



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

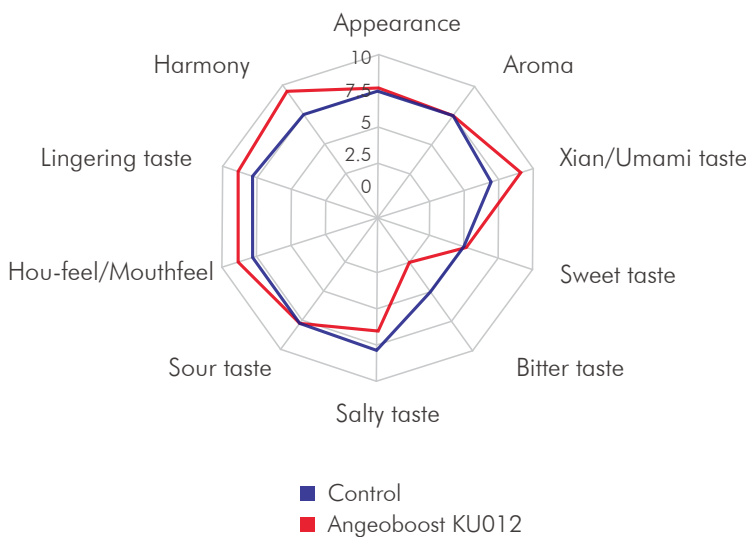
Recipes

Soy Sauce Japanese-style

Ingredients	Control	With KU012
Basic soy sauce material		95%
Salt	17g/100ml in end product	
Edible alcohol		2.0%
Angeobost KU012	/	0.6%

PREPARATION

1 Dissolve salt into heated and clarified natural brew soy sauce, then dissolve Yeast Extract into it, mix with edible alcohol.



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

Dosage:

0.5%-1.0%

Recommended YE:

[Angeobost] FIG12LS, KU012

