

Functional Yeast Extract **HIMAX IG20**

MSG Replacement

- Industry top level high **Nucleotide (IMP+GMP)** content
- Contains ample free amino acids, especially **Glutamic Acid**
- Contains organic acid, especially **Succinic Acid** well known as one of the important **UMAMI** components
- Small usage levels due to its strong flavor enhancing ability

High UMAMI contents



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Strong UMAMI taste



**Best combination as
MSG Replacement
Naturally occurring ingredients**

Analysis data of UMAMI contents

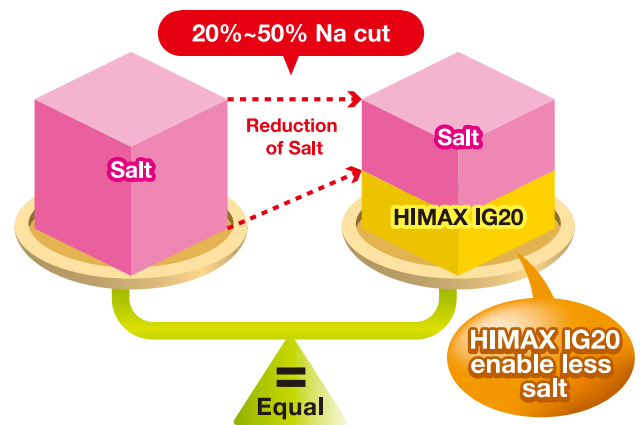
Contents	Data(%)	Remark
Imp+Gmp	20.9	Naturally occurring
Glutamic Acid(as MSG)	12.0	Naturally occurring
Succinic Acid	3.7	Naturally occurring

HIMAX IG20 is made in Thailand

Salt Reduction

- Boosts salty taste
- Masks metallic&bitter taste such as from KCl (Potassium chloride)
- You can **reduce Na** by **20%~50%** in your application

Boosts salty flavor



Masks metallic&bitter taste such as from KCl (Potassium chloride)



Other key functions

- Spicy/hot flavor enhancing effect
- Cheese/dairy flavor enhancing effect
- Artificial sweet flavor improving effect