

Instant noodles



- Enhance the Xian/Umami taste and hou-feel.
- Bring out meaty notes.
- Balance overall mouthfeel. More delicious and natural.

Recipes

Original Shrimp Flavor Noodle

Ingredients	Control (%)	With YE (%)
Angel YE KA66	/	2.5
Maltodextrin	25	22.5
Salt	30	30
Sugar	8	8
MSG	16	16
I+G	1	1
Sodium succinate	0.5	0.5
Curry powder	1.2	1.2
Celery powder	0.6	0.6
Black pepper powder	0.8	0.8
White pepper powder	0.5	0.5
Shrimp powder	10	10
Soy protein powder	1.9	1.9
Burnt sugar coloring	0.8	0.8
SiO ₂	0.5	0.5
Deyhydration shallots piece	1	1
Dehydration carrot granules	2	2
Deyhydration shrimp granules	1	1

PREPARATION

1 Mix Yeast Extract with all ingredients together, fully stir.

After adding YE, the Xian/Umami taste, Hou-feel/mouthfullness, aftertaste and overall taste have been improved obviously.

Dosage:

0.5%-4% in soup bases.

Recommended YE:

[Basic YE] KA66, KA02

[Xian/Umami Taste YE] FIG03, KU012

[Hou-feel/Mouthfeel YE] KK02, KA301

