instant Dry Yeast

- Instant Yeast for Pizza
- Instant Dry Yeast for Non
- Instant Dry Yeast for Rich dough
- Super 2 in1 Instant Dry Yeast (High sugar / Low sugar)

Pack size: 500g*20



Household baking packaging

Pack size: 10g*48*6, 10g*25*12, 11g*5*60, 15g*300, 20g*300



■ Semi-dry Yeast

Feature: Same applicability as fresh yeast but same shelf life as Instant dry yeast. / Recommended for frozen dough process.

Type: High sugar / Low sugar **Shelf Life:** 24 months at -18°C (0°F)

Pack size: 454g*20, 1kg*10, 5kg*2



■ Compressed Yeast

Feature: Improve bread taste. / Recommended for frozen dough process.

Type: High sugar / Low sugar **Shelf Life:** 24 months at -18°C (0°F)

Pack size: 454g*20, 1kg*10, 5kg*2



IMPROVE THE TEXTURE

A66

A300

A800

Bread Improver (vacuum package)

EXTEND THE SHELF LIFE

A-66

A-300

INCREASE BREAD VOLUME

A-66

A-800

A-555

A-1000

Bread Improver (vacuum package)

INCREASE BREAD SOFTNESS

Super Soft Bread Improver

A-66

A-300

Bread Improver (vacuum package)



A-66

Feature: Make the dough easy to handle, increase bread volume, improve the texture, extend the shelflife.

Usage: mix well with flour

Dosage: 0.2-0.6%

Packing: 600g*20



A-300

Feature: Stabilize flour's quality, improve the texture, extend the shelflife.

Usage: mix well with flour

Dosage: 0.3-0.4%

Packing: 300g*20



A-800

Feature: Strengthen the gluten, increase the bread volume, improve the texture.

Usage: mix well with flour

Dosage: 0.5%

Packing: 1kg*10



A-555

Feature: Improve gluten, increase bread volume.

Usage: mix well with flour

Dosage: 0.3-0.5%

Packing: 500g*20



A-1000

Feature: Increase bread volume, improve the texture, cost-efficient.

Usage: mix well with flour

Dosage: 0.3-0.5%

Packing: 1kg*10



Bread Improver (vacuum package)

Feature: Increase bread softness, excellent effect against bread staling.

Usage: First blend improver with flour well and then add water to mix all.

Dosage: 0.3-0.5% on weight of flour

Packing: 500g*20



Super Soft Bread Improver

Feature: Increase bread softness, excellent effect against bread staling.

Usage: mix well with flour

Dosage: 0.6-1%

Packing: 5kg*2

FOR BAGUETTE

LD-300

LD-500



LD-300

Feature: Increase bread volume, improve crisp of breadcrust.

Usage: mix well with flour

Dosage: 0.3%

Packing: 300g*20



LD-500

Feature: Increase bread volume, improve crisp of breadcrust.

Usage: mix well with flour

Dosage: 0.3-0.5%

Packing: 1kg*10



CS-02

Feature: For kinds of sweet dough, concentrated recipe, Increase bread volume, cost-efficient.

Dosage: 0.05 % on weight of flour

Packing: 25g*200



CS-04

Feature: For kinds of sweet dough, concentrated recipe, cost-efficient.

Dosage: 0.02%

Packing: 10g*50*8



CL-01

Feature: Increase bread volume, improve crisp of bread crust.

Usage: Put the improver in water and mix well or premix with part of flour, then mix well with other flour.

Dosage: 10g (1 sachet) for 50~100kg of flour

Packing: 10g*50*8



CL-02

Feature: Increase bread volume, improve crisp of bread crust.

Usage: Put the improver in water and mix well or premix with part of flour, then mix well with other flour.

Dosage: 0.02% or 10g (1 sachet) for 50kg of flour

Packing: 10g*50*8



CL-05

Feature: Increase bread volume, improve crisp of bread crust.

Usage: Put the improver in water and mix well or premix with part of flour, then mix well with other flour.

Dosage: 0.05% or 25g (1 pack) for 50kg of flour.

Packing: 25g*50*4

FOR HAMBURGER

H-800



H-800

Feature: Make dough easy to extend and operate, improve the texture, increase the yield.

Usage: mix well with flour

Dosage: 0.5%

Packing: 1kg*10

FOR CRUMB

Crumbs Bread Improver



Crumbs Bread Improver

Feature: Increase bread crumbs softness and elasticity, keep good shape of final product.

Usage: mix well with flour

Dosage: 0.4-0.8%

Packing: 1kg*10

FOR PIZZA

Dough Relax Agent (GSH05)



Dough Relax Agent GSH05 (Inactive Yeast)

Feature: Reduces tearing and shrinkage when molding or sheeting dough. Improves the machinability of the dough.

Usage: mix well with flour

Dosage: 0.1-0.3%

Packing: 5kg*2, 20kg*1

FOR FROZEN DOUGH

Frozen Dough Improver F-99

Croissant bread improver



Frozen Dough Improver F-99

Feature: Reduce the damage of frozen dough during the storage and increase volume of bread, extend shelf life of frozen dough, give frozen dough extra gluten.

Usage: mix well with flour

Dosage: 0.5-2%

Packing: 1kg*10



A-PLUS Pastry

Feature: Increase extensibility of dough and reduce the shrink of dough; sncrease volume of finished bread and give croissant better layers; suitable for the procedure of frozen croissant.

Usage: mix well with flour

Dosage: 0.5-2%

Packing: 1kg*10



Paste Bread Emulsifier

Feature:

Suitable for making soft bread.
Improving the extensibility and operability of dough.
Significantly increase the bread's volume.
Effectively preventing the bread from staling.
Improving the bread's texture.

Dosage: 0.8-2% by flour

Shelf life: 12 months

Pack size: 20kg



Release Agent

Feature:

High release power.
Specially developed for use with hot baking tins (50℃).
Based on vegetable oil and waxes.

Dosage: 0.8-2% by flour

Shelf life: 15 months

Pack size: 20L, 210L



Shortening

Feature:

Multi purpose and economical shortening.
Wide range of melting point, suitable for bakery, hotel and restaurant.

Dosage: 0.8-2% by flour

Shelf life: 18 months

Pack size: 15kg



Magarine

Feature:

Multi purpose margarine with fruity flavor.
Best choice for home and big industry that ensure cost competitiveness.

Dosage: 0.8-2% by flour

Shelf life: 18 months

Pack size: 15kg

■ **Baking Powder (Aluminum free)**

Feature: Aluminum free / Double acting / Big volume / Fine texture

Shelf life: 24 months

Pack size: 10g*48*12, 18g*200, 1kg*10, 5kg*2, 10kg, 25kg



■ **Baking Powder**

Feature: Double acting / More powerful / Cost saving

Shelf life: 24 months

Pack size: 100g*72, 1lb*18, 8lb*6, 10kg, 20kg



■ **Cake Improver (Cake Gel)**

Shelf life: 12 months

Pack size: 1kg, 5kg, 10kg, 20kg



■ **Cream of Tartar**

Feature: Easy to use.

Shelf life: 18 months

Pack size: 1kg*10



■ **Custard Powder**

Feature: Easy to use.

Shelf life: 18 months

Pack size: 300g*24, 400g*12, 1kg*10



■ **Cake Improver (Cake Gel)**

Shelf life: 12 months **Pack size:** 1kg*10, 5kg*2, 25kg



■ **Non-Dairy Creamer powder**

Feature: Good whipping performance and stability; Suitable for making cream products, cold drink and other bakery products.

Shelf life: 18 months **Pack size:** 25kg



■ **Sodium bicarbonate (baking soda)**

Feature: Food grade leavening agent; Widely used in bakery, biscuit and food industry.

Shelf life: 24 months **Pack size:** 25kg



■ **Ammonium bicarbonate**

Feature: Food grade leavening agent; Widely used in biscuit and food industry.

Shelf life: 24 months

Packing size: 25kg



■ **Sodium acid pyrophosphate (SAPP)**

Feature: Food grade leavening agent; Widely used in biscuit and food industry.

Shelf life: 24 months

Packing size: 25kg



■ Sesame

Feature: Suitable for making hamburger
Uniform and full particle
Shelf life: 12 months **Pack size:** 25kg



■ Raisin

Feature: Confectionary grade
Suitable for seed Bread and other bread
Shelf life: 12 months **Pack size:** 25kg



■ Pumpkin Seed Kernel

Feature: Suitable for seed Bread and other bread
Natural, Nutritious and Healthy
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ Sunflower Seeds Kernel

Feature: Confectionary grade
Suitable for seed Bread and other bread
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ Watermelon seed kernel

Feature: Good quality, different size is available
Baked or roasted for immediate eating
Shelf life: 12 months **Pack size:** 12.5kg, 25kg



■ Goji Berry

Feature: Bright red color
Suitable for healthy food and bread.
Shelf life: 12 months **Pack size:** 5kg*4



■ Dried Cranberry

Feature: Unique taste, nutrition and healthy
Non-discoloring and remain intact in use.
Shelf life: 12 months **Pack size:** 25lb



■ Red Bean Paste

Feature: Original red bean taste
Without any food additives
Shelf life: 12 months **Pack size:** 500g*20, 5kg*4



■ Others

Products Name	Feature	Shelf life	Packing size
Vital wheat gluten	Protein ≥82% (N×6.25 Dry basis) Widely used in flour and food industry	24 months	25kg
Vanillin	Edible flavors, widely used in food industry Strong fragrance of Vanilla Beans and milk	24 months	500g*40, 25kg
Milk Powder (WMP and SMP)	Suitable for bakery and other food Nutritious and good quality	24 months	25kg
Soybean flour	Non-GMO defatted soybean flour Used in bakery , pasta, meat and other food products.	24 months	25kg
Calcium Propionate	Food grade preservative High purity, good performance	24 months	1kg*20, 20kg, 25kg
Ascorbic Acid (Vitamin C)	Food grade, Antioxidants Widely used in flour and food industr	36 months	25kg
Potassium sorbate	Food grade preservative Widely used in food industry	24 months	25kg
Distilled monoglyceride	Multi-purpose food grade emulsifier Cost saving	24 months	25kg



- Mantou Improver**
Feature: Improve the whiteness and internal texture of Mantou.
Better softness, freshnss and Less dosage.
Dosage: 0.3-0.5%
Shelf life: 18 months
Pack size: 15g*50*4, 300g*20, 500g*20



- Youtiao Raising Agent**
Feature: Healthy and improve the quality stability.
Convenient to use.
Make Youtiao crispy.
Aluminum-free.
Dosage: 2-3% of the flour
Shelf life: 24 months
Pack size: 20g*50*4, 250g*20, 300g*20, 500g*20



- Sweet Rice Leaven**
Feature: The selected strains is nature and safe.
Easy and convenient.
Good taste and nutritious.
Dosage: 0.3-0.4%
Shelf life: 18 months
Pack size: 8g*2*20*4, 8g*5*60, 8g*300



- Steamed Stuffed Bun Flavor Adjusting Stuffing**
Feature: Apply to the fresh steamed stuffed bun and pork dumpling.
Easy and convenient.
Good taste and nutritious.
Dosage: 8-10%
Shelf life: 18 months
Pack size: 1kg*10



- Dumpling Flavor Adjusting Stuffing**
Feature: The selected strains is nature and safe.
Easy and convenient.
Good taste and nutritious.
Dosage: 0.3-0.4%
Shelf life: 18 months
Pack size: 45g*20*4

Baking Tools (* Customized requirement is available.)

- Flat Tray

Hamburger Tray

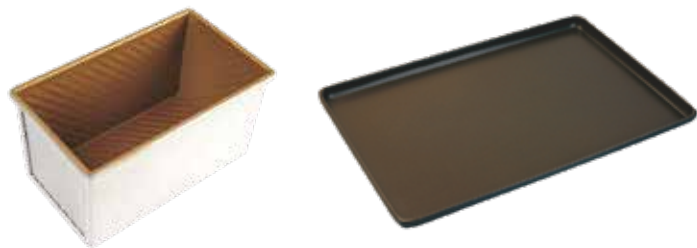
Multi-link Cake Mould

Baguette Tray
- Bread Pan

TrolleyPizza Pan

Cake Mould

Silicone Mold



Yeast Extract, rich in amino acids, nucleotides, peptides, B vitamins and more, is a natural ingredient made from bakery yeast (*saccharomyces cerevisiae*).

Yeast extract has a savory flavor that is comparable to bouillon, which often makes it a suitable ingredient for savory products to add and bring out flavors and tastes in these products.



Basic YE



Type	Features	Pack size
KA02, KA65, KA66, LA00	Rich in amino acids and flavor peptides. Gives a well-rounded flavor, builds savory taste foundation. 100% water soluble. Salt content: 0-40%	Paste: 20kg, 25kg, 1000kg Powder: 20kg, 400kg, 500kg

Xian/Umami Taste YE



Type	Features	Pack size
FIG606, FIG12LS, FIG22LS, KU012	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%	Paste: 20kg, 25kg, 1000kg Powder: 20kg, 400kg, 500kg

Hou-feel/Mouthfulness YE



Type	Features	Pack size
KK02, KA301, SG010	Provide Hou-feel, lingering taste in foods. Beneficial in fat/sugar reduction. 100% water soluble. Salt content: 0-40%	Paste: 20kg, 25kg, 1000kg Powder: 20kg, 400kg, 500kg

Flavor YE



Type	Features	Pack size
VKA236, VKA246, TDK002	Give specific meaty notes. Salt content: 0-40%	Paste: 20kg, 25kg, 1000kg Powder: 20kg, 400kg, 500kg

■ Dressings & Sauces

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

■ Bouillon & Soups & Instant noodles

Applications	Type	Dosage	Features
Beef bouillon	FIG03,KA02	1-5%	Enhance Xian/Umami flavor; Hou-feel/mouthfeel.
Chicken bouillon	KA66,KA02, FIG03	1-3%	Enhance Xian/Umami flavor; Hou-feel/mouthfeel.
Beef bouillon cubes	KA66,KU012	0.1-0.15%[KA66] 0.1% [KU012]	Enhance Xian/Umami flavor, and Hou-feel/mouthfeel.
Instant noodles	KU208,FIG03	2%	Improve Xian/Umami taste; Hou-feel/mouthfeel and well-rounded taste in soup base

■ Snacks & Seasonings

Applications	Type	Dosage	Features
Seasoning for nut	KA66	0.5%	Enhance Xian/Umami taste, balance overall taste.
Seasoning for chip /nacho	FIG03,KU012	4-6% [FIG03] 2-4% [KU012]	Give Xian/Umami taste and Hou-feel/mouthfeel, balance overall taste.

■ Ready meals & Frozen meat

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

■ Others

Applications	Type	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.

We provides the appropriate products and services for fuel ethanol, alcohol, wine, beer, and other distilling and brewing liquor, and develope the products or technical support to satisfy the unique requirements of customers.

Angel brewing and distilling products include: super alcohol active dry yeast, thermal-tolerant alcohol active dry yeast, wine active dry yeast, beer active dry yeast, and leaven. Now Angel supplies the products for the manufactures using the starch and molasses as the fermentation material, and is making large efforts in developing the yeast product used for cellulosic alcohol fermentation.



Alcohol Yeasts

Product model	Descriptions	Pack Size
Angel Thermal Resistance Alcohol Active Dry Yeast	Resistant to high temperature, alcohol and acid,and can be widely applied in the alcohol, potable spirit brewing that adopts starch bearing materialsas dry sweet potato, maize, rice, cassava, sorghum, etc. and saccharine materials as molasses, etc.	500g*20 10kg*1
Angel Super Alcohol Active Dry Yeast Molasses	Yeast strains with compound nutrient agents, and is applicable to the ethanol production that adopts molasses, sugar cane juice, beet juice, sweet sorghum and other saccharine materials. It has characteristics of being osmophilic, ethanol tolerance (15% v/v), acid tolerance (PH3.5), fast fermentation, etc.	5kg*2
Angel Super Alcohol Active Dry Yeast Starch	Yeast strains with compound nutrient agents, and is applicable when adopt corn, wheat and cassava as raw materials for alcohol high gravity fermentation. It has characteristics of strong reproductive ability, high fermentation speed, high tolerance to high ethanol concentration, etc.	5kg*2
Ethanol Active Dry Yeast E	It is selected for use in high-gravity fermentation at high sugar and alcohol concentrations. It works well at alcohol concentrations of more than 20% by volume(16% by weight) and in a temperature range of 30-35 C . It tolerates high levels of organic acids and is well suited to use in “zero discharge” fuel ethanol plants.	500g*20 10kg*1
Super Turbo Yeast	It is a yeast and nutrient pack especially designed to produce alcohol with high fermentation speed and ferments to high alcohol levels. It is suitable for the fermentation with alcohol concentration of 13~18%.	10kg*1 250g*20



Beer Yeasts

Product Model	Type	Temperature	Fermentation Speed	Alcohol Tolerance	Characteristic and Aromas	Best for	Better for
BF16	Lager	10°C-20°C	Moderate	10%	High alcohol tolerance, good flocculation, good flavor, rich foam, suitable for lager beer such as Pilsner.	Pilsner	Viennna lager
BF27	Lager	10°C-22°C	Moderate	10%	Good flocculation, better flavor, rich foam, fruity and floral aromas, suitable for lager beer.	Pilsner classical American beer	Viennna lager Munich dunkel
CN36	Ale	10°C-25°C	Fast	12%	Good flocculation, better flavor, rich foam, fruity and floral aromas, suitable for lager beer.	American pale ale IPA	Brown porter Barley wine
CS31	Ale	15°C-25°C	Moderate	14%	Quick start fermentation, aroma slightly estery, aslo suitable for bottom fermentation like lager but request low temperature.	Belgium saison Sweet stout	Wheat beer Dubble IPA
WA18	Ale	15°C-25°C	Fast	10%	Quick start, good flocculation, typical banana and slight spicy aromas, suitable for wheat beer styles and German Hefeweizen.	German wheat beer Weizen beer	American wheat beer Weizen bock
CY115	Ale	18°C-22°C	Fast	10%	Displays slight ester and fruity aroma like tropical fruit and without any unpleased smell if properly handled. Help to present a bright and nice body.	Pale ale	Fruit beer



Wine Yeasts

Product model	Characteristic	Dosage
CEC01	High quality red wines with smooth mouthfeel and fruity aroma.	150-300ppm
CECA	An excellent yeast for making the ageing red wine with elegant aromaand complex structure.	
RA-3	High-grade red wine with full mouth feel.	
BV818	Red or white wine, sparkling wine and restarting fermentation.	
RV100	Ice wine, high alcohol wine and fruit wine.	
RV171	Rose wine and high acid grape varieties fermentation.	
Others	Provide a variety of wine yeast(OEM).	

Yeast Derivatives

Product model	Ingredients	Characteristic	Dosage
Mannoproteins MP60	Mannoproteins ≥ 40.0% Polysaccharides ≥ 60.0% Solubility ≥ 95.0%	Helps yeast to quickly start Malolactic fermentation, improve wine stability, improve taste and harmony, used for optimization wine, recommended for adding between aging and bottling.	100-300ppm
Nutrient FN502	Yeast extract, 100% Solubility.	Provide amino acids, vitamins, minerals and growth factors, meet the needs of yeast metabolic.	150-300ppm
Nutrient FN503	Yeast extract, 100% Solubility.	A very rich source of amino nitrogen (≥ 5.0%); provide nutrients for yeast growth and multiplication; improve wine fermentation.	150-300ppm
Inactive Yeast FN405	Inactivated yeast. Protein 50.0-60.0%.	Provide nutrition and growth factors, inhibiting the oxidation of wine, extend wine life.	200-400ppm
Nutrient FN502 GH	Yeast extract enriched with glutathione and free amino acids.	Provide nutrients and glutathione, provent grape must and wine oxidation, supply nutrients for yeast growth and multiplication.	150-300ppm
Inactive Yeast FN401-GH	Inactivated yeast enriched with glutathione.	Provide yeast nutrition peptides, inhibit oxidation and aging of wine.	200-400ppm
Nutrient FN301	Fully autolyzed yeast enriched with amino acids, minerals, vitamin.	Improve fermentation performance and grape varieties aroma, optimize the taste and texture.	200-400ppm
Yeast cell wall CW201	Yeast cell wall Solubility 50.0%.	For fermentation lacking sterol and lipid, improve environment, reduce inhibitor, and protect yeast of high alcohol fermentation.	200-500ppm
Yeast cell wall CW101	Yeast cell wall. Solubility 15.0-30.0 %.	Improve fermentation performance and grape varieties aroma, optimize the taste and texture.	200-500ppm
Inactive Yeast FN401	Inactivated yeast. Protein ≥ 40.0%	Provide nutrition and growth factors, inhibiting the oxidation of wine, extend wine life.	200-400ppm

Angel Yeast is committed to provide fermentation industry with refined nutrient products for commercial production of biochemicals, pharmaceutical, probiotics, biocontrol agents and dehydrated culture media as well as food ingredients through microbial fermentation. Angel microbial nutrient products will enhance microbial growth and improve the yield and productivity of metabolites from various microorganisms.



Yeast peptone

Type	Applications	Features
FP103	Replacement of animal origin peptone	• Rich in peptides • Protein content ≥ 80% • good solubility
FP102		• Rich in peptides • Protein content ≥ 70% • solubility≥ 2%
FP101		• Rich in peptides • Protein content ≥ 70%
	Probiotics and biopharmaceutical fermentations	

Yeast extract

Type	Applications	Features
FM888 / FM885	Dehydrated culture media Biopharmaceutical fermentation	• Ultra-filtered • Solubility ≥ 30% • No phosphate sediment • Low endotoxin • Good performance for protein expression
FM808	Probiotics fermentation	• Rich in peptides • good solubility
FM985		• Rich in nucleotides and peptides • Nucleotides ≥ 1%
FM502		• Rich in peptide and nucleotides • Nucleotides ≥ 3%
FM505		• Rich in nucleotides • Nucleotides ≥ 3%
FM803		• Rich in free amino acids
FM408		• Rich in vitamins
FM902 / FM923 / LD00 / LM800 / LM902 / FM904	Industrial fermentations Food and feed ingredients	• Balanced nutrition • Cost-effective

Yeast-derived

Type	Applications	Features
YA801	Widely used in probiotics and bio-pharmaceutical	• Yeast extract with yeast cell wall
YP108		• High quality • Protein content ≥ 50%
YP600		• Cost-effective • Protein content ≥ 40%
YP200	Suitable for longer fermentations	• Brewer’s yeast • Protein content ≥ 40%

Peptone

Type	Applications	Features
FP410 Soy peptone	Probiotics fermentation	•Non-GMO • Rich in small peptides and carbohydrates
FP316 Tryptone	Dehydrated culture media	• Rich in Protein content • Cost-effective
P328 Biological peptone	Probiotics fermentation	• Biological peptone • High clarity in solution • No phosphate sediment
FP326 animal sourced peptone	Dehydrated culture media	• Industrial grade peptone • High protein content • Cost-effective
FP321 animal sourced peptone	Industrial fermentation Animal feed	• Rich in glycine • Proline and glutamic acid • Cost-effective
FP330 animal sourced peptone		• High cost-effective animal source peptone • Provide basic nutrition
FP351 Fish peptone		• High clarity in solution • Conducive to the purification of fermentation products.

Dehydrated culture media

Type	Applications	Features
Vinegar starter	Liquid fermentation of vinegar	• Easy to use, fast acid production rate • High production efficiency
Mushroom medium	Liquid cultivation of mushroom	• Accelerated spore germination and mycelial growth
Bacillus medium	Bacillus fermentation	• Balanced nutrition • Beneficial to biomass accumulation • Enhanced sporulation
LB medium	E.coli culture	• Standard products, widely used in the cultivation of common microorganisms in laboratories
TB medium	Protein expression	• Suitable for recombinant protein expression • High expression efficiency • Yield improvement
Tryptic soy broth	Vaccine fermentation	• Rich in nutrients • Beneficial to industrial fermentation of hard-to-grow microorganisms
Streptococcus medium		• Convenient to use • High Streptococcus cfu count

AHH

Angel Human Health

Specialized in yeast and fermentation, AHH is committed to developing innovative, differentiated, science-based functional foods ingredients and customized solutions, to help our customers get enduring success, as well as contribute to a healthier and sustainable world together.



Gut Health

Angel® *Saccharomyces Boulardii*
Angel® *Saccharomyces cerevisiae*

Vegetarian Diets

Angel® Nutritional yeast flakes
AnPro® Yeast protein
Angel® Inactive yeast (Brewer’s Yeast)

Sport Nutrition/ Weight Management

Angel® Nutritional yeast flakes
AnPro® Yeast protein
Angel® Inactive yeast (Brewer’s Yeast)

Antioxidant/ Anti-tumor

Angel® Selenium yeast
Angel® Glutathione-Yeast Extract

Immunity Health

Angel® Yeast beta-glucan
Angel® Yeast RNA

Minerals/ Vitamins Fortified

Angel® Selenium yeast
Angel® Chromium yeast
Angel® Zinc yeast
Angel® Copper yeast
Angel® Vitamin D Yeast
Angel® B-Vitamins yeast

Main Products

Product Name	Introduction	Features
Bettcan™ Yeast beta-glucan	The best natural ingredient for immune health	• The most effective beta-glucan for immunity enhancing • Prevent upper respiratory infection • Human clinical study ongoing • World-wide successful market examples
Nutritinoal Yeast Flakes	Unique nutrients & flavor to vegetarian foods	• Essential nutrients and irresistible flavor for vegan / Vegetarian / healthy lifestyle • Derived from special non-GMO strain of <i>Saccharomyces cerevisiae</i> • Natural and vegetarian source of complete vitamin B complex • Naturally with a nutty cheesy flavor, the perfect cheese replacer

Product Name	Introduction	Features
AnPro™ Yeast Protein	Protein market game-changer	• Complete protein containing all essential amino acids • High content of BCAA(branched-chain amino acid), good for muscle recovery • High content of dietary fiber, good for gut health • Slow protein, providing body amino acids continuously and steadily • No risk of GMO and animal concerns • Eco-friendly and sustainable • Best substitute of plant protein & animal protein
Saccharomyces Boulardii	Yeast probiotic excellent at anti-diarrhea	• Comfort intestinal and improving intestinal flora • Anti-diarrhea and antibacterial • Stimulation of intestinal immune response • Inhibiting infection of intestinal pathogenic bacteria
Selenium Yeast	The best source of organic Selenium	• High organic selenium content up to 2000mg/kg • French CNRS test shows 100% organic selenium • The bioavailability and safety of organic selenium is much higher than inorganic • Containing all yeast nutrients: high quality protein, vitamins, minerals, dietary fiber
Glutathione Yeast Extract	The secret of beauty from within	• Most well-known active for anti-oxidant • Activate skin collagen synthesis • Inhibiting tyrosinase and melanin, contribute to skin whitening • Anti-aging, detoxication & protect liver health



Angel Nutritech Dietary Supplements

Angel Nutritech is a leading brand in Chinese early life nutrition industry. Adhering to the business philosophy of "Conscience, Love & Wisdom", it has established an efficient marketing network all over the country, to provide nutritional supplements and professional services to the consumers.





Angel Animal Nutrition is committed to developing natural, efficient microbial feed derived from yeast with our industry-leading technology, providing the best service solutions for animal nutrition and health. We create value for global feed and animal husbandry customers through continuously upgraded products and professional services.



Functional Nucleic Acid & Protein for Young Animals

A functional nucleic acid and protein source for young animals. It had been widely used to increase palatability, improve gut health, replace SOPP, improve production performance.

Applications	Properties
For Swine	Piglet (2-7kg): 1.0-3.0%. Alternative to SOPP, Palatability, immunity, growth is similar to SOPP, no bio-security risks. It can increase feed intake and growth rate in non-SOPP feed. Piglet (7-30kg): 0.3-0.5%. Relieve weaning stress, increase feed intake and promote growth.
For Poultry	Broiler (Pre-starter, 1-10d): 1.0-2.0%. Improve intestinal development, promote growth and feed conversion ratio, reduce mortality and stable production. Layer (Starter, 0-6w): 0.5-1.0%. Improve intestinal development, Improve SW and better skeleton, stimulate genetic potential.
For Aqua	Functional protein source: 1.0-3.0%. Increase feed intake, promote intestinal development and repair intestinal damage, enhance non-specific immunity, reduce fishmeal dependence and stabilize feed quality.
For Ruminant	Dairy Cow: 10-20 g/(d.h) Regulate rumen microbes and strengthen the function of rumen, improve feed efficiency and organic matter digestibility and improve milk yield. Calves: 5-1.0 g/(d.h). Promote rumen development, prevent calf diarrhea, stimulate immunity, control disease.



Natural source of Beta-Glucan & MOS

A natural yeast cell wall derived from yeast *Saccharomyces cerevisiae*. The main efficient ingredients are B -glucan and mannan oligosaccharide, which can increase immunity, block pathogens and bind mycotoxins (especially Zearalenone).

Applications	Properties
For Swine	1.0-2.0kg/t. Increase immunity, relieve stress (weaning, transport), stabilize production, prevent disease, replace AGPs, bind mycotoxins, reduce the harm of mycotoxins to sow reproductive.
For Poultry	0.5-1.0kg/t. Increase immunity, prevent disease, reduce mortality and stabilize production. Block pathogenic bacteria and reduce the harm of mycotoxins to poultry.
For Calves	1.0kg/t. Improve rumen development and reduce diarrhea.
For Aqua	1.0-2.0kg/t. Improve the survival rate under stress.



Selenium Yeast 2000ppm & 3000ppm

Organic selenium, which produced by submerged fermenting *Saccharomyces cerevisiae* in a selenium-rich media, and is a recognized source of organic form selenium nutrient for animals.

Applications	Properties
For Swine	100-1509/t. Anti-stress (weaning, transport, environmental change), improve meat quality, reduce meat drip loss and prolong shelf life, Improve reproductive performance.
For Poultry	50-1509/t. Increase anti-oxidat1on capacity and relieve heat stress for broiler. And it can stable laying rate, improve the quality of egg and improve the hatchability of egg.
For Ruminant	200-3009/t. Prevent mastit1s and decrease somatic cell count in milk, improve conception rate and reproductive performance.
For Aqua	100-1509/t. Anti-oxidation, relieve stress, stable production performance.

YeaVita

Live Yeast Probiotics

A high purity live yeast product for animals which is produced by submerged fermentation of specially selected strains of *Saccharomyces cerevisiae* from animal intestine or rumen. Which can adapt to improve the feed digestion via regulating the intestine microflora or rumen microflora.

Prouducts	Applications	Properties
YeaVita	For Swine	500-10009/t. Improve feed digestibility, prevent diarrhea, enhance sow lactation, increase weaning weight and relieve sow constipation.
	For Poultry	200-300g/t. Balance intestinal flora, improve feed conversion, decrease intestinal disease such as watery stools, and increase production performance.
YeaVita R	For Dairy Cow	4-5 g/(d.h). Improve fiber digestibility, Stable rumen pH, prevent acidosis, enhance milk yield (5%) .
YeaVita+		Coated and heat stable live yeast, it can tolerate the process of pellet feed.

BioBon

Mycotoxin Binder

A yeast base Mycotoxin Binder that protect animal health by deactivating mycotoxins through detoxification, deintoxication, bio-degradation and immunostimulation.

Applications	Properties
For Swine	1.0-2.0kg/t. Absorb mycotoxins, reduce the harm of mycotox1ns to sow reproductive, stable production performance.
For Poultry	0.5-1.0kg/t. Absorb mycotoxins, increase immunity, stable production performance.
For Ruminant	10-159/head/d or 1.0kg/t TMR. Reduce the harm of mycotox1ns and increase milk yield.

YeaSense

Natural Antimicrobial, a kind of Yeast Essence capable of producing zone of inhibition. It is a new AGPs alternative.

Applications	Properties
For Swine	500-800g/t
For Poultry	200-500g/t
For Aqua	300-500g/t
For Calf	500-800g/t

Inactive Yeast

A yeast protein source, which contain 100% yeast cells and provide high quality microprotein and B vitamins. Divided into Inactive baker's yeast and brewer's yeast according the different source.

Beta-Glucan

Concentrated beta glucan (≥70%) derived from cell wall of specially fermented *Saccharomyces cerevisiae*, which can improve immunity, control diseases, improve animal health and performance.

Bacillus Subtilis

A probiotic feed additive, produced by liquid fermentation with a selected strain, which can adjust microflora balance in animal intestines and stomach, improve animal performance, enhance immunity and reduce stress.

Bacilo Licheniformis

A probiotic feed additive, produced by liquid fermentation with a selected strain of *Bacillus Licheniformis*, which can help to maintain animal digestion tract health, and effective to cure enteritis.

Angel is the founder of yeast sourced organic fertilizer, and the products all have passed through attestation of inputs suitable for use in Organic Farming according to (EC) n° 834/2007 & 889/2008 Regulations, the National Organic Program (NOP), the Japanese Agricultural Standard (JAS) and China Organic Certification.



■ CMS Powder (China)



Physico-chemical Characteristics		Functions
Total nitrogen (on dry)	≥2.0 %	• Kinds of nutrition and timely supply.
K ₂ O (on dry)	≥8.0 %	
Moisture	≤4.0%	• Improvement of nutrients balance in the soil.
Organic matter (on dry)	≥55%	
Fulvic acid (on dry)	30-35%	• Complement organic matter, activate available Microorganisms.
pH value	4.5-6.0	
Ash	≤40.0%	
Lead	≤2.0 mg/kg	
Arsenic	≤15.0 mg/kg	

■ Organic fertilizer (FY-9) Granular



Physico-chemical Characteristics		Functions
Total nitrogen (on dry)	≥2.0 %	• Kinds of nutrition and timely supply.
K ₂ O (on dry)	≥8.0 %	
Moisture	4.0%	• Improvement of nutrients balance in the soil.
Organic matter (on dry)	≥45%	
Fulvic acid (on dry)	20-30%	• Complement organic matter, activate available Microorganisms.
Mg	2%	
Betaine	3-5%	
pH value	4.5-8.0	
Lead	≤2.0 mg/kg	
Arsenic	≤15.0 mg/kg	

■ Organic Fertilizer with Tobacco (Granular)



Physico-chemical Characteristics		Functions
Total nitrogen (on dry)	≥1.5 %	• Protect crops from underground pests (mole crickets, meloidogyne, grubs and etc.).
K ₂ O (on dry)	≥1.5 %	
Moisture	≤15.0%	• Helps to decrease the application of pesticides, is safe and residue free.
Organic matter (on dry)	≥60%	
Fulvic acid (on dry)	30-40%	• Improve the quality of soil and crops, increase the quality and quantity of harvests.
pH value	5.0-8.0	
Lead	≤2.0 mg/kg	
Arsenic	≤15.0 mg/kg	

■ 5% Organic fertilizer (granular)



Physico-chemical Characteristics		Appearance
NPK	≥5%	Dark brown, granular
Organic matter	≥45%	
Application: Apply 120-180kg/ha 5-7 days before application of chemical fertilizers and keep the soil wet after application. It can be used as base and additional fertilizer. Apply with mineral fertilizer for better effect.		

■ Angel Nitrogen fertilizer Granular (NPK: 15-0-5)



Physico-chemical Characteristics		Functions
Total nitrogen (on dry)	≥15 %	• Satisfy the requirements of crops, improve crop growth, buds fatness, roots strength, well leaf photosynthesis.
K ₂ O (on dry)	≥5 %	
Moisture	≤4.0%	• Increase the total biomass and economic output, improve the nutritional value of agricultural products, especially increase the protein content in seeds, improve the nutritional value of food.
Mg	≥1%	
S	≥14%	
pH value	5.5-8.0	
Solubility	99-100%	

■ Trading products

Application: Raw materials for agriculture and chemical industry.
Main products: Urea, Urea Phosphate, MAP, DAP, MKP, NOP, Phosphoric Acid, DKP, etc.



Focusing on the R&D and promotion of special enzymes and biological products, to tap into the infinite possibilities of enzyme technology in the baking, food taste, brewing, animal feed, pharmaceutical and chemical industries; meanwhile, it gives full play to the advantages of Angel's biological flexible manufacturing to provide client-oriented services for enterprises in the fermentation field.



Enzymes for yeast protein

Enzymes for the production of yeast extract

- High dissolution rate and yield
 - High content of amino acid and flavor nucleotide, lessbitter taste and strong flavor
- Complex Enzyme FF106 / EF108 Papain PA-2
Nuclease NP1 Deaminase D-100

Enzymes for yeast cell wall processing

- Improve the extraction rate of yeast extract
 - Promote the decomposition and obtain functional yeast polysaccharides
- β - glucanase SF

Enzymes for animal protein

Enzymes for the production of savory flavoring

- Bitter weakening
 - Hold characteristic flavor of animal protein
- Complex Enzyme EF108/ FF106 Papain PA-2

Enzymes for the production of pet palatability

- Enhance the attractant of pet food
 - Hold characteristic flavor
- Complex enzyme PF116 / FF104

Enzymes for the production of collagen

- High biological activity and good for absorption
 - Pure taste in final product
- Protease AP-200A/AP-200L Complex Enzyme FF106

Others

- Provide fine protease for food processing
- Acid protease Neutral protease Alkaline protease

Enzymes for starch and nsp

Thermostable α-Amylase

- Resistance to high temperature and low pH
 - Good stability
 - No need to add additional calcium
- α-Amylase AHA-400 / AHA-100T / AHA-200T / AHA-100D

Gluko-Amylase

- High sugar conversion rate
 - High enzyme activity
- Gluko-amylase GA-150 / GA-260 Solid gluco-amylase
Complex enzyme DFT-04

Lactase

- Relieving lactose intolerance
 - Production of low lactose dairy products
- Lactase LAC100

Others

- Pectinase Cellulase

Enzymes for vegetable protein

Enzymes for soybean protein

- High biological activity and good for absorption
 - Less bitterness in final product
- Complex enzyme EF108 / FF106 Protease AP-200A

Enzymes for pnytone

- Hydrolysis of vegetable protein efficiently
- Protease AP-200A

Enzymes for hydrolysis of nucleic acid

Nuclease

- Hydrolyze RNA or single chain DNA into 5'-nucleotides
- Nuclease NP1

Deaminase

- Hydrolyze 5'-AMP to 5'-IMP
- Deaminase D-100

Enzymes for Baking

- Provide a series of enzymes for baking

Product Name	Product Type	Dosage		Properties
		For flour	For bakery products	
Glucose oxidase	GO101	4-15 ppm	4-20 ppm	• Increased gluten strength; • Improved the stability of dough; • Improved finer crumb structure and volume of bread.
Xylanase	XYL200	10-60 ppm	20-60ppm	• Better dough extensibility; • Better crumb structure and bigger volume; • Improved handling properties.
Xylanase (Bacterial)	XYL50	20~60ppm	5-40ppm	• Excellent extensibility and elastic performance; • Excellent crumb structure; • Strong improvement of volume of bread.
Lipase	LIP400	0-20 ppm	0-30ppm	• Improves dough fermentation stability; • Increases loaf volume; • Excellent crumb structure.
Lipase	LIP100	3-20 ppm	3-20 ppm	• Partly replace emulsifier; • Improved finer crumb volume; • Enhance the softness of internal structure.
Fungal α-amylase	FAM100	4-15 ppm	4-20 ppm	• Standardization of flour in terms of diastatic activity; • Increased the volume of bread and improved the crust color; • Accelerated fermentation.
Maltogenic amylase	MAM100	/	20-100 ppm	• Reliable anti-aging effect; • Prolongs the shelf life of bread.
Protease	BHP50	2-150ppm		• Reduce resting time. • Improve dough extensibility. • Improve dough handling.
	PA-2	(Mainly used in biscuit and crackers)		

Enzymes

Enzymes for Feed

Enzymes for Feed

Product Name	Features		Dosage
XYLANASE FXY-100	Thermal stable	Solid: white to yellow powder Acitivity: 100,000 U/g Temp resistance: 85°C	10-20g of xylanase(100,000U/g) per ton of complete feed.
β-MANNANASE FMA-50		Solid: white powder Acitivity: 50,000 U/g	5-10g of β-mannanase per ton of complete feed.
β-GLUCANASE FGLU-70		Solid: white or light yellow powder Acitivity: 70,000 U/g	8-20g of per ton of complete feed.
PHYTASE FPH-50; FHTT-10	Normal	Solid: white granule Acitivity: 50,000 U/g	10-20g of phytase (50,000 U/g) per ton of complete feed.
	High Temp	Solid: white granule or powder Acitivity: 10,000 U/g Temp resistance: 83-90°C	
CELLULASE FCE-10		Solid: light yellow powder Acitivity: 10,000 U/g	50-150g per ton of complete feed.
LIPASE FLP-100		Solid: white powder Acitivity: 100,000 U/g	20-60g per ton of complete feed.
α- AMYLASE FAM-5		Solid: light brown powder Acitivity: 5,000 U/g	10-20g per ton of complete feed.
α-GALACTOSIDASE FGA-2		Solid: white powder Acitivity: 2,000 U/g	12-40g per ton of complete feed.
ACID PROTEASE FAP-50		Solid: Tawny powder Acitivity: 50,000 U/g	20-100g per ton of complete feed.
NEUTRAL PROTEASE FNP-50		Solid: Tawny powder Acitivity: 50,000 U/g	60-200g per ton of complete feed.
Alkaline Protease FJP-200		Solid: Tawny powder Acitivity: 200,000 U/g	60-200g per ton of complete feed.

Ours Brands



Certifications



BRC



Sedex



OU Kosher



MUI Halal



GMP+



NON GMO Project



CNAS



ISO9001



ISO22000



ISO14001



ANGEL YEAST CO., LTD.

Add: 168 Chengdong Avenue, Yichang, Hubei, P.R. China P.C: 443003
Tel: +86-717-6369 520 Fax: +86-717-6370 680
E-mail: aie@angelyeast.com <https://www.angelyeast.com>

