



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

Recipes

Soda Cracker

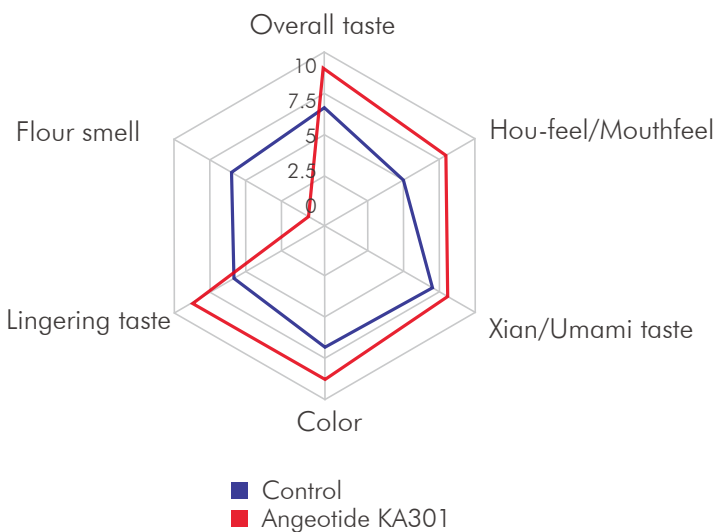
Ingredients	Control(%)	With YE(%)
Cake flour	62.18	62.18
Palm oil	6.18	6.18
Powdered sugar	0.44	0.44
Milk powder	1.12	1.12
Salt	0.81	0.81
Baking soda	0.31	0.31
Angel Yeast	0.62	0.62
Water	28.04	28.04
Maltodextrin	0.3	/
Angeotide KA301	/	0.3
Total	100	100

Dosage:

0.3%-0.8%

Recommended YE:

Angeotide KA301, KK02,
Angeboost FIG03



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