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



Strong UMAMI taste



Best combination as MSG Replacement Naturally occurring ingredients

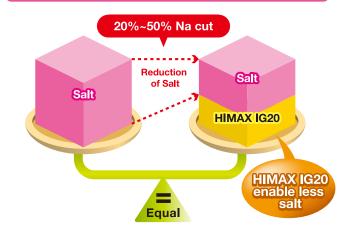
Analysis data of UMAMI contents

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

Salt Reduction

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

Boosts salty flavor



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



Other key functions

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