



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

## Recipes

### Soy Sauce Indonesia-style

Ingredients	Control	With KK02	With LT01
Basic soy sauce material		60%	
Salt	17g/100ml in end product		
White Sugar		2.0%	
MSG		4.0%	
I+G		0.2%	
Oleoresin capsicum		0.3%	
Acetic acid glacial		1.0%	
Xanthan gum		0.1%	
Modified starch		0.1%	
Sodium Benzoate		0.1%	
Angel YE KK02	/	0.5	/
Angel YE LT01	/	/	1.0%

### Dosage:

[Paste] 0.5-1.5%

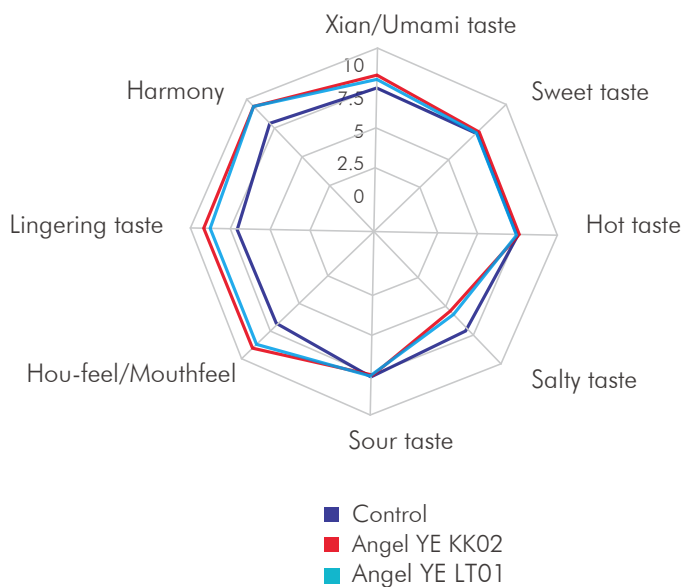
[Powder] 0.3-0.8%



### Recommended YE:

[Powder | Basic YE] KA66, KA02

[Paste] LT01, LU103



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