



- Enhance the Xian/Umami taste and mouthfulness of bouillon.

Recipes

Chicken Broth

| Ingredients | Control (%) | With YE (%) |
|-----------------------|-------------|-------------|
| Angeoprime KA02 | / | 2 / |
| Angeoboost FIG03 | / | / 1.5 |
| Salt | 36 | 36 36 |
| Sugar | 10 | 10 10 |
| MSG | 25 | 25 25 |
| I+G | 1 | 1 1 |
| Chicken powder | 8 | 8 8 |
| Chicken fat | 2 | 2 2 |
| Chicken essential oil | 0.2 | 0.2 0.2 |
| Dehydrated carrot | 0.5 | 0.5 0.5 |
| Dehydrated shallot | 0.5 | 0.5 0.5 |
| Starch | 8 | 8 8 |
| Maltodextrin | 7.8 | 5.8 6.3 |
| Anti-caking agent | 1 | 1 1 |

Dosage:

0.5%-2%

Recommended YE:

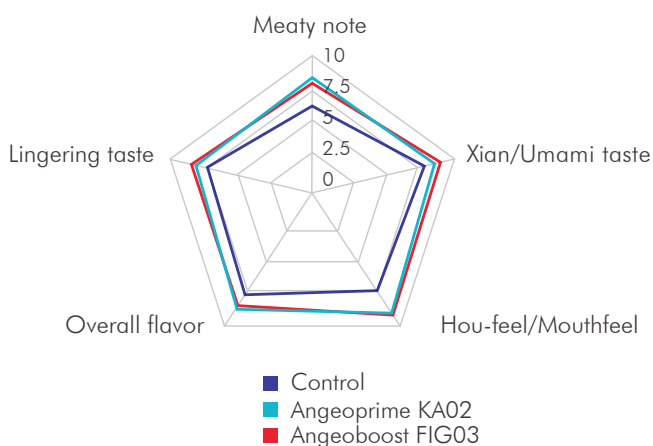
[Angeoprime] KA66, KA02

[Angeoboost] FIG03, KU016

[Angeotide] KK02, KA301

PREPARATION

- 1 Mix Yeast Extract with key material first.
- 2 Mix all ingredients together, fully stir.



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



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