**Fermented soy sauce powder**

**This product is made of natural pure soy sauce as the main raw material with different fermented processes, prepared, embedded with microcapsule, sterilized and spray dried**

**It can be used in puffering, snack food, flavors, hotpot base, all kinds of powder package ,In the processing of meat products and pickled vegetables and so on ,it can improve delicious taste, eliminating fishiness and covering up peculiar smell**

**水解植物蛋白粉**

**Hydrolyzed vegetable protein powder**

**superior hydrolyzed vegetable protein(hvp) liquid as the main raw material with other auxiliary raw materials, it is prepared, embedded with microcapsule, sterilized and spray dried,then finish flavor powder**

**It can be added into chicken essence, chicken powder, convenient flavors, soup, meat products, catering ingredients , flavor food ,It is added in the production of salty flavor essence , to supplement amino acids.**

**水解植物蛋白液**

**Hydrolyzed vegetable protein liquid**

**The main raw materials from northeast defatted soybean and corn protein, by food grade hydrolyzed hydrochloric and mixing with alkali soda , refined filtered flavoring liquid, the product is rich in more than 20 kinds of amino acids and contains essential amino acids for human body, it has been widely used in flavors, edible essence and ingredients industries**

**Using for preparing soy sauce to supplement amino acid nitrogen and to increase freshness, improve taste, improve product grade, increase production capacity, reduce manufacture cost and increase additional value of the product**