

High UMAMI Yeast Extract **HIMAX GL**

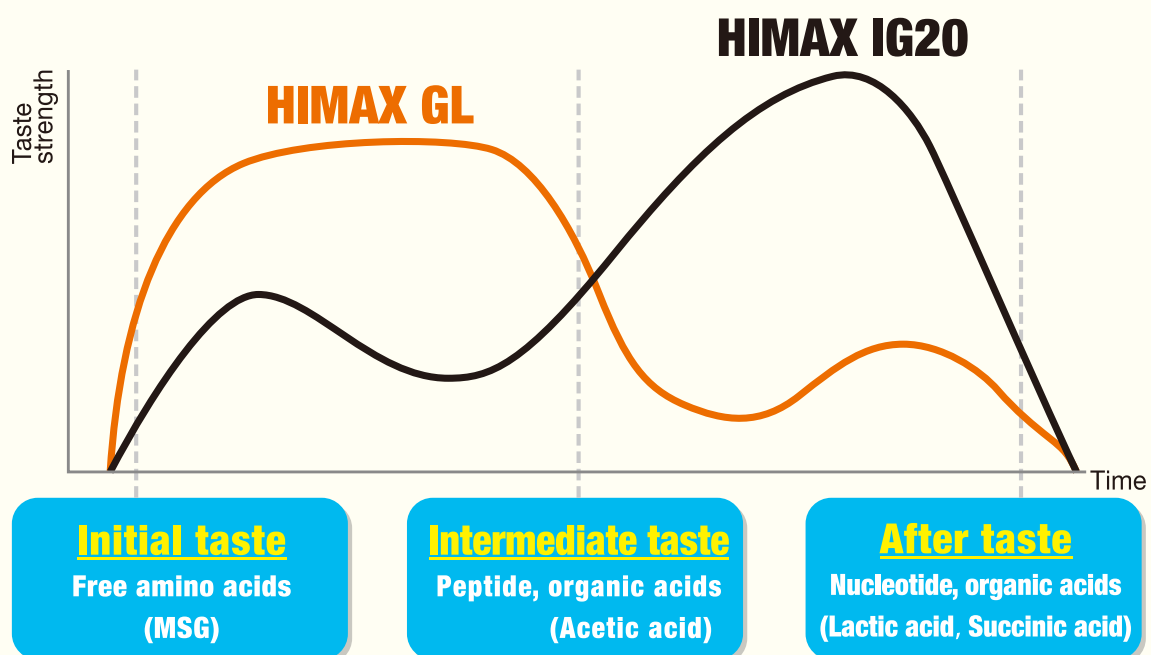
Main Characteristics

- Yeast extract from **Baker's yeast**
- 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 $\leq 5\%$ (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%