



### 1. Fundamental type yeast extract

Item	Form	Dry matter %	Total N %	Amino N %	NaCl
ZX011	paste	65.0	10.0	4.0	Customer's demand
ZX012	paste	65.0	9.0	3.5	Customer's demand
ZX013	paste	65.0	8.0	2.5	Customer's demand
ZX014	powder	94.0	10.0	4.0	Customer's demand

#### Product Introduction

- 1) essence of the fresh bakers Yeast Extract which culture by ourselves and can monitor form the raw material
- 2) completely a kind of nature seasoning, being able to enrich the flavor and taste of the food
- 3) can coordinate the taste and balance the flavor, which make the food more delicious.

#### Product series:

- 1) Standard type: base taste, making soup more delicious, enrich the aftertaste, optimizing flavor
- 2) High-N type: most pure taste, enriching the taste

### 2. Base Flavor Yeast Extract

Item	Form	Dry matter %	Total N %	Amino N %	NaCl
ZX021	paste	60	7.0	4.0	≤ 20
ZX022	paste	60	9.0	3.5	≤ 20
ZX023	powder	94.0	5.0	2.0	≤ 5
ZX024	powder	94.0	10.0	3.5	≤ 20

#### Product Introduction

- 1) use peculiar fresh bakers Yeast Extract as raw material, dealt with special enzyme to hydrolyze
- 2) strong and pure seasoning, able to enrich the flavor and taste of food effectively
- 3) coordinate the taste and balance the flavor, which make food more delicious

### 3. Meat taste yeast extract

Item	Form	Flavor	Dry matter %	Total N %	NaCl
ZX031	paste	Pork flavor	55	5.0	≤ 35
ZX032	paste	Pork flavor	45	5.0	≤ 35
ZX033	powder	Chicken flavor	45	5.0	≤ 35
ZX034	powder	Beef flavor	45	5.0	≤ 35

#### Product Introduction

- 1) use peculiar fresh bakers Yeast Extract as raw material, dealt with special enzyme to hydrolyze
- 2) completely nature, using raw material, refined through high temperature maillard reaction
- 3) different flavors: beef, pork, chicken
- 4) strong and pure grease taste
- 5) like the real cooked food, can be used widely