Creative Enzymes®

Fermented Corn Sauce Powder

Cat. No. CEGZ-50284

Lot. No. (See product label)

Introduction

Description	Fermented Corn Sauce Powder is a light yellow to dark brown powder obtained by biological fermentation of corn, edible salt, and water, followed by physical refining without additives.
Applications	Seasonings and condiments Salt-reduced formulations Savory food products
Synonyms	Corn fermented sauce powder Fermented corn seasoning powder

Product Information

Appearance	Light yellow to dark brown powder
Form	Powder
CAS No.	N/A
Purity	Food grade
Notes	For research and development use only.

Storage and Shipping Information

Storage	Store in a tightly closed container in a cool, dry place.