

- Bring out meaty notes.
- Mask off-notes.
- Enhance the Xian taste, lingering taste, and mouthfeel.

Recipes

Frankfurt Sausage

Ingredients	Control	With YE
Chicken breast	20	20
Beef	25	25
Chicken oil	15	15
Glucose	1	1
White sugar	1.5	1.5
Salt	1.7	1.7
Frankfurt sausage material	2.5	2.5
Isolated protein	0.8	0.8
Starch	1	1
White pepper	1.5	1.5
MSG	0.1	0.1
Phosphate	0.3	0.3
Angeoprime KA02	/	0.3
Ice water	31	31
Total	101.4	101.4

PREPARATION

- 1 Mix Yeast Extract with key material first.
- 2 Mix all ingredients together, fully stir.

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

Dosage:

0.2%-0.8%

Recommended YE:

[Powder] KA66, KU012

[Paste] LA00, LB05

