

 Meet various food application needs.

VERSATILE APPLICATIONS



Bouillon



Sauces



Sausages



Flavorings



Instant noodles



Vegan



Biscuits



Snacks



Ready meals



Beverages

EXCELLENT FUNCTIONS



Natural source of Xianness/Uмами



Hou-feel/Mouthfulness & Lingering taste



Pure & Clean Taste Profile



Clean Label



Sodium & Sugar Reduction



Vegan & Vegetarian

GUARANTEED QUALITY



ISO9001



ISO22000



ISO14001

RANGES

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



Basic YE Build savory taste foundation

▶ KA02. KA65. KA66. LA00

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.



Xianness/umami YE More savory. Less salt.

▶ FIG606. FIG12LS. FIG22LS. KU012.

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.



Hou-feel/mouthfulness YE Mouthfulness and lingering taste.

▶ KK02. KA301. SG010

Provide Hou-feel, lingering taste in foods.

Beneficial in fat/sugar reduction.

100% water soluble.

Salt content: 0-40%



Flavor YE Deliver specific flavor notes.

▶ VKA236. VKA246. TDK002

Give specific meaty notes.

Salt content: 0-40%

Available in powder and paste forms.

GMO-free.



AngeoPro A sustainable source of natural protein.

▶ AngeoPro F55. F80


High protein content (Max. 75%).

Contains multiple vitamins, trace elements, and nutritional components.

Free from yeasty notes and off-notes. Ideal for plant-based meat.

Pack Size

 20kg/25kg/1000kg

 20kg/400kg/500kg

Storage

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