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BAKERY | PASTRY | CHINESE DIMSUM | FOOD INGREDIENTS



Yeast & Baking Ingredients for Professionals



ANGEL YEAST CO., LTD is a high-tech listed company dedicated to the research & development and mass production of yeast products and its derivatives. Founded in 1986, the company has become one of top three yeast companies in the world. Angel owns twelve yeast production facilities in China and Egypt and eight baking centers in China, Egypt and Philippines with the world leading technology.

Angel advocates the idea of natural, nutritious and healthy diet. Angel's baking products cover baker's yeast, bread improver, premix and other baking ingredients. All products are manufactured under strict process controls in order to satisfy the customers' requirements on the safety and consistency.

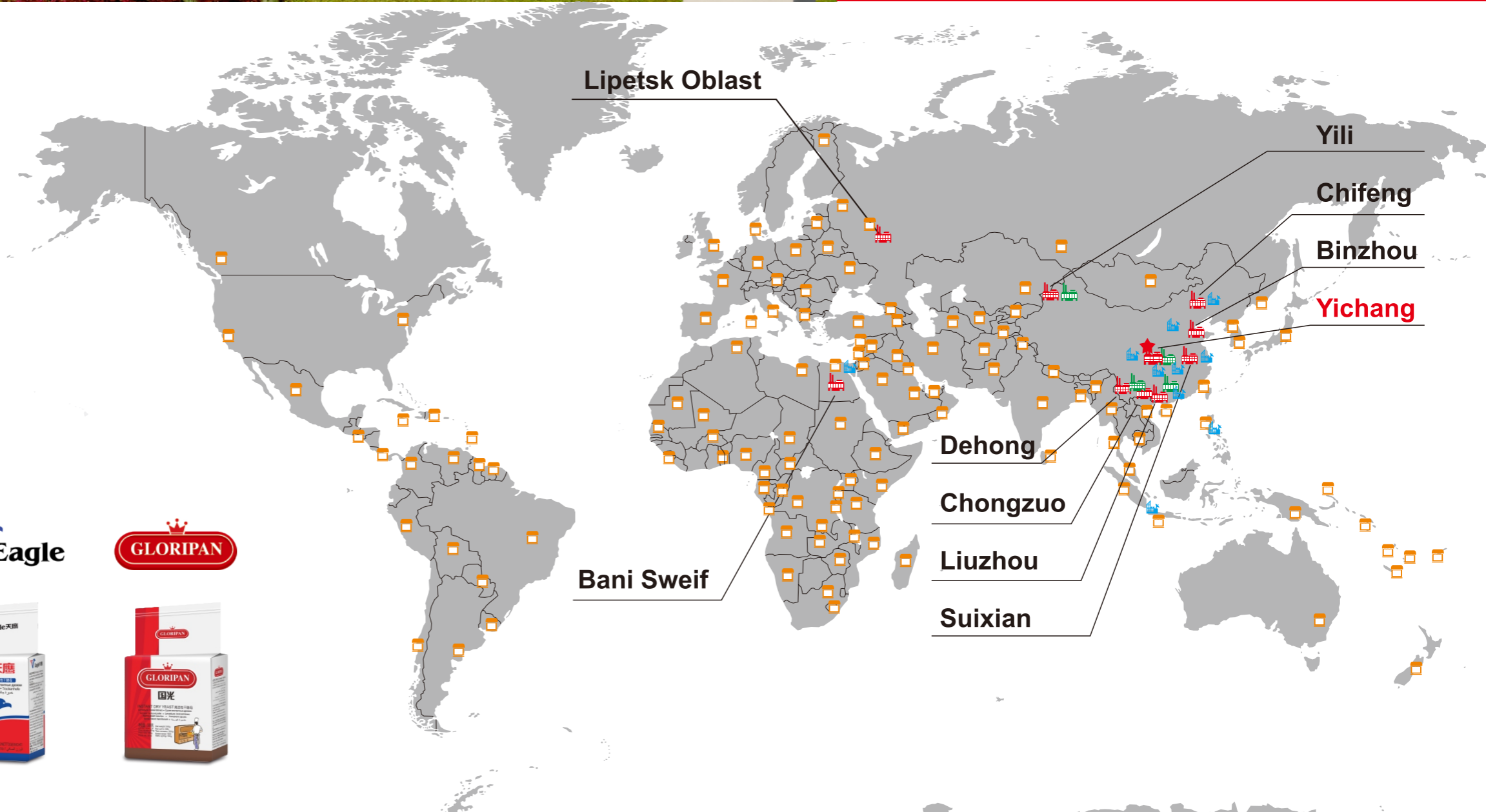
Though the close cooperation with teams of R&D, manufacturing and customer service, Angel becomes the specialized problem solver for the technical and marketing services in the bakery industry.

By continuous development of the new products and technology, Angel is providing high-quality products as well as timely and individualized technical services in more than 150 countries and areas.

Global Distribution

- Headquarters
- Yeast Produce plant
- YE Production Line
- Tech. Center
- Overseas agents

Main Brands of Angel Yeast:





BAKERY

Yeast | Bread Improver | Baking Enzyme | Bread Pre-mix | others

Baker's Yeast

■ Instant Dry Yeast

Feature: Consistent quality, fast fermentation. / Excellent oven spring. / Wide application. / Long proofing tolerance.

Type: High sugar / Low sugar

Shelf Life: 24 months



Baker's Yeast



Semi-dry Yeast

- Feature:**
- Same applicability as fresh yeast but same shelf life as Instant dry yeast.
 - Recommended for frozen dough process.
- Type:** High sugar / Low sugar
- Shelf Life:** 24 months at -18°C (0°F)



Compressed Yeast

- Feature:**
- Improve bread taste.
 - Recommended for frozen dough process.
- Type:** High sugar / Low sugar
- Shelf Life:** 45 days at 0-4°C (32-39°F)



Super 2 in 1 Instant Dry Yeast

- Feature:**
- Yeast & bread improver combined.
 - Convenient to use.
- Type:** High sugar \ Low sugar
- Shelf Life:** 24 months



Active Dry Yeast

- Feature:**
- Consistent quality, fast fermentation.
 - Excellent oven spring.
 - Wide application.
 - Long proofing tolerance.
- Shelf Life:** 24 months



Inactive Dry Yeast

- Feature:**
- Yeast & bread improver combined.
 - Convenient to use.
- Type:** High sugar \ Low sugar
- Shelf Life:** 24 months



Pizza Dry Yeast

- Feature:**
- Consistent quality, fast fermentation.
 - Excellent oven spring.
 - Wide application.
 - Long proofing tolerance.
- Shelf Life:** 24 months

Bread Improver

Sweet-dough Improver



A-66

- Feature:**
- Make the dough easy to handle, increase bread volume, improve texture, extend shelf life.
- Dosage:** 0.2-0.6%
- Shelf life:** 18 months
- Pack size:** 600g x 20



A-300

- Feature:**
- Stabilize flour's quality, improve texture, extend shelf life.
- Dosage:** 0.3-0.4%
- Shelf life:** 18 months
- Pack size:** 300g x 20



A-800

- Feature:**
- Strengthen gluten, increase bread volume, improve texture.
- Dosage:** 0.5%
- Shelf life:** 18 months
- Pack size:** 1kg x 10



A-1000

- Feature:**
- Increase bread volume, improve texture, cost saved.
- Dosage:** 0.3-0.5%
- Shelf life:** 18 months
- Pack size:** 1kg x 10



CS-02

- Feature:**
- For all kinds of sweet dough, concentrated recipe, cost saved.
- Dosage:** 0.05%
- Shelf life:** 18 months
- Pack size:** 25g x 200



CS-04

- Feature:**
- For all kinds of sweet dough, concentrated recipe, cost saved.
- Dosage:** 0.02%
- Shelf life:** 18 months
- Pack size:** 10g x 400

Bread Improver

Lean-dough Improver



LD-300
Feature:
• Increase bread volume, improve crisp of bread crust.
Dosage: 0.3%
Shelf life: 18 months
Pack size: 300g×20



LD-500
Feature:
• Increase bread volume, improve crisp of bread crust.
Dosage: 0.3-0.5%
Shelf life: 18 months
Pack size: 1kg×10



CL-02
Feature:
• Increase bread volume, improve crisp of bread crust.
Dosage: 0.05%
Shelf life: 18 months
Pack size: 25g×200



CL-04
Feature:
• Increase bread volume, improve crisp of bread crust.
Dosage: 0.02%
Shelf life: 18 months
Pack size: 10g×400

Frozen-dough Improver



F-99
Feature:
• Specially designed for sweet frozen dough.
• Suitable for longer shelf life dough.
• Improve dough texture.
Dosage: 0.5-2%
Shelf life: 18 months
Pack size: 1kg×10



F-20
Feature:
• Specially designed for Danish bread.
• Suitable for longer shelf life dough.
• Improve dough texture.
Dosage: 0.5-2%
Shelf life: 18 months
Pack size: 1kg×10

Special Improver



Crumbs Bread Improver
Feature:
• Specilly Improve the quality of crumb bread.
• Improve elasticity and softness of crumbs.
Dosage: 0.4-0.8%
Shelf life: 18 months
Pack size: 1kg×10



H-800
Feature:
• Specially designed for hamburger.
• Improve the texture and softness.
Dosage: 0.5%
Shelf life: 18 months
Pack size: 1kg×10

Baking Enzyme

Enzymes for flour



Xylanase XYL102 <ul style="list-style-type: none">Improve operating performance of dough.Better flour quality and enlarge the volume of leavened dough.Prevent ageing from bread and prolong the shelf-life.Strengthen the elasticity of gluten structure and enhance water binding capacity.	Fungal Xylanase Recommend dosage: 20-60ppm (2.0-6.0g/100kg flour) Package:20KG/barrel Shelflife: 12 months
Glucose Oxidase Go101 <ul style="list-style-type: none">Improve the operational performance of dough.Improve the stability of dough.Improve the inflation rapidity and quality of bread.Good synergy with other enzyme or flour improver.Good liquidity.	Recommend dosage: 30-40ppm (3.0-4.0g/100kg flour) Package: 25KG/barrel Shelflife: 12 months
Lipase LIP100 <ul style="list-style-type: none">Promote dough extensibility.Improve the reticular structure in gluten.Effectively increase the brightness of steamed buns.Partly replace or reduce the use of emulsifiers.	Recommend dosage: 3-20ppm (0.3-2.0g/100kg flour) Package: 20KG/barrel Shelflife: 12 months
Fungal α-Amylase FAM100 <ul style="list-style-type: none">Accelerate the fermentation, shorten the proofing time.Improve and soften the inter structure of bread or steamed bun.Improve the volume of bread or steamed bun, stabilize the surface and improver the crust color.	Recommend dosage: 1-10ppm (0.1-1.0g/100kg flour) Package: 0KG/barrel Shelflife: 12 months

Enzymes for bread improver



Xylanase XYL102 <ul style="list-style-type: none">Improve operating performance of dough.Better flour quality and enlarge the volume of leavened dough.Prevent ageing from bread and prolong the shelf-life.Strengthen the elasticity of gluten structure and enhance water binding capacity.	Fungal Xylanase Recommend dosage: 10-20ppm (1.0-2.0g/100kg flour) Package: 20KG/barrel Shelflife: 12 months
Glucose Oxidase Go101 <ul style="list-style-type: none">Improve the operational performance of dough.Improve the stability of dough.Improve the inflation rapidity and quality of bread.Good synergy with other enzyme or flour improver.Good liquidity.	Recommend dosage: 10-20ppm (1.0-2.0g/100kg flour) Package: 25KG/barrel Shelflife: 12 months
Lipase LIP200 <ul style="list-style-type: none">Improve dough fermentation stability.Increase the baking volume of bread and steamed buns.Improve swelling ability of bread dough entering oven.Enhance the interior texture of bread and the softness of bread crumb.	Recommend dosage: 10-30ppm (1.0-3.0g/100kg flour) Package: 20KG/barrel Shelflife: 12 months
Fungal α-Amylase FAM100 <ul style="list-style-type: none">Accelerate the fermentation, shorten the proofing time.Improve and soften the inter structure of bread or steamed bun.Improve the volume of bread or steamed bun, stabilize the surface and improver the crust color.	Recommend dosage: 10-20ppm (1.0-2.0g/100kg flour) Package: 20KG/barrel Shelflife: 12 months
Maltagenic Amylase MAM100 <ul style="list-style-type: none">Reliable anti-aging effect.Increase resilience of bread corn.Better slicing performance.Prolong the shelf life of bread.	Recommend dosage: 20-100ppm (2.0-10.0g/100kg flour) Package: 20KG/barrel Shelflife: 12 months

Bread Pre-mix



■ Cooked Dough Bread Mix

Feature:

- Especially for making sweet bread and toast.
- Preserve moisture, keep fresh, extend shelf life.
- Good texture.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Donuts Mix

Feature:

- Suitable for making yeast raised donuts.
- Good texture, softness, extend shelf life.
- Decrease oil consumption.

Dosage: 10-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Multi-Grain Bread Mix

Feature:

- Contains a variety of cereal grains.
- Natural malt color.
- Excellent flavor.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Whole Wheat Flour

Feature:

- Whole wheat, contributing to health.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Vegetable Bread Mix

Feature:

- Contains dehydrated vegetables.
- Natural fragrance and color.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Panettone Mix

Feature:

- Smooth texture, softness, extend shelf life.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg

Others



■ Seed Mix

Feature:

- Contain a variety of cereal grains.
- Suitable for decorating bread, cake's surface.
- Improver taste and supply more nutrition.

Dosage: As requirement **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Paste Bread Emulsifier

Feature:

- Suitable for making soft bread.
- Improving the extensibility and operability of dough.
- Significantly increase the bread's volume.
- Effectively preventing the bread from staling.
- Improving the bread's texture.

Dosage: 0.8-2% by flour **Shelf life:** 12 months **Pack size:** 20kg



■ Glazing Powder

Feature:

- Suitable for decorations of bread and cake.
- Get the perfect surface brightness.
- Low cost, stable supply.
- Help to keep bread moist.
- Avoid sticking down the packing bag.

Dosage: 1/3~1/4 by water **Shelf life:** 36 months **Pack size:** 350g×20



■ Release Agent

Feature:

- High release power.
- Specially developed for use with hot baking tins (50°C).
- Based on vegetable oil and waxes.

Shelf life: 15 months **Pack size:** 20L, 210L



■ Instant Custard Powder

Feature:

- Milk flavor.
- Easy to use.

Shelf life: 18 months **Pack size:** 1kg×10, 20kg



■ Custard Powder

Feature:

- Cost saving.

Shelf life: 18 months **Pack size:** 50g×100, 110g×72, 1lb×18, 8lb×6, 10kg, 20kg



PASTRY

Baking powder | Pastry-mix | others

Baking Powder

■ Baking Powder



■ Baking Powder (Aluminum free)

Feature:

- Aluminum free.
- Double acting.

Shelf life: 24 months

Pack size: 18g×200, 1kg×10, 5kg×2, 20kg



■ Baking Powder

Feature:

- Double acting.
- Low cost.

Shelf life: 24 months

Pack size: 110g×72, 1lb×18, 8lb×6, 10kg, 20kg

Pastry-mix



■ **Muffin Mix**
Shelf life: 12 months
Pack size: 300g×20, 5kg×2, 10kg, 25kg



■ **Sponge Cake Mix**
Shelf life: 12 months
Pack size: 5kg×2, 25kg



■ **Chiffon Cake Mix**
Shelf life: 12 months
Pack size: 1kg×10, 5kg×2, 25kg



■ **Brownies Mix**
Shelf life: 12 months
Pack size: 5kg×2, 25kg



■ **Cup Cake Mix**
Shelf life: 12 months
Pack size: 1kg×10, 5kg×2, 25kg

Others



■ **Whipping Cream**
Shelf life: 8 months
Pack size: 1L×12



■ **Non-dairy topping**
Shelf life: 12 months (stored at -18°C)
Pack size: 1kg×12



■ **Butter**
Shelf life: 18 months
Pack size: 200g×40, 5kg×2, 25kg



■ **Cake Gel**
Shelf life: 12 months
Pack size: 1kg, 5kg, 10kg, 20kg



■ **Cream of Tartar**
Shelf life: 18 months
Pack size: 1kg×10

CHINESE DIMSUM

Chinese Dimsum



■ Mantou Improver

Mantou Improver

Feature:

- Improve the whiteness and internal texture of Mantou.
- Better softness, freshness and Less dosage.

Dosage: 0.3-0.5%

Shelf life: 18 months

Pack size: 15g×50×4, 300g×20, 500g×20



■ Frozen Dough Improver For Steamed Bun

Feature:

- Suitable for frozen dough of Chinese dimsum.
- Convenient to use.
- Soft.
- Increase stability of frozen dough when frozen and stored.

Dosage: 5-10% of the flour **Shelf life:** 12 months **Pack size:** 5kg×2



■ Youtiao Raising Agent

Feature:

- Healthy and improve the quality stability.
- Convenient to use.
- Make Youtiao crispy.
- Aluminum-free.

Dosage: 2-3% of the flour **Shelf life:** 24 months **Pack size:** 20g×50×4, 250g×20, 300g×20, 500g×20



■ Sesame Ball Raising Agent

Feature:

- Improve the volume.
- Convenient to use.
- Less sesame dropping.

Dosage: 1-2% **Shelf life:** 18 months **Pack size:** 500g×20



■ Rice Cake Mix

Feature:

- Stable quality.
- Convenient to use.
- Soft, good aroma.

Shelf life: 18 months **Pack size:** 308g×20



■ Sweet Rice Leaven

Feature:

- The selected strains is nature and safe.
- Easy and convenient.
- Good taste and nutritious.

Dosage: 0.3-0.4% **Shelf life:** 18 months **Pack size:** 8g×2×20×4, 8g×5×60, 8g×300



FOOD INGREDIENTS

Food Ingredients



■ **Dried Cranberry**
Shelf life: 24 months
Pack size: 25lb



■ **Red Bean Paste**
Shelf life: 12 months
Pack size: 500g×20, 5kg×4



■ **Sunflower Seeds Kernel**
Shelf life: 12 months
Pack size: 25kg



■ **Sesame**
Shelf life: 12 months
Pack size: 25kg



■ **Vital Wheat Guten**
Shelf life: 24 months
Pack size: 25kg



■ **Ascorbic Acid**
Shelf life: 36 months
Pack size: 25kg