

# High UMAMI Yeast Extract **HIMAX GL**

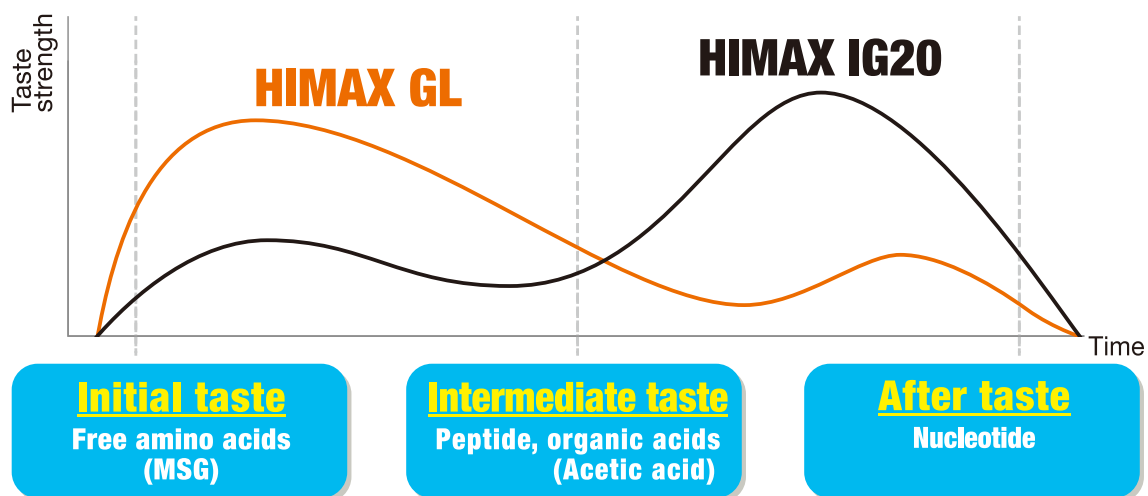
## Main Characteristics

- Contains high Glutamic Acid ( 20% as naturally occurring MSG )
- Contains 2% Nucleotide ( as naturally occurring IMP+GMP )
- MSG : IG = 10 : 1 ⇒ Enhances initial flavor impact
- Salt content ≤ 5% (Low salt type)

## Functions

- Creates a strong initial UMAMI enhancing effect
  - Can be used for MSG and HVP replacement
- Enhances Lactic and Milky flavors
  - Especially suitable for cheese powders
- Enhances complex flavors
- Suitable for reaction flavors

**A variety of flavor profiles are possible  
by combining HIMAX GL with HIMAX IG20**



- Usage levels range : 0.03 ~ 0.3%