

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