



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

Recipes

Shrimp Chips Umami Spicy Flavor

Ingredients	Control	With YE
Wheat powder	65	65
Tapioca starch	12	12
Corn starch	8	8
Shrimp powder	8	8
Salt	0.5	0.4
Angeoprime KA02	/	0.6
Umami spicy seasoning powder	6	6

Umami Spicy Seasoning Powder

Ingredients	Control	With YE
Salt	30	30
White sugar	45	45
MSG	5	3
Angeoboost FIG012LS	/	1
Spicy shrimp powder	6	6
Maltodextrin	9.5	14.5
Black pepper powder	1.5	1.5
Chili powder	2	2

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.

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:

[Angeoprime] KA66, KA02, KA65

[Angeoboost] FIG01, FIG012LS, KU012, FIG03

[Angeotide] KK02, KA301, KK02

