

## 产品说明书

### Product Specification

#### 产品描述 Product Description:

产品名称: 海鲜增味肽粉末香精

产品型号: CYPF-2429

日期: 2024-10-15

Product Name: Seafood umami peptide powder flavor

Product Code: CYPF-2429

Date: 15/10/2024

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#### 产品描述

本产品**海鲜增味肽粉末香精**为棕色粉末, 采用专利发酵技术提取海鲜类呈味物质为**核心料**, **喷雾干燥**而成。产品富含小分子肽、具有独特的**海鲜酱香味**及丰富的**鲜甜味**。该产品被广泛运用于各类需要提升鲜味的加工食品

#### General Description

**Seafood umami peptide powder flavor** is light brown clear **powder**, which is prepared by using patented fermentation technology to extract the seafood umami substance as the core material, by spray drying process. The product has a unique seafood sauce flavor and rich umami and sweet taste. It is widely used in all kinds of processed foods which need to enhance the umami taste and flavor of seafood sauce.

#### 产品特点 Product Characteristics :

本产品具有以下独特的风味特征,

- 自然的海鲜酱香味
- 鲜味爆发力强
- 鲜味醇厚, 与味精有协同作用, 可取代/减少其他鲜味剂的用量
- 具有一定穿透性
- 耐高温

Seafood umami flavor possess the unique characteristics,

- Pleasant seafood sauce aroma
- Strong umami taste, boost instantly.
- Mellow umami taste, has a synergistic effect with MSG, and can replace/reduce the dosage of other tasty agent
- Penetration property
- Heat-resistance

#### 产品主要成分 Major components

食品用香料、食品用香精辅料 Food Flavoring, Food Flavoring substances

#### 质量执行标准 Food Safety Standard:

GB30616-2020 《食品用香精》GB30616-2020-Food Flavor

理化指标 Physical and chemical Parameters	香气 Odor	符合同一型号的对照品 Confirm to reference	批检 Batch
	香味 Taste	符合同一型号的对照品 Confirm to reference	批检 Batch
	色泽和状态 Appearance	白色至淡黄色粉末 White to light yellow	批检 Batch

	水分(%) Moisture (%)	≤20.0	批检 Batch
	总砷 (mg/kg) As (mg/kg)	≤3.0	年检 Annual
	铅 (mg/kg) Pb (mg/kg)	≤10.0	年检 Annual
微生物指标 Microbiology parameter	菌落总数 (CFU/g) Total plate Count	≤30,000	批检 Batch
	大肠菌群 (MPN/g) Coliform (MPN/g)	≤15	批检 Batch

### 应用 Applications:

经多种应用实验证明，本产品可以用于需要提升鲜味风味的加工食品。

- 烤肠、台烤、火腿、培根、肉脯等肉制品，建议添加量：3-6‰
- 丸子、水饺等速冻调理食品，建议添加量：3-6‰
- 辣条、素食、薯片、酱卤肉制品等休闲食品，建议添加量：3-6‰
- 火锅料等餐饮及调味品，建议添加量：3-6‰
- 方便面、米线制品调味包等，建议添加量：3-6‰
- 预烹饪酱卤类产品，蛋类、鸡肉、鸭肉、牛肉等，建议添加量：3-6‰

其他需要提升海鲜酱香风味及鲜味的加工食品，根据产品具体要求酌量添加

Seafood umami peptide powder flavor is suitable for using in a wide variety of savory applications to improve umami taste.

- Roast sausage, ham, bacon, sliced dried beef and etc. suggested dosage: 3-6‰
- Frozen prepared food such as Meatball, dumplings, suggested dosage: 3-6‰
- Snack food such as hot strip, chips, marinated meat, suggested dosage: 3-6‰
- Culinary food such as hot pot foods and seasoning, suggested dosage: 3-6‰
- Instant noodles, rice noodles seasoning, suggested dosage: 3-6‰
- Pre-cook culinary marinated products: eggs, chicken, duck, beef and etc. suggested dosage: 3-6‰

Other processed foods that need to enhance the umami taste and seafood sauce flavor, dosage used as per need.

### 包装跟贮存 Packaging and storage

包装规格：5KG×5/箱

储存条件：贮存在常温、避光、干燥、通风处，避免杂气污染，远离火源

保质期：12个月

Cardboard carton with polythene inner liner containing 5Kg×5 bags product.

Store in a room temperature, dry place in well sealed containers, away from flammable material and light.

Shelf-life – 12 months in original intact packaging and under ideal storage conditions