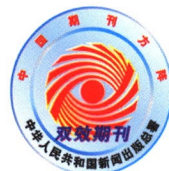


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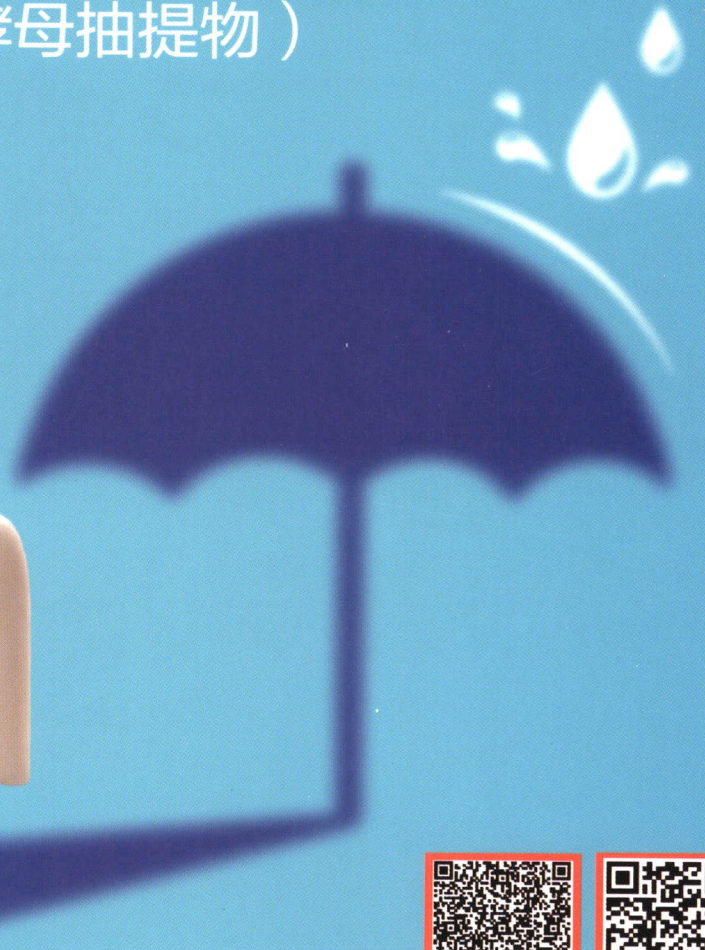
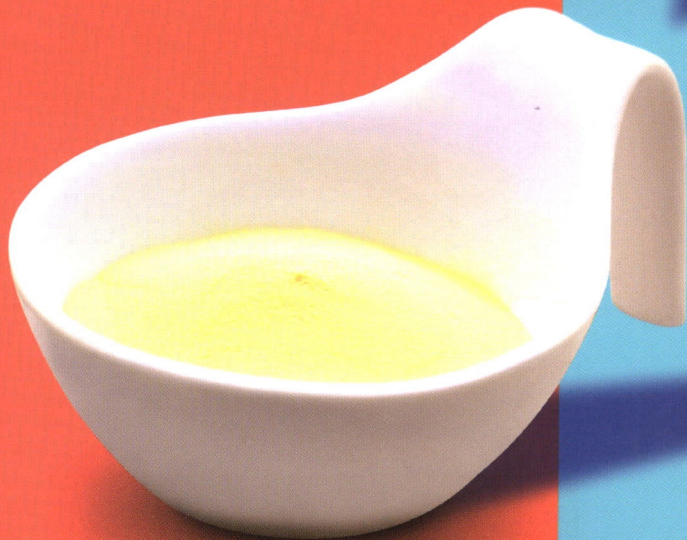
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# 鲜味升级 抗吸潮!

## 安琪抗吸潮YE (酵母抽提物)

破解难题，  
提供粉体复合调味料  
风味提升解决方案  
彻底突破吸潮限制!



【视频讲解】  
抗吸潮对比详情



免费申样

适合方便面粉包、鸡精、鸡粉、排骨粉、休闲食品外撒料、休闲食品、咸味香精等粉体复合调味料，以及休闲调味小菜、休闲即食类食品等产品预混调味料。



独特工艺

含氮呈味物质丰富  
颜色较浅



CLEAN

饱满醇厚，鲜味丰富  
无杂味



流动性好

抗吸潮性强  
适应绝大多数生产环境