



Products Catalog

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

Who we are

Angel is a global yeast and biotech company that develops natural ingredient solutions for the food & beverage, nutritional, and biotechnology industries.

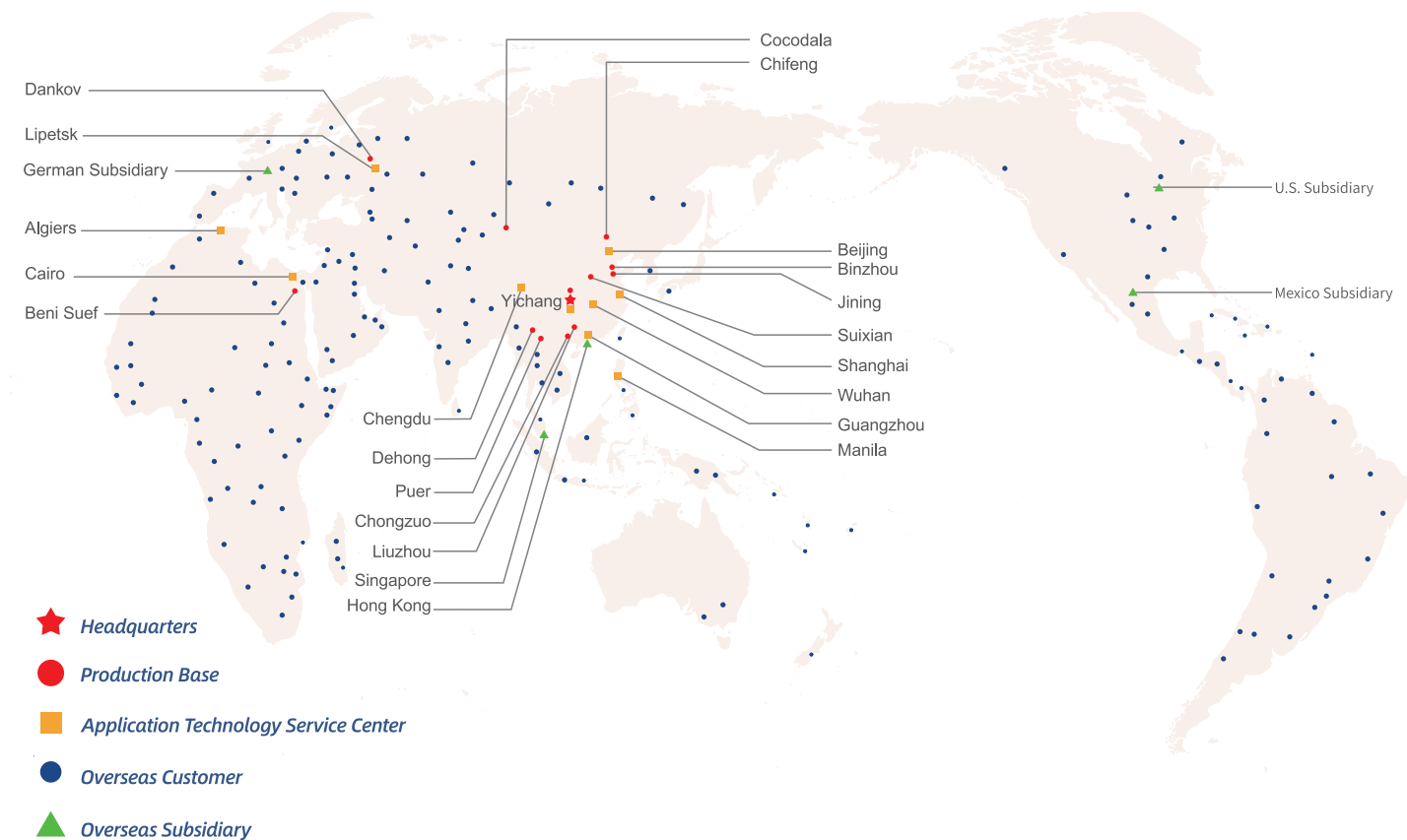
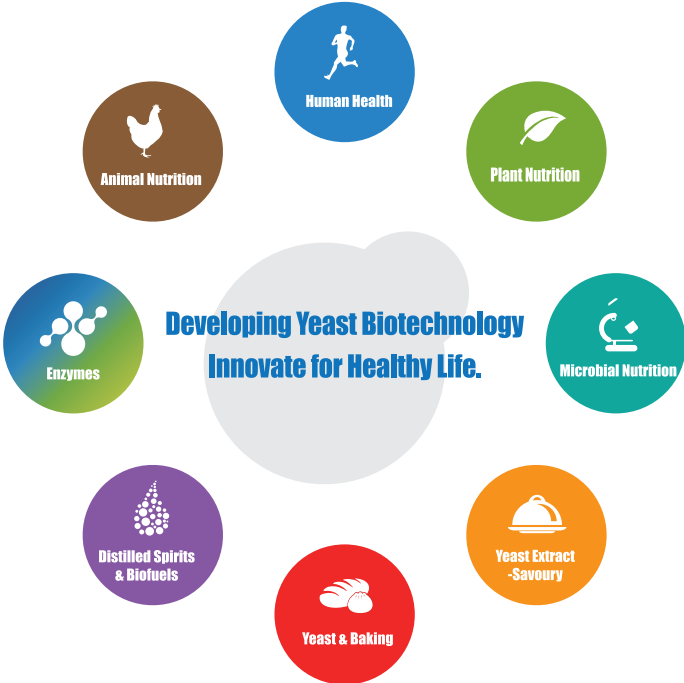
Angel Yeast was founded in 1986. Angel Yeast Co., Ltd was listed on the Shanghai Stock Exchange in 2000.

“Developing yeast biotechnology, innovate for a healthy life” is our mission. We study how biotechnology can change our lifestyles for the better and help us live in harmony with nature.

As a yeast supplier with a global presence, Angel has 33 Production Facilities across the globe, with products and services supplied to more than 170 countries and regions.

Over 12,000 employees worldwide share the same vision: to innovate for a healthy and sustainable future.

Our business activities range from baking to food taste, nutrition & health, and biotechnologies.



Contents

	Yeast & Baking	02
	Baker’s Yeast	02
	Bread Improver	04
	Raising Agent	07
	Premix	08
	Other Baking Ingredients	10
	Chinese Dimsum Ingredients	12
	Yeast Extract -Savoury	13
	Dressings & Sauces / Bouillon & Soup & Instant noodles	14
	Snacks & Seasoning / Ready meals & Frozen meat / Others	15
	Distilled Spirits & Biofuels	16
	Alcohol yeast	16
	Beer Yeast	17
	Wine Yeast	18
	Yeast Derivatives	19
	Microbial Nutrients	20
	Yeast peptone / Yeast extract / Yeast-derived	20
	Peptone / Dehydrated culture media	21
	Human Health	22
	Main Products	22
	Angel Nutritech	23
	Animal Nutrition	24
	GroPro	24
	YeaMOS / YeaSel	25
	YeaVita / YeaVita R / YeaVita+ / BioBon	26
	YeaSense / Inactive Yeast / Beta-Glucan / Bacillus Subtilis / Bacilo Licheniformis	27
	Plant Nutrition	28
	CMS Powder (China) / Organic fertilizer (FY-9) Granular	28
	Organic Fertilizer with Tobacco (Granular) / 5% Organic fertilizer (granular) / Angel	
	Nitrogen fertilizer Granular(NPK: 15-0-5)	29
	Enzymes	30
	Enzymes for Food	30
	Enzymes for Baking	31
	Enzymes for Feed	32

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.



Premium Instant Dry Yeast The Ultimate Choice for High-End & Artisan Baking

Feature:

- Sugar tolerance threshold: 10-25%(high sugar type) / 0-12%(low sugar type)
- Fermentation speed: 30% efficiency boost
- Ice water compatibility: Zero vitality loss with ice/cold water
- Preservative resilience: Unaffected by calcium propionate

Type: High Sugar / Low Sugar

Shelf life: 24 months, store in a cool and dry place

Pack size: 450g*20, 500g*20, 5kg*2, 10kg, 15kg, 20kg



Instant Dry Yeast Trusted Partner for Chain Bakeries & Industrial Production

Feature:

- Sugar tolerance threshold: 10-20%(high sugar type) / 0-12%(low sugar type)
- Fermentation speed: 10-20% efficiency boost
- Ice water adaptability: Full vitality with ice/cold water
- Preservative compatibility: Unaffected by calcium propionate

Type: High Sugar / Low Sugar

Shelf life: 24 months, store in a cool and dry place

Pack size:

- For Industrial Baking: 450g*20, 500g*20, 5kg*2, 10kg, 15kg, 20kg, big bag

- For Home Baking: 10g*48*6, 10g*25*12, 11g*5*60, 15g*300, 20g*300, 100g*60, 125g*12*6



Powerhouse of Frozen Dough Vitality ❄️ Semi-dry Yeast

Feature:

- Same applicability as fresh yeast and same shelf life as instant dry yeast
- Recommended for frozen dough process

Type: High Sugar / Low Sugar

Shelf Life: 24 months, storage & transported in the condition of -18 °C

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



Unlock Superior Flavor ❄️ Fresh Yeast

Feature:

- Improve bread flavor.
- Recommended for frozen dough process

Type: High Sugar / Low Sugar

Shelf life: 45 days, storage & transported in the condition of -18 °C

Pack size: 100g*20*4, 454g*20, 500g*40, 1kg*10



Tailored Solutions for Niche Baking Special Yeast

Special Yeast

- Tailored Solutions for Niche Baking

Super 2in1 Yeast

- All in one solution (no improver needed)

Feravor™ - Aroma Yeast

- Imparting Natural Buttery / Floral & Fruity Aroma to Bread

ChillDo™

- For Chilled Dough

FrozDo™

- For Frozen Dough

Instant Dry Yeast for Non

Instant Dry Yeast for Self

-Rising Flour

Active Dry Yeast

- Tailored for Traditional Baking Processes in Select Markets





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%

Pack size: 600g*20



A-800

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

Usage: mix well with flour

Dosage: 0.5%

Pack size: 1kg*10



A-1000

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

Usage: mix well with flour

Dosage: 0.3-0.5%

Pack size: 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

Pack size: 500g*20



Super Soft Bread Improver

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

Usage: mix well with flour

Dosage: 0.6-1%

Pack size: 5kg*2

IMPROVE THE TEXTURE

A66

A800

Bread Improver (vacuum package)

EXTEND THE SHELF LIFE

A-66

INCREASE BREAD VOLUME

A-66

A-800

A-1000

Bread Improver (vacuum package)

INCREASE BREAD SOFTNESS

Super Soft Bread Improver

A-66

Bread Improver (vacuum package)

FOR BAGUETTE

LD-300

LD-500

CONCENTRATED BREAD IMPROVER

For sweet dough:

CS-02

For lean dough:

CL-01, CL-05

LD-300

Feature: Increase bread volume, improve crisp of breadcrust.

Usage: mix well with flour

Dosage: 0.3%

Pack size: 300g*20



LD-500

Feature: Increase bread volume, improve crisp of breadcrust.

Usage: mix well with flour

Dosage: 0.3-0.5%

Pack size: 500g*20, 1kg*10



CS-02

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

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 pack) for 50kg of flour

Pack size: 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

Pack size: 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.

Pack size: 25g*50*4





H-800

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

Usage: mix well with flour

Dosage: 0.5%

Pack size: 1kg*10

FOR HAMBURGER

H-800

GSH05/ GSH05-S

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



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 CRUMB

Crumbs Bread Improver

Baking Powder

Feature: Double acting / More powerful / Cost saving

Shelf life: 24 months

Pack size: 1lb*18, 8lb*6, 10kg, 25kg



Inactive Yeast GSH05/ GSH05-S

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%

Pack size: 5kg*2, 20kg*1

FOR PIZZA

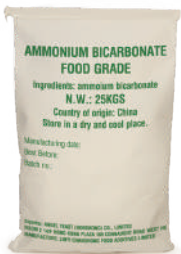
GSH05/ GSH05-S

Ammonium bicarbonate

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

Shelf life: 24 months

Pack size: 25kg



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%

Pack size: 1kg*10

FOR FROZEN DOUGH

Frozen Dough Improver F-99

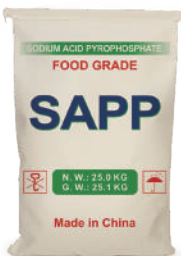
A-PLUS Soft

Sodium acid pyrophosphate (SAPP)

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

Shelf life: 24 months

Pack size: 25kg



A-PLUS Soft

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%

Pack size: 1kg*10

Sodium bicarbonate (baking soda)

Feature: Food grade leavening agent;

Widely used in bakery, biscuit and food industry.

Shelf life: 24 months

Pack size: 25kg



Brownie Mix

- Adjustable texture (fudgy/cake-like) via hydration control
 - Moist formula reduces dryness complaints by 30%
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



Yeast-Raised Donut Mix

- 72-hour shelf stability for high-volume production
 - 22% ingredient waste reduction through precise dosing
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



Paste Bread Emulsifier

- Shelf life:** 12 months
Pack size: 20kg



Cream of Tartar

- Shelf life:** 18 months
Pack size: 1kg*10



Sponge Cake Mix (Chocolate/Vanilla)

- Ultra-moist crumb structure for rich texture
 - Versatile for cakes, loafs, or cookies
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



Crème Cake Mix (Chocolate/Vanilla)

- Ultra-rich flavor with whole eggs for moisture
 - Streamlined 6-step mixing process
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



Release Agent

- Shelf life:** 15 months
Pack size: 20L, 210L



Custard Powder

- Shelf life:** 18 months
Pack size: 300g*24, 400g*12, 1kg*10



Red Velvet Crème Cake Mix

- Pre-tested color stability for seasonal campaigns
 - 50% faster prep time with bulk scalability
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



All-American Cookie Mix

- Adjustable thickness (8–12mm) and crispness
 - Freeze-to-bake protocols for texture control
- Shelf life:** 12 months, store in a cool and dry place
Pack size: 10kg, 25kg



Shortening

- Shelf life:** 18 months
Pack size: 15kg



Margarine

- Shelf life:** 18 months
Pack size: 15kg



Cake Improver (Cake Gel)

- Shelf life:** 12 months
Pack size: 1kg, 5kg, 10kg, 20kg



Sesame

Shelf life: 12 months Pack size: 25kg



Raisin

Shelf life: 12 months Pack size: 25kg



Pumpkin Seed Kernel

Shelf life: 12 months Pack size: 12.5kg, 25kg



Sunflower Seeds Kernel

Shelf life: 12 months Pack size: 12.5kg, 25kg



Watermelon seed kernel

Shelf life: 12 months Pack size: 12.5kg, 25kg



Goji Berry

Shelf life: 12 months Pack size: 5kg*4



Dried Cranberry

Shelf life: 12 months Pack size: 25lb



Red Bean Paste

Shelf life: 12 months Pack size: 500g*20, 5kg*4

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 industry	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
Cocoa powder	Smooth, Mellow Flavor, Perfect for Cakes, Cupcakes, Brownies, Buttercream, Fillings, Beverages	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: Apply to the fresh steamed stuffed bun and pork dumpling
Easy and convenient
Good taste and nutritious
Dosage: 0.3-0.4%
Shelf life: 18 months
Pack size: 45g*20*4



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.



Angeoprime Build savory taste foundation

► KA02, KA65, KA66
Rich in amino acids and flavor peptides.
Gives a well-rounded flavor; builds savory taste foundation.
Salt content: 0-40%
Available in powder and paste forms. 100% water soluble.



Angeoboost More umami. Less salt.

► FIG03, KU012, KU248
Provide strong Xian taste and improve overall mouthfeel.
Natural nucleotide content: 3-24%
Salt content: 0-20%
Ideal substitute for MSG. Beneficial in salt reduction. 100% water soluble.



Angeotide Mouthfulness and lingering taste.

► KA303, SG010, KA324
Provide Hou-feel, lingering taste in foods.
Beneficial in fat/sugar reduction.
100% water soluble.
Salt content: 0-40%



Angearom Add specific flavor notes.

► KU720, VTC232, SA524
Give specific meaty, cheese, soy sauce notes.
Salt content: 0-40%
Available in powder and paste forms.
GMO-free.



AngeoPro A sustainable source of natural protein.

► F80, F84
High protein content (≥ 80%).
Contains multiple vitamins, trace elements, and nutritional components.
Free from yeasty notes and off-notes. Ideal for daily nutrition supplement.



Angeocell Ideal flavor carrier

► F55, BF700, YDF50
Rich in soluble glucan, soluble dietary fiber, mannan, and protein. Enhance emulsification stability, improve texture.
Works as flavor carrier for flavor blendings, seasonings, coating, etc.

Pack Size

20kg/25kg/1000kg

20kg/400kg/500kg

■ Dressings & Sauces

Applications	Type	Dosage	Features
Soy sauce (additive-free)	Angeoboost KU012	0.5-1%	Amplify umami notes and mouthfulness. Balance salty taste.
Soy sauce (added MSG, I+G, sweetener)	Angeoboost FIG03	0.2-0.6%	Improve Hou-feel/mouthfeel, round off all tastes.
Mayonnaise/ Salad dressing	Angearom KU720	0.3-0.8%	Improve cheesy notes, round off all tastes
Oyster sauce	Angeoboost FIG03	0.2-0.6%	Amplify mouthfulness. Balance salty taste. Round off all tastes.
Fish sauce	Angeoboost KU012	0.1-0.3%	Amplify umami notes and mouthfulness. Balance salty taste
Sweet chili sauce	Angeoboost FIG03 Angeotide KA301	0.2-0.6%	Amplify umami notes and mouthfulness. Round off all tastes
Tomato sauce	Angeoboost KU012 Angeotide KA303	0.3-0.8%	Amplify umami notes and mouthfulness. Round off all tastes

■ Bouillon & Soups & Instant noodles

Applications	Type	Dosage	Features
Beef bouillon	Angeoprime KA02 Angeoboost FIG03	1-5%	Amplify umami notes and mouthfulness.
Chicken bouillon	Angeoboost FIG03 Angeotide KK02	1-3%	Amplify umami notes and mouthfulness.
Bouillon cubes	Angeoprime KA66 Angeoboost KU012	0.1-0.15% 0.1%	Amplify umami notes and mouthfulness.
Instant noodles	Angeoboost FIG03	2%	Amplify umami notes and mouthfulness. Well-rounded taste in soup base

■ Snacks & Seasonings

Applications	Type	Dosage	Features
Seasoning for nut	Angeoprime KA66	0.5%	Amplify umami notes and mouthfulness.
Seasoning for chip /nacho	Angeoboost KU012	2-4%	Amplify umami notes and mouthfulness. Balance overall taste profile.

■ Ready meals & Frozen meat

Applications	Type	Dosage	Features
Frankfurt sausage	Angeoprime KA66	0.2-0.3%	Mask off-notes, bring out meaty notes, Amplify mouthfulness.
Steak	Angeoprime KA66 Angeoboost KU012	0.2-0.3% 0.3%	Amplify umami notes, bring out meaty notes
Meatball	Angeoprime KA66	0.2-0.3%	Off-notes masking, mouthfulness enhancement, bring out meaty notes
Barbecue steak	Angeoboost FIG03	0.2-0.3%	Off-notes masking, mouthfulness enhancement, bring out meaty notes
Skewer	Angeoprime KA66	0.2-0.3%	Improve meaty notes, amplify mouthfeel,and lingering satisfaction.
Frozen pre-cooked dish	Angeoprime FIG03	0.2-0.3%	Improve meaty notes, mouthfulness & lingering taste.

■ Others

Applications	Type	Dosage	Features
Soda crackers	AngeoPro F84 Angeotide KA303 Angeocell YDF50	5-10% 0.3-0.5% 2-5%	Enhance baked aroma. Prolong lingering taste. High fiber. High protein.
Beverage	Angeotide KA303 AngeoPro F84	0.04-0.1% 10-50%	Premium protein supplement.Sugar-free. Mask unwanted off-notes.
Vegan cheese	Angearom KU720 AngeoPro F84 Angeocell YDF50	0.2-0.3% 5-10% 5-10%	Premium protein supplement. Enhance cheesy notes.Fiber enrichment.
Ice cream powder	AngeoPro F84 Angeocell YDF50	6.5% 5-10%	Improve emulsification stability.Protein & fiber & texture enrichment.
High protein bread	AngeoPro F84	10-20%	High protein. High fiber. Enhance baked aroma.

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	10-20℃	Moderate	10%	High alcohol tolerance, good flocculation, good flavor, rich foam, suitable for lager beer such as Pilsner.	Pilsner	Viennna lager
BF27	Lager	10-20℃	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	15-25℃	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	10-30℃	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	15-25℃	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	15-25℃	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
A01	Ale	15-25℃	Mid	10%	A typical American ale yeast with a clean, neutral and crisp flavor, producing low fruity esters. This yeast is with wide adaptability for many kinds of American beers, highlighting the characteristics and style of malt and hops.	Pale ale	IPA Brown ale Amber



■ 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 CW101	Yeast cell wall. Solubility 15.0-30.0 %.	Improve fermentation performance and grape varieties aroma, optimize the taste and texture.	200-500ppm

■ 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).	

Inactive Yeast FN401

Inactivated yeast.
Protein ≥ 40.0%
Provide nutrition and growth factors, inhibiting the oxidation of wine, extend wine life.

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		
FP101		
	Probiotics and biopharmaceutical fermentations	• Rich in peptides • Protein content ≥ 70% • solubility≥ 2%
		• Rich in peptides • Protein content ≥ 70%

■ 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 / FM986		• Rich in nucleotides and peptides • Nucleotides ≥ 1%
FM502 / FM503		• 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	<i>Bacillus</i> fermentation	• Balanced nutrition • Beneficial to biomass accumulation • Enhanced sporulation
LB medium	<i>E.coli</i> 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 <i>Streptococcus</i> 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
AngeoPro Yeast protein
Angel Inactive yeast (Brewer’s Yeast)

■ Sport Nutrition/ Weight Management

Angel Nutritional yeast flakes
AngeoPro Yeast protein
Angel Inactive yeast (Brewer’s Yeast)
Angel Yeast Peptide

■ 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
Nutritional 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

■ 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

Product Name	Introduction	Features
AngeoPro 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 and protein for young animals.

GroPro is a feed ingredient derived from yeast which enhances all the nutritional and health benefits of yeast. It provides young animals digestible proteins and functional nucleic acids to help them get through critical early growth stages.

Species	Dosage and benefit
Swine	Piglet: 1.0-3.0%. Replace SDPP (Spray Dried Porcine Plasma) in creep feed. 0.3-0.5%. Promote growth in weaned piglets. Sow: 0.2-0.3%. Improve palatability and milk.
Poultry	Broiler: 0.08%. Promote growth and reduce mortality. Layer: 0.1%-0.15%. Improves laying rate and egg quality.
Aquaculture	Promote growth: 0.2% to standard ration. Replace fish meal: Replace all fish meal in herbivorous (fish meal<5%). Replace 20-30% fish meal in omnivorous (fish meal 5-15%). Replace 10-20% fish meal in carnivorous or crustacean (fish meal>15%). The ration should be balanced with other protein feedstuff and nutriment when use GroPro to replace fish meal.
Ruminant	Dairy cow: 10-20 g/d/h. Regulate rumen microbes and strengthen the function of rumen. Improve feed efficiency and organic matter digestibility. Improve milk yield. Calves: 5-10 g/d/h. Promote rumen development. Prevent calf diarrhea. Stimulate immunity and control disease. Beef cattle: 10-20 g/d/h. Regulate rumen microbes and strengthen the function of rumen. Sheep & Goat: 5 g/d/h. Improve feed efficiency and organic matter digestibility. Improve meat production.



Natural source of Beta-Glucan & MOS

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

Species	Dosage and benefit
Swine	Piglet: 1.0-2.0 kg/t. Relieve stress (weaning, transport), stabilize production. Prevent disease and replace antibiotics. Sow: 1.0-1.5 kg/t. Enhance immunity, bind mycotoxins, reduce the toxic influence on reproductive performance.
Poultry	0.5-1.0 kg/t. Relieve stress, stabilize production. Stable laying rate and prolong the peak of laying.
Aquaculture	1.0-2.0 kg/t. Improve the survival rate under stress.
Ruminant	1.0 kg/t. Improve rumen development and reduce diarrhea.



High bioavailability and efficient antioxidation

YeaSel is a recognized source of organic selenium, produced by submerged fermentation of *Saccharomyces cerevisiae* in selenium-enriched media.

Species	Dosage and benefit
Swine	150 g/t (2000ppm), 100 g/t (3000ppm). Anti-stress, improve meat quality and reproductive performance.
Poultry	50-150 g/t (2000ppm), 30-100 g/t (3000ppm). Increase anti-oxidation capacity and relieve heat stress. Stable laying rate, improve egg quality and hatchability.
Aquaculture	100-150 g/t (2000ppm), 60-100 g/t (3000ppm). Anti-oxidation, relieve stress, improve production performance.
Ruminant	300 g/t (2000ppm), 200 g/t (3000ppm) in concentrated feed. Prevent mastitis and decrease somatic cell count in milk, improve conception rate and reproductive performance.

Note: The total selenium content in complete feed cannot exceed 0.5ppm, and the YeaSel should be added in the form of premix.

YeaVita

Probiotic of *Saccharomyces cerevisiae*

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. It can adapt to improve the feed digestion via regulating the intestine microflora or rumen microflora.

Prouducts	Species	Dosage and benefit
YeaVita	Swine	500-1000g/t. Improve feed digestibility, prevent diarrhea, enhance sow lactation, increase weaning weight and relieve sow constipation.
	Poultry	300-600g/t. Balance intestinal flora, improve feed conversion, decrease intestinal disease and increase production performance.
YeaVita R	Ruminant	4-5 g/d/h. Improve fiber digestibility, stable rumen pH, prevent acidosis, increase milk yield (5%).
YeaVita +	All species	Thermo-resistant live yeast for pellet feed.

YeaSense

Yeast glycoprotein for improving production performance

YeaSense is yeast glycoprotein obtained by modifying and extracting *Saccharomyces cerevisiae* cells. YeaSense can improve production performance, enhance immunity and reduce the use of AGPs (Antibiotic Growth Promoters).

Species	Dosage and benefit
Swine	500-800g/t. Promote growth and enhance immunity.
Poultry	200-500g/t. Reduce mortality and increase laying rate
Aquaculture	300-500g/t. Decrease stress reaction and improve production performance.
Ruminant	500-800g/t. Improve rumen health and increase milk yield.

BioBon

Mycotoxin Binder

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

Species	Dosage and benefit
Swine	1.0-2.0 kg/t. Reduce the harm of mycotoxins to sow reproductive, stable production performance.
Poultry	0.5-1.0kg/t. Absorb mycotoxins, increase immunity, stable production performance.
Ruminant	10-15g/head/d or 1.0kg/t TMR. Reduce the harm of mycotoxins and increase milk yield.

YeaBeta

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

Yeast Culture

Yeast culture rich in nutritional active substances

Fubon yeast culture is rich in nutritional active substances, such as functional small peptides, organic acids, B vitamins, yeast metabolic factors and so on.

YeaNucleo

Yeast Nucleotides for Gut Health and Growth Promotion

YeaNucleo is a concentrated nucleotides or its precursor product derived from *Saccharomyces cerevisiae*. It can supplement the deficiency of nucleotide synthesis in animals during stress or rapid growth. Also, it can strengthen palatability, improve intestinal health, promote development, immunity and growth.

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.

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.



■ 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.).
K2O (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.

■ Fubon® Biostimulant Yeast Glyco



Physico-chemical Characteristics		Application
Glucan	10.3%	• Spraying: 75~150g/ha (seedling stage); 150~300g/ha (fruiting stage)
Mannosan	8.8%	
Trehalose	1.55%	• Pouring: 3~7.5kg/ha (seedling stage); 7.5~15kg/ha (fruiting stage)
Amino Acids	27.39%	
Small Peptide	24.16%	
γ-Aminobutyric Acid	0.42%	
Nucleic Acid	10.20%	
RNA	9.93%	

■ Trading products

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

■ CMS Powder (META-YEAST)



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-8/9) Granular



Physico-chemical Characteristics		Functions
Total nitrogen (on dry)	≥2.0 %	• Kinds of nutrition and timely supply.
K2O (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	



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 starch and polysaccharide

Thermostable α-Amylase

- Adapt wide range temperature and pH
 - Excellent viscosity reduction performance
 - No need to add additional calcium
- α-Amylase AHA-400 / AHA-100T / AHA-200T / AHA-300T

Gluco-Amylase

- High sugar conversion rate
 - High enzyme activity
- Gluco-amylase GA-150 / GA-260 Solid gluco-amylase

Lactase

- Relieving lactose intolerance
 - Production of low lactose dairy products
- Lactase LAC100 / LAC200

Others

- Pectinase Cellulase α-Amylase (medium)
Viscosity reducing enzyme VX-C06 β - glucanase SF

Enzymes for animal protein

Enzymes for the production of savory flavoring

- Bitter weakening
 - Hold characteristic flavor of animal protein
- Complex Enzyme EF108AN/ FF104AN Papain PA-2
Glutaminase GLU100

Enzymes for the production of pet palatability

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

Enzymes for seafood processing

- Efficient hydrolysis and enrichment of functional peptides
 - Pure taste in final product
- Protease AP-200A Complex Enzyme EF108/FF106
Glutaminase GLU100 Nuclease NP1 Deaminase D-100

Enzymes for protein recombination

- Improve the elasticity and water holding capacity of food
 - Improve food structure and increase protein value
- Transglutaminase TG100 / TG300

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
Bromelain, etc.

Enzymes for plant protein processing

Enzymes for soybean protein processing

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

Enzymes for pnytone processing

- Hydrolysis of vegetable protein efficiently
- Protease AP-200A / NP-100a
Complex protease EF108

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	• Increase gluten strength; • Improve the stability of dough; • Improve finer crumb structure and volume of bread.
Xylanase	XYL200	20-100 ppm	10-60ppm	• Better dough extensibility; • Better crumb structure and bigger volume; • Improve handling properties.
Xylanase (Bacterial)	XYL50	/	5-40ppm	• Excellent extensibility and elastic performance; • Excellent crumb structure; • Strong improvement of volume of bread.
Lipase	LIP400	3-20 ppm	3-20ppm	• Improve dough fermentation stability; • Increase loaf volume; • Excellent crumb structure.
Lipase	LIP100	10-20 ppm	10-30 ppm	• Partly replace emulsifier; • Improve finer crumb volume; • Enhance the softness of internal structure.
Fungal α-amylase	FAM100	5-15 ppm	5-20 ppm	• Flour standardization; • Improvement of core structure and the volume of flour prodcut; • Improve the crust color.
Maltogenic amylase	MAM100	/	20-100 ppm	• Keep bread core more moist, soft and elastic; • Extend prodcut shelf life.
Protease	BHP50		50-200ppm	• Reduce dough relax time. • Improve dough extensibility and operability. • Achieve the appearance consistency of prodcut.
	BP-20		10-200ppm	

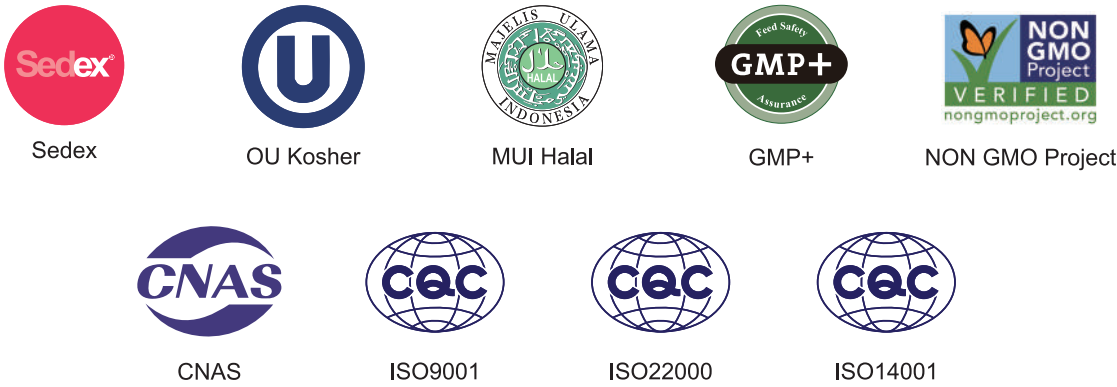
Enzymes for Feed

Product Name	Features	Benefit
XYLANASE	Appearance: powder Activity: 100,000 U/g Temp resistance: 85 °C Dosage: 10-50 g/T animal feed	- Helps to eliminate anti-nutritional effects of soluble xylan in animal feedstuff, decrease chyme viscosity. - Break down cell wall of cereal to improve nutrient release and digestibility.
β-GLUCANASE	Appearance: powder Activity: 70,000 U/g Dosage: 10-40 g/T animal feed	Helps to lowering chyme viscosity and improving the digestibility and utilization of nutrient.
CELLULASE	Appearance: powder Activity: 10,000 U/g Dosage: 50-150 g/T animal feed	- Helps to eliminate anti-nutritional effects in animal feedstuff and decrease chyme viscosity. - Increase cereal by-product utilization and reduce the cost of feedstuff
β-MANNANASE	Appearance: powder Activity: 50,000 U/g Dosage: 5-30 g/T animal feed.	- Helps to hydrolize mannan derived from a plant-based diet and decrease intestinal viscosity. - Break down cell wall of cereal to improve nutrient release and digestibility.
PHYTASE	Appearance: granule Activity: 10,000 U/g Appearance: powder Activity: 50,000 U/g 200,000 U/g	Can be added before pelletization with high temperature resistance up to 85 °C .
α- AMYLASE	Appearance: powder Activity: 5,000 U/g	Improve the utilization of grain starch.
ACID PROTEASE	Appearance: powder Activity: 100,000 U/g	- Capable of breaking down peptide bonds in proteins. - Breaks down and increases protein dispersibility, solubility, palatability and digestibility.
NEUTRAL PROTEASE	Appearance: powder Activity: 50,000 U/g	
Alkaline Protease	Appearance: powder Activity: 200,000 U/g	

Ours Brands



Certifications





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://en.angelyeast.com>

