



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

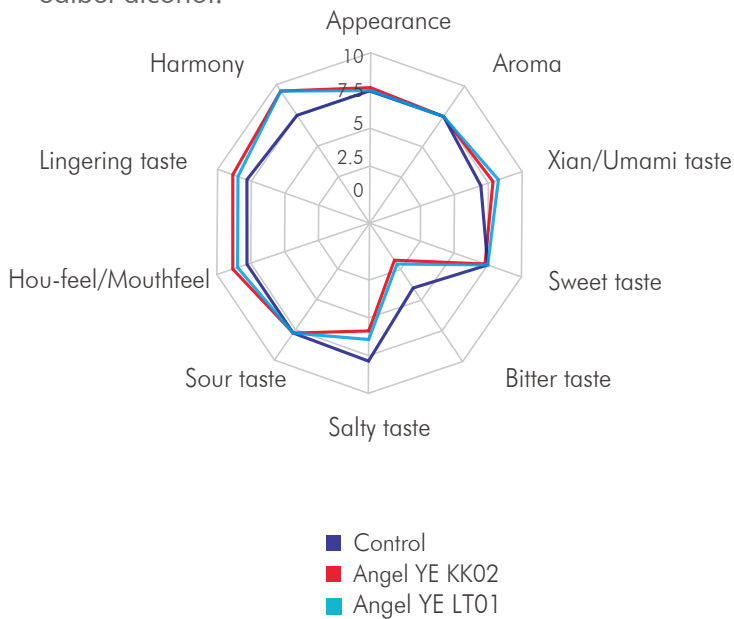
## Recipes

### Soy Sauce Chinese-style

Ingredients	Control	With KK02	With LT01
Original soy sauce		80%	
Salt	17g/100ml in end product		
White Sugar		2.0%	
MSG		4.0%	
I+G		0.2%	
Sucralose		0.01%	
Sodium benzoic		0.1%	
Angel YE KK02	/	0.5	/
Angel YE LT01	/	/	1.0%

#### PREPARATION

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



#### Dosage:

[Paste] 0.5-1.5%

[Powder] 0.3-0.8%



#### Recommended YE:

[Powder | Basic YE] KA66, KA02

[Paste] LT01, LA00, LU103

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