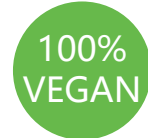




Angeobcst KU012

More umami, less salt

- Angeobcst KU012, rich in natural glutamic acid and nucleotides up to 10%, is spray-dried and produced from food grade baker's yeast cells of the species *Saccharomyces cerevisiae*.
- KU012, rich in amino acids and tasty peptides up to 9%, is a flavor enhancer providing intensive Umami taste with a lingering aftertaste.
- KU012 is 100% water soluble.



INGREDIENTS

YEAST EXTRACT

RECOMMENDED DECLARATION

(EC) NO.1334/2008 YEAST EXTRACT OR NATURAL FLAVORING SUBSTANCE
(US) FDA 21 CFR 101.22 YEAST EXTRACT

APPLICATIONS

APPLICATIONS	BOUILLON & SOUPS	SNACKS	FLAOVRING	SAUCES	MEATS	FROZEN FOODS	INSTANT NOODLES	SOY/FISH SAUCES
RECOMMENDED DOSAGE	1-5%	0.5-3%	0.5-1.5%	0.3-0.8%	0.2-0.3%	0.3-0.8%	0.6-1.8%	0.2-0.6%

- ✓ *Enhance Umami taste, mouthfeel, and fullness.*
- ✓ *Bring out meaty notes. Balance the overall taste.*
- ✓ *Make up for the loss of Umami taste. Mask off-notes.*



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APPLICATION CASES

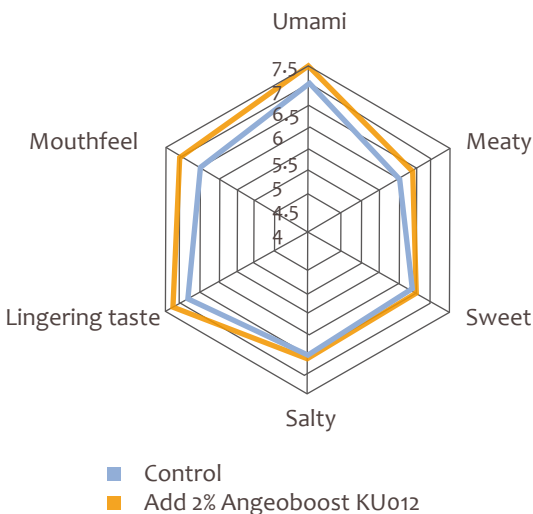


BOUILLON (Chicken Flavor)

Ingredients	Control (%)	With YE (%)
Salt	46	46
Sugar	11	11
Chicken Powder	10	10
Garlic Powder	3.8	3.8
White Pepper	2.2	2.2
Chicken Flavor	1.2	1.2
Maltodextrin	21.8	19.8
Xanthan Gum	0.5	0.5
Angeoboost KU012	/	2
Turmeric Powder	0.1	0.1
Black Pepper	1	1
Chicken Fat	2.4	2.4
Total	100	100

PREPARATION

- Mix all dry powder ingredients, stir well. Add chicken fat, then stir at high speed.
- Add 2g soup base in 200 ml water.



Compared with the control group, the overall flavors were more harmonious. And the Umami taste, mouthfullness and lingering taste have been improved significantly.

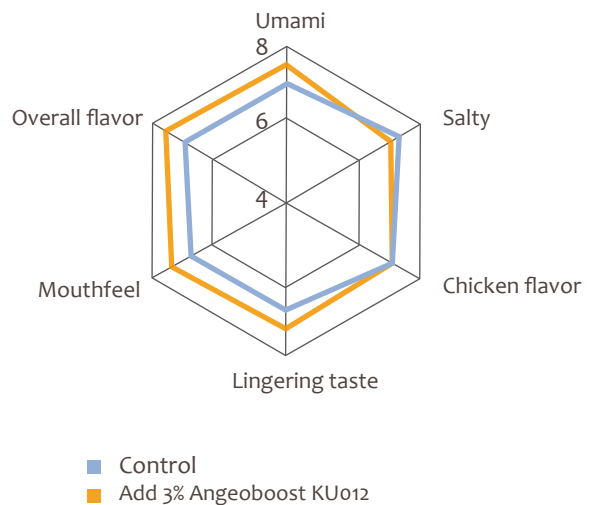


SEASONING FOR SNACKS (Chicken Flavor)

Ingredients	Control (%)	With YE (%)
Salt	14	15
Sugar	20	20
MSG	12	10
Glucose	10	10
I+G	0.5	0.5
Angeoboost KU012	0	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
Total	100	100

PREPARATION

- Mix all ingredients and stir.
- Add 5g chicken flavor seasoning in 100g potato chips, and mix well.
- The dosage of Angeoboost KU012 in seasoning is 3%.



Compared with the control group, the overall flavors were more harmonious and richer, the Umami taste, and lingering taste have been improved significantly.



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