



- Enhance the baked aroma, Xian/Umami taste, and Hou-feel/mouthfeel.
- Improve dough properties.
- Improve the color.

## Recipes

## Biscuit

Ingredients	Control(%)	With YE(%)
Cake flour	59.38	59.38
Palm oil	8.30	8.30
Powdered sugar	17.86	17.86
Milk powder	1.19	1.19
Egg	1.19	1.19
Salt	0.72	0.72
Baking soda	0.48	0.48
Water	10.58	10.58
Angeotide KA301	/	0.3
Maltodextrin	0.3	/
Total	100	100

Compared with the control group, the Xian/Umami taste, Hou-feel/mouthfullness, color, aftertaste, and overall taste have been improved obviously.

### Dosage:

0.3%-0.8%

### Recommended YE:

Angeotide KA301, KK02,  
Angeoblast FIG03

