



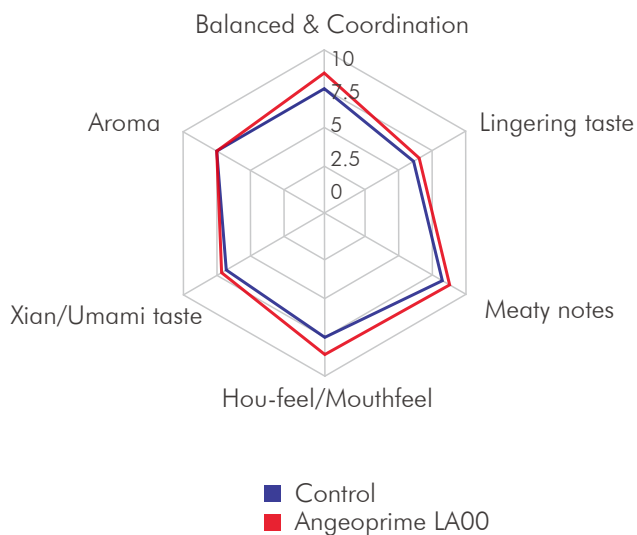
- Provide precursors for thermal reaction flavoring.
- Enhance the Xian/Umami taste of the blending flavors and fragrances.

Recipes

Reactive Flavoring Beef Taste

| Ingredients | Control (g) | With YE (g) |
|-------------------------|-------------|-------------|
| Angeoprime 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:

[Angeoprime] LA00, KA66, KA02, KA65, LU103

[Angeoboost] FIG03, FIG012LS, KU012

[Angeotide] 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.

