

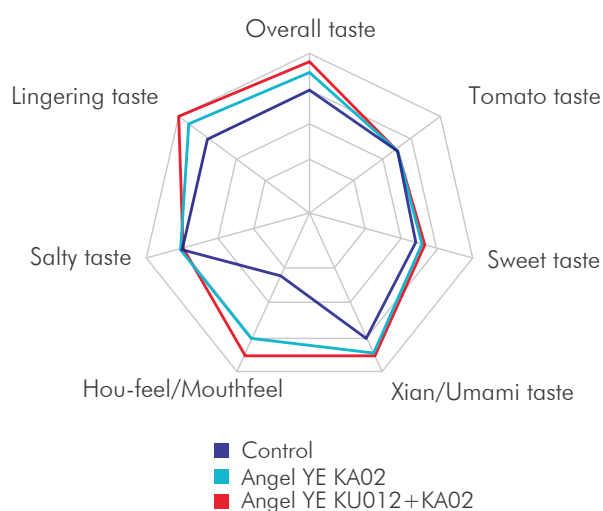


- Enhance the Xian/Umami taste, lingering taste, and mouthfeel.
- Reduce salt up to 20%.
- Round off overall tastes.

## Recipes

# Potato Chips Tomato Flavor

Ingredients	Control	With YE	
Angel YE KA02	/	2	1
Angel YE KU012	/	/	3
Maltodextrin	26	24	25
Salt	20	20	16
Sugar	12	12	12
MSG	3	3	/
Wheat flour	8	8	8
Tomato powder	15	15	15
Onion powder	1.2	1.2	1.2
Garlic powder	0.5	0.5	0.5
Fat powder	5	5	5
Carrot powder	4.3	4.3	4.3



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

## Dosage:

0.5%-4%

## Recommended YE:

[Basic YE] KA66, KA02, KA65

[Xian/Umami Taste YE] FIG01, FIG012LS, KU012, FIG03

[Hou-feel/Mouthfeel YE] KK02, KA301, KK02

## PREPARATION

- Seasoning in basis:** Mix the seasoning with all ingredients together, fully stir.
- Seasoning in surface aroma:** Add the seasoning to the puffed food before frying.
- Seasoning in end product:** Add the seasoning to the end product.

