

# Fish sauce

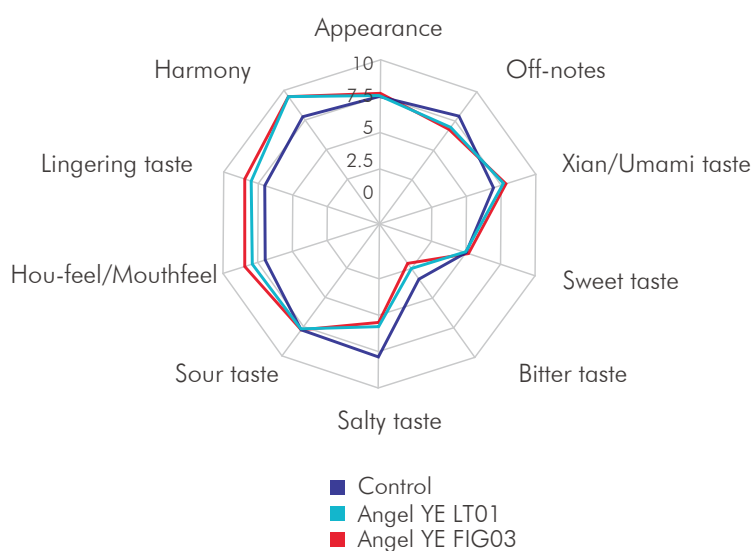


- Balance the salty taste.
- Enhance the Xian/Umami taste.
- Improve the lingering taste, and Hou-feel/mouthfeel.

## Recipes

### Fish Sauce

Ingredients	Control (%)	With LT01 (%)
Fermented fish sauce	70%	70%
Salt	Ensure the total salt content in end product is 20%	
Sugar	2%	2%
MSG	4%	4%
I+G	0.20%	0.20%
Caramel color	0.30%	0.30%
Angel YE LT01	/	0.2-0.5%
Disodium succinate	0.10%	0.10%
Citric acid	0.10%	0.10%
Sucralose	0.003%	0.003%



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

### Dosage:

[Paste] 0.2-0.5%

[Powder] 0.1-0.3%

### Recommended YE:

[Powder] FIG03, KA262, KU012

[Paste] LT01

### PREPARATION

- 1 Dissolve Yeast Extract[paste] directly into the fermented fish sauce material, fully stir.
- 2 Dissolve the Yeast Extract[powder] with triple water, then mix with all ingredients, fully stir.

