Creative Enzymes®

Yeast Paste

Cat. No. EXTZ-625

Lot. No. (See product label)

Introduction

Description	Yeast Paste is a product obtained by autolysis, separation, concentration, and drying of yeast cells, and it is rich in proteins, peptides, amino acids, nucleotides, vitamins, trace elements, and more. Yeast paste has a distinct umami flavor characteristic of yeast and is used as a flavor enhancer in the food industry. It can withstand significant changes in conditions during food processing, and its umami taste is not easily destroyed in high-salt or high-temperature environments. Due to its natural origin and the absence of any synthetic or artificial components, it is increasingly being used as a natural alternative to monosodium glutamate (MSG).

Product Information

Form	Paste