

1. DRIED MALT



Light Dried Malt Extract

Description

The light dried malt extract is made from fine selected barley and light malt, becomes liquid light malt extract through enzymolysis, sacchrification and vacuum concentration processes. Then through vacuum band drying and multi steps shattering to be homogeneous crystal golden yellow powder. This product has a golden mature barley color.

Sensory

Aspects: Crystal golden yellow powder;

Aroma: Typical, natural and pleasant malt aroma;

Flavor: Sweet and slight bitter malt flavor.



Dark Dired Malt Extract

Description

The dark dried malt extract is made from fine selected barley and dark malt, becomes liquid dark malt extract through enzymolysis, sacchrification and vacuum concentration processes. Then through vacuum band drying and multi steps shattering to be homogeneous crystal dark brownish powder. This product has a typical rich coffee aroma and flavor.

Sensory

Aspects: Crystal dark brownish powder;

Aroma: Typical, natural and pleasant malt and coffee aroma;

Flavor: Coffee, sweet and slight bitter malt flavor.

Packaging

In kraft paper with PE liner, with SKUs:

15kg/bag; 20kg/bag; 25kg/bag; Or customized per requirement.

Shelf Life

12 months under ambient storage condition.

Application In Different Category Of Products



Bakery

Liquid and dried malt extract can widely be applied in bakery products. Like breads, cakes, biscuits. Using malts products can greatly improve flavor, aroma and color of baked products. The unique and rich malt flavor in baked products is natural and pleasant; Good crust color can be obtained because of the presence of malt in the dough and mallard reaction during baking. Also, the application of malt products can improve moisture retention and shelf life of baked products. Much test reports indicated that the using of malts can also helps to reduce dough mixing time, proofing time as well as internal texture of baked products.



Soy and dairy product

Dried malt extract can be applied in malted milk and soymilk, malted dairy and soymilk drink, flavored malted milk and soymilk products, provide natural malted flavor and aroma and improve overall taste of the product, cover the beany flavor or raw taste of milk.



Beverage and Solid Drink

Dried malt extract can be applied in juice, carbonated drink and some fermented drink with little alcohol, make the drink homogeneous and provide an overall pleasant flavor; dried malt extract can be processed together with other ingredients to be a unique flavored solid drink. For example, the application in the cereal solid drink makes the product to be more nutrient, balanced and prominent on the aroma and flavor.



Ice Cream Products

Malts products can be applied in ice cream products. The addition of the malts not only improves flavor and aroma but also provides upgrade products taste and wonderful mouth feel. Malts products can be applied in ice cream products. The addition of the malts not only improves flavor

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Brewage

Malt extract contains rich saccharides which can be the raw material for brewage. Also, malt extract can applied as flavored ingredients in the beer to improve the flavor and taste. There's a successful application in ginger beer already and more developments are on the way.



Chocolate and Confectionery

Malt extract contains rich saccharides which can be the major or auxiliary ingredients for confectionery recipes. The application in chocolate makes the product to have a more natural flavor and better color along with an innovative taste.



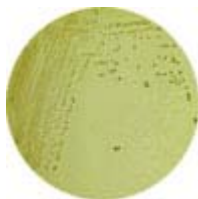
Infant Foods

Malt extract can be applied into infant formula milk powder, nutritive rice flour and cereals. The malt extract contains low molecular saccharides and small peptide amino acids, which are very suitable for infants digestion and absorption.



Healthy Products

The malt extract contains high level of oligosacchides with mild sweet taste and rich nutrients, which can regulates the functionality of stomach and intestine. Malt extract contains beta-glucan, which has been approved to decrease the cholesterol level in the serum, increase the viscosity of food flow in small intestine to lower the absorption of carbohydrates and starch. The application in the health product will provide a positive therapy to those angiocardiopathy and diabetic patients.



Biological Culture Medium

The malt extract contains rich nutrients which can be the ingredient of liquid or solid culture

medium or natural culture medium ingredients for some microorganism.

Specific Application

Application	Hua Jia Product	FACT provided by Hua Jia Malt	Dosage
Hard dough biscuit	Liquid Malt Extract	Rich malt flavor;Bring natural and mild sweetness;Natural baking color;Crispy and melt-in-mouth texture.	5%~10%
Short dough biscuit	Dried Malt Extract	Crumbly mouth feel;Crisp and crumbly texture;Enhance Malty flavor and chocolate flavor in the products.	2%~5%
Cereal Products	Liquid and Dried Malt Extract	Rich and natural malt flavor;Mild sweetness;Natural cereal baking color.	5%~8%
Malted milk	Dried Malt Extract	Provide a unique malt flavor;Provide a smooth taste and texture.	2%~5%
White bread	Dried Malt Extract	Increased volume, improved softness and even cell structure;Increased volume, improved softness and even cell structure; Chewy texture, Prolong shelf life and keep taste quality during the shelf life.	5%~8%

2. SOY SAUCE POWDER



Its raw materials are high quality soy sauce, and it is formed through balanced deployment and spray drying. Its flavor is very pure and natural, and advance taste and flavoring for production of snack foods, soup, meats and instant noodles.

- Natural Flavor
- Easy for transportation
- Easy for storage
- Widely used in food industries as seasoning. Improve and promote foods flavor; taste is good and delicious; flavor is harmony and able to stipulate appetite. good fluidity and easy to calculate .soy sauce flavor is pure and strong; good effect on refining foods.
- Packing: 20kg bags or cartons
- Shelf life: 1 year.

3. HYDROLYZED VEGETABLE PROTEIN



The material of hydrolyzed protein powder series is the protein solution, it is formed through concentrated deployment and spray drying. It possesses good liquidity, high content of Amino Acids, and good flavor. It can improve the flavor of food, and also increase the content of Amino Acids, if added to the condiment, meats and convenience food. This product can be used as the main substrate in producing flavor.

- Natural Flavor
- Easy for transportation
- Easy for storage
- Used in soups, gravies, seafood, seasonings and snacks. Enhance the flavor and umami taste.
- Packing: Packing: 20kg bags or cartons
- Shelf life: 1 year

4. YEAST EXTRACT



Yeast Extract, came from baker's yeast, extracted the proteins, nucleic acids and other natural ingredients from the yeast cells.

Yeast extract is a natural flavor ingredient with characteristic of clean label.

We can provide a wide range of yeast extract products which can create natural savory flavors. These are widely used in the production of instant foods, meat products, seasoning, and nutritional products ect.

- Easy for transportation
- Easy for Storage
- Application: Bouillon & stock cube, meat products, savory flavors, snack products, sauce, instant noodles(vermicelli, rice flour etc.), biscuit, soy sauce, oyster oil, nutritional supplements and vegetable food.
- Packing: Packing: 20kg bags or cartons
- Shelf life: 1 year

5. TOMATO POWDER(SPRAY DRYING)



Tomato powder is the deep-processed product of tomato paste, with rich lycopene, high protein fiber, amino acid, organic matter, minerals and other elements. It is the western traditional foodstuff seasoning and it can give food its flavor and color, improve the nutritious compounds and raise the nutritious value.

We use high-concentration and high-quality Xinjiang tomato paste as the raw material and employs the low-temperature spraying fluidized drying technology. The technical standard reaches the international advanced level. The tomato powder is red brilliant in color, pure in tasting, rich in lycopene, protein fiber, pectin and Ve, etc. The visual, physiochemical and sanitary indexes comply with the international standard and possess better dissolubility.

- **Product Type & Specification:**
 - 10kg × 2 aluminum foil bags/carton
 - 12.5kg × 2 aluminum foil bags/carton
- **Easy for Transportation and storage**
- **Shelf life: 1 year at cool and dry environment**

6. CHICKEN BOUILLON



Yellow or Slightly Yellow Granular Powder.

The granulated chicken bouillon is made from carefully chosen chickens and eggs, so it keeps the full flavor of chicken. The product, as a kind of chicken seasoning, can be used for making soup, cooking foods and most of the food industrials. It is indispensable to the preparation of all varieties of food and delicacies.

Raw material: Monosodium Glutamate, NaCl, Fresh natural chicken meat powder, I+G and other assistant materials.

The product can be packed in small pack to sell in retail market, it can be also packed in bulk to be used for food production such as instant noodles, biscuit etc.

Shelf life: 12 months

7. NEOTAME



Chemical Name: N-[N-(3, 3-dimethylbutyl)-L- α -aspartyl]

L-phenylalanine 1-methyl ester

CAS No.: 165450-17-9

Assay: $\geq 98\%$

Relative Molecular Mass: 378.46

Package: 1kg/drum or 1kg/bag, 25bags/grum

Neotame has been developed as a sweetener with a high degree of sweetness and is obtained by N-alkylating aspartame, an existing sweetener. Its degree of sweetness varies according to the kinds of foods and blend composition and is 7,000 to 13,000 times than sugar and about 30 to 60 times sweeter and aspartame, respectively. Neotame is said to have superior stability to existing sweeteners and not to release phenylalanine under normal storage conditions.

We may also provide the special compound sweeteners according to customers' requirements:

Sweetener 10, Sweetener 100, Sweetener 300 etc.

8.OTHER SEASONING PRODUCTS



Oyster Powder

Green Tea Powder

Wasabi Powder

Kimichi Powder

Vinegar Powder

