



**Elevate Umami.
Enhance Taste Naturally.**



VERSATILE APPLICATIONS



Bouillon



Sauces



Sausages



Flavorings



Instant noodles



Vegan



Biscuits



Snacks



Ready meals



Beverages

EXCELLENT FUNCTIONS



Natural source of
Xianness/Umami



Hou-feel/
Mouthfulness
& Lingering taste



Pure & Clean
Taste Profile



Clean
Label



Sodium & Sugar
Reduction



Vegan &
Vegetarian

GUARANTEED QUALITY



RANGES

Our products are available with various salt levels, delivering specific flavor notes according to your preference.



Angeoprime Build savory taste foundation

► KA02, KA65, KA66

Rich in amino acids and flavor peptides.
Gives a well-rounded flavor, builds savory taste foundation.
Salt content: 0-40%
Available in powder and paste forms. 100% water soluble.



Angeoboost More umami. Less salt.

► FIG03, KU012, KU248

Provide strong Xian taste and improve overall mouthfeel.
Natural nucleotide content: 3-24%
Salt content: 0-20%
Ideal substitute for MSG. Beneficial in salt reduction. 100% water soluble.



Angeotide Mouthfulness and lingering taste.

► KA303, SG010, KA324

Provide Hou-feel, lingering taste in foods.
Beneficial in fat/sugar reduction.
100% water soluble.
Salt content: 0-40%



Angearom Add specific flavor notes.

► KU720, VTC232, SA524

Give specific meaty, cheese, soy sauce notes.
Salt content: 0-40%
Available in powder and paste forms.
GMO-free.



Angeopro A sustainable source of natural protein.

► F80, F84

High protein content ($\geq 80\%$).
Contains multiple vitamins, trace elements, and nutritional components.
Free from yeasty notes and off-notes. Ideal for daily nutrition supplement.



Angeocell Ideal flavor carrier

► F55, BF700, YDF50

Rich in soluble glucan, soluble dietary fiber, mannan, and protein.
Enhance emulsification stability, improve texture.
Works as flavor carrier for flavor blendings, seasonings, coating, etc.

Pack Size



20kg/25kg/1000kg



20kg/400kg/500kg

Storage

Store in cool, dry place and avoid from direct sunlight.



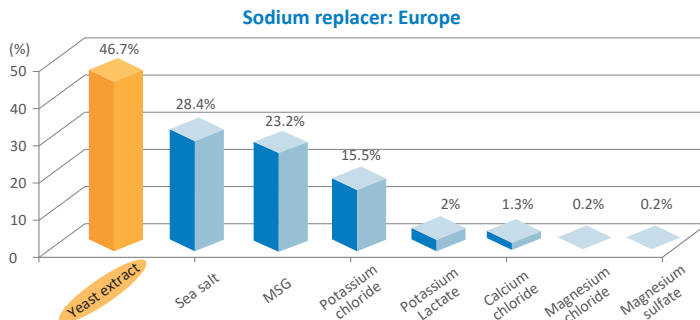
WE FOCUS ON...

SODIUM REDUCTION

Studies have found that Yeast Extract (YE) could increase not only the receptive function of Xian taste receptor in human gustatory sense, but also the salinity effect of sodium, therefore, although the content of sodium chloride has been reduced, the human sense to delicate flavor isn't sacrificed; that is, food with the addition of YE, could also meet people's requirements of deliciousness of food in the case of low salt.

Application studies show that appropriate addition of Angel YE can reduce the amount of salt up to 30% in food, both the Xian and delicious taste can be effectively guaranteed.

In European countries, yeast extract takes center stage as a sodium replacer in soups, sauces, seasonings, instant foods and foods for baby.



Yeast extract replaced sodium as one of Europe's most spotlighted material. Substitution of sodium into the European, Source: innova database) / Source: Health Industry Development institute

Recommended YE

Angeboost FIG22LS/KU012

Applications

Bouillon/ Cubes/ Blendings/ Soy Sauce/ Insant Noodles...

Reducing
Salt by

30%

with

Angel

Yeast Extract



CLEAN LABEL

In recent years, Angel has launched a variety of YE products to meet the needs of Clean Label for consumers and food manufacturers.

The natural characteristic of YE is determined by its raw material and advanced processing biotechnology. Molasses- a byproduct left after sugarcane producing, is the main raw material of YE and one of the suitable media to yeast species growth. Besides, Yeast Cream is the main raw material for the production of YE, and using the enzyme to degrade yeast is a biological process. Also, the main components of YE are protein, amino acids, and B vitamins, these ingredients are all-natural, which contribute to the nutritional and healthy characteristics of YE.

Nowadays, Yeast Extract has become a popular choice for food manufacturers, e.g., YE can be used to enhance the flavor in “non-food additive added” products, such as soy sauce. Thus, Yeast Extract gains more attention in food industry, and is recognized by more and more consumers.

MSG REPLACEMENT

MSG, a highly concentrated, synthetic and processed form of glutamic acid, is a food additive containing the E-number E621. Angel Yeast Extract, rich in free amino acids, is a natural flavor enhancer and food ingredient coming from yeast. Compared to MSG, Yeast Extract has natural, nutritional, and healthy properties which boost the Xian/umami taste when combining with other food ingredients. Nowadays, more and more manufacturers are using yeast extract to replace MSG.

VEGAN & VEGETARIAN

Healthy, ethical, sustainable food is a global trend, many people are going vegan and interested in plant-based eating and healthier diets. Meat consumption worldwide continues to drop while vegan diet demand grows. Angel Yeast Extract delivers a full range of specific flavors from vegetable to meaty notes. It is an ideal choice to bring out meaty notes in food recipes for vegan, vegetarian, flexitarian, and redudctarian.

Recommended series

All ranges of Angel Yeast Extract.

Recommended series

Angeoboost

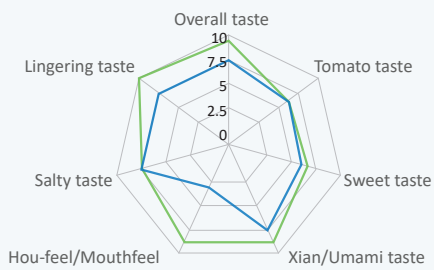
Recommended series

Angeoprime
Angearom
AngeoPro



Potato Chips Tomato Flavor with **Angeoprime KA02** **Angeobost KU012**

Ingredients	Control(%)	With YE(%)
Angeoprime KA02	/	1
Angeobost KU012	/	3
Maltodextrin	31	31
Salt	20	16
Sugar	12	12
MSG	3	3
Wheat flour	8	8
Tomato powder	15	15
Onion powder	1.2	1.2
Garlic powder	0.5	0.5
Fat powder	5	5
Carrot powder	4.3	4.3



■ Control
■ **Angeoprime KA02 +
Angeobost KU012**

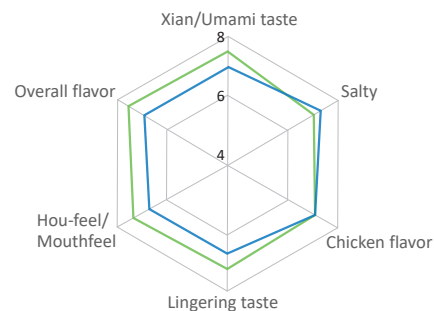
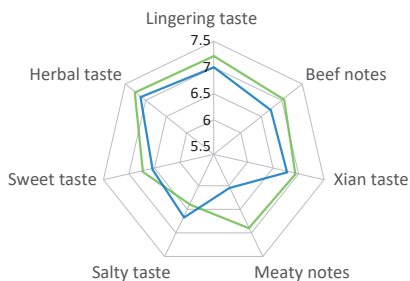
*More savory.
Less salt.*

Beef Bouillon with **Angearom SA524**

Ingredients	Control(%)	With YE(%)
Salt	43	43
Sugar	9	9
MSG	10	10
I+G	0.8	0.8
Beef broth powder	2	2
Onion powder	2	2
Celery powder	1	1
Caramel color	0.4	0.4
Maltodextrin	10.8	8.8
Angearom SA524	/	2
Corn starch	8	8
Palm oil	6	6
Butter	6	6
Beef flavor	1	1

■ Control
■ **Angearom SA524**

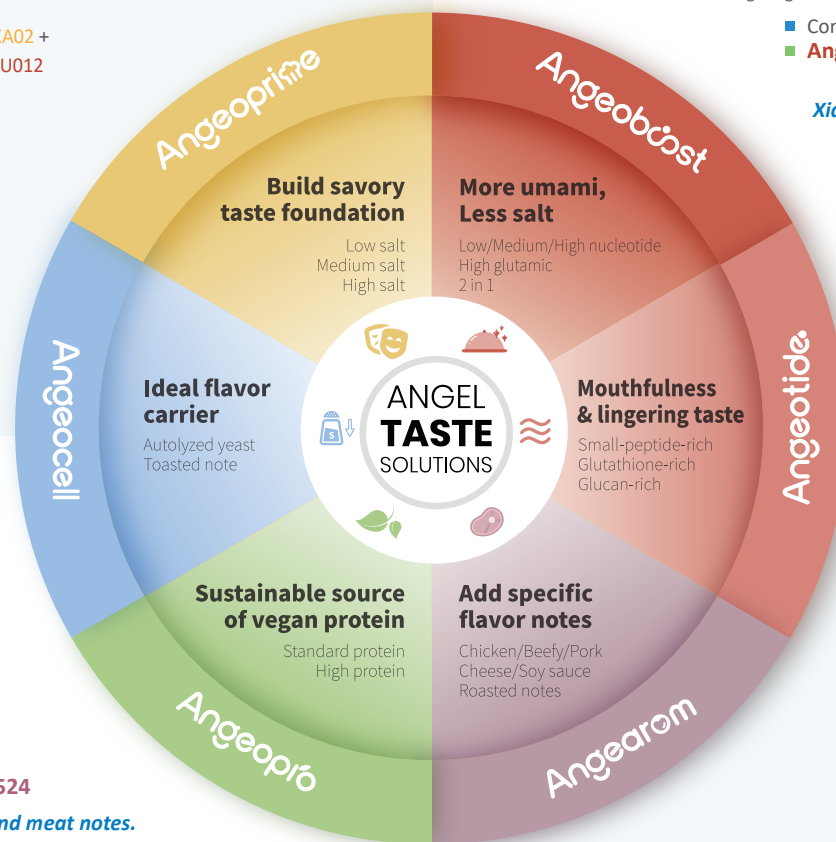
Enhancing beef and meat notes.



■ Control
■ **Angeobost KU012**
*Stronger
Xian/Umami taste.*

Seasoning for Snacks with **Angeobost FIG03**

Ingredients	Control(%)	With YE(%)
Salt	14	14
Sugar	20	20
MSG	12	12
Glucose	10	10
I+G	0.5	0.5
Angeobost FIG03	/	3
Chicken Powder	4	4
Garlic Powder	2	2
Meat Flavor	20	20
Turmeric Powder	0.6	0.6
Maltodextrin	14.6	11.6
Chicken Flavor	0.3	0.3
Anti-caking Agent	2	2



Plant based coffee creamer with **Angeotide KA303** **Angeopro F80/F84**

Ingredients	Dosage(g/100g)
MCT powder	83.945
Angeopro F80/84	15
Flavor essence	0.85
Monk fruit extract	0.1
Angeotide KA324	0.05
Angeotide KA303	0.04
Malt extract	0.05
Salt	0.055

*High protein. Natural sweetener. Sugar-free.
Enhancing overall taste and mouthfulness.*

APPLICATIONS

Enjoy the art of taste!

Dressings. Sauces.



Applications	Product	Dosage	Features
Soy sauce (additive-free)	Angeoboost KU012	0.5-1%	Amplify umami notes and mouthfulness. Balance salty taste.
Soy sauce (added MSG, I+G, sweetener)	Angeoboost FIG03	0.2-0.6%	Improve Hou-feel/mouthfeel, round off all tastes
Mayonnaise/ Salad dressing	Angearom KU720	0.3-0.8%	Improve cheesy notes, round off all tastes
Oyster sauce	Angeoboost FIG03	0.2-0.6%	Amplify mouthfulness. Balance salty taste. Round off all tastes.
Fish sauce	Angeoboost KU012	0.1-0.3%	Amplify umami notes and mouthfulness. Balance salty taste
Sweet chili sauce	Angeoboost FIG03 Angeotide KA301	0.2-0.6%	Amplify umami notes and mouthfulness. Round off all tastes
Tomato sauce	Angeoboost KU012 Angeotide KA303	0.3-0.8%	Amplify umami notes and mouthfulness. Round off all tastes

**Bouillon.
Soups.
Instant noodles.**



Applications	Product	Dosage	Features
Beef bouillon	Angeoprime KA02 Angeoboost FIG03	1-5%	Amplify umami notes and mouthfulness.
Chicken bouillon	Angeoboost FIG03 Angeotide KK02	1-3%	Amplify umami notes and mouthfulness.
Bouillon cubes	Angeoprime KA66 Angeoboost KU012	0.1-0.15% 0.1%	Amplify umami notes and mouthfulness.
Instant noodles	Angeoboost FIG03	2%	Amplify umami notes and mouthfulness. Well-rounded taste in soup base

**Snacks
&
Seasonings**



Applications	Product	Dosage	Features
Seasoning for nut	Angeoprime KA66	0.5%	Amplify umami notes and mouthfulness.
Seasoning for chip /nacho	Angeoboost KU012	2-4%	Amplify umami notes and mouthfulness. Balance overall taste profile.

Ready meals.
Frozen meat.



Applications	Product	Dosage	Features
Frankfurt sausage	Angeoprime KA66	0.2-0.3%	Mask off-notes, bring out meaty notes, Amplify mouthfulness.
Steak	Angeoprime KA66 Angeoboost KU012	0.2-0.3% 0.3%	Amplify umami notes, bring out meaty notes
Meatball	Angeoprime KA66	0.2-0.3%	Off-notes masking, mouthfulness enhancement, bring out meaty notes
Barbecue steak	Angeoboost FIG03	0.2-0.3%	Off-notes masking, mouthfulness enhancement, bring out meaty notes
Skewer	Angeoprime KA66	0.2-0.3%	Improve meaty notes, amplify mouthfeel, and lingering satisfaction.
Frozen pre-cooked dish	Angeoboost FIG03	0.2-0.3%	Improve meaty notes, mouthfulness & lingering taste.

High protein foods



Applications	Product	Dosage	Features
Soda crackers	AngeoPro F84 Angeotide KA303 Angeocell YDF50	5-10% 0.3-0.8% 2-5%	Enhance baked aroma. Prolong lingering taste. High fiber. High protein.
Beverage	Angeotide KA303 AngeoPro F84	0.04-0.1% 10-50%	Premium protein supplement. Sugar-free. Mask unwanted off-notes.
Vegan cheese	Angearom KU720 AngeoPro F84 Angeocell YDF50	0.2-0.3% 5-10% 5-10%	Premium protein supplement. Enhance cheesy notes. Fiber enrichment.
Ice cream powder	AngeoPro F84 Angeocell YDF50	6.5% 5-10%	Improve emulsification stability. Protein & fiber & texture enrichment.
High protein bread	AngeoPro F84	10-20%	High protein. High fiber. Enhance baked aroma.

♥ If you are interested in additional information, please contact yefood@angelyeast.com.



Your reliable yeast extract partner

Contact our team

Email: yefood@angelyeast.com



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