



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

## Recipes

### Soda Cracker

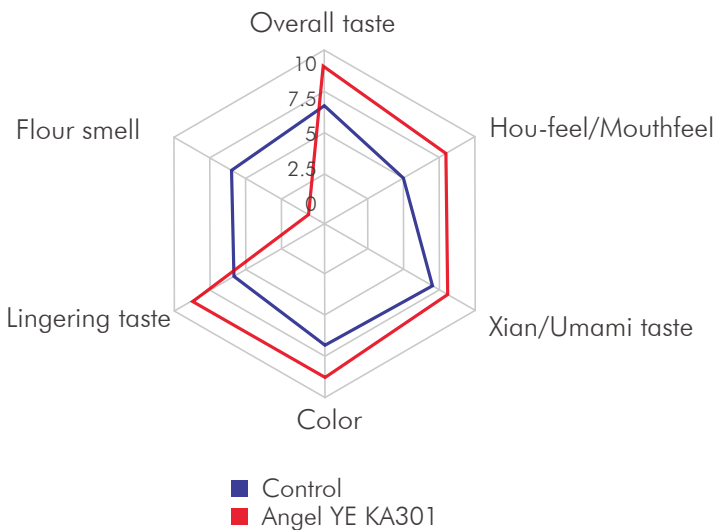
Ingredients	Control(%)	With YE(%)
Cake flour	62.18	62.18
Palm oil	6.18	6.18
Powdered sugar	0.44	0.44
Milk powder	1.12	1.12
Salt	0.81	0.81
Baking soda	0.31	0.31
Angel Yeast	0.62	0.62
Water	28.04	28.04
Maltodextrin	0.3	/
Angel YE KA301	/	0.3
Total	100	100

**Dosage:**

**0.3%-0.8%**

**Recommended YE:**

**KA301, KK02, FIG03, TD11**



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