

Yeast extract enzyme

Cat. No. YEEC-001

Lot. No. (See product label)

Introduction

Description Yeast extract enzyme is a special yeast hydrolase independently developed by our company based on the characteristics of the production process of enzymatic hydrolysis of yeast. Yeast extract occupies an important position among natural condiments. Yeast extract (yeast extract or yeast flavoring) is an amino acid, peptide, small molecule protein, nucleotide, and vitamin obtained through the hydrolysis of proteins and other substances in yeast cells. and flavor compounds, which have the functions of increasing freshness, fragrance and mellowing food, making the products rich in flavor and pure in taste. They are widely used in soups, sauces, snack foods and meat products. In Europe, the United States, Japan and other countries, yeast extract has been widely used to replace meat hydrolyzate or replace MSG as a daily condiment and as a nutritional filler in beef paste.

Product Information

Form Light yellow or white solid powder

Storage and Shipping Information

Storage Store at room temperature. It is recommended to store in a cool, dry environment away from light.