



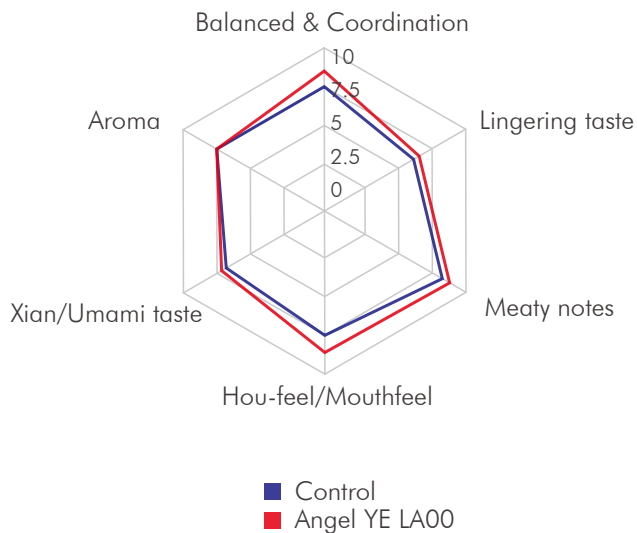
- Provide precursors for thermal reaction flavoring.
- Enhance the Xian/Umami taste of the blending flavors and fragrances.

Recipes

Reactive Flavoring **Beef Taste**

Ingredients	Control (g)	With YE (g)
Angel YE LA00	/	30
Beef enzymolysis liquid	200	170
Beef tallow	50	50
Glucose	30	30
Xylose	12	12
Glycine	10	10
L-cysteine	8	8
VB1	5	5
Ethyl maltol	0.5	0.5

Reaction Process: Mix evenly, react for 2h at 105 °C.



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

Dosage:

Based on the features of products.

Recommended YE:

[Basic YE] LA00, KA66, KA02, KA65, LU103

[Xian/Umami Taste YE] FIG03, FIG012LS, KU012

[Hou-feel/Mouthfeel YE] KK02

PREPARATION

- 1 **Thermal-reaction Flavoring:** Add Yeast Extract in thermal reaction as a basic material.
- 2 **Mixed Flavoring:** Mix the Yeast Extract with other ingredients together, fully stir.

