



YIMING BIOTECH



Product manuals



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PRODUCT MANUALS

Tel | 021-68580630
E-mail | sales@yimingbio-tech.com / info@yimingbio-tech.com
Add | Floor 3, Building 16, No.88 Darwin Road, Pudong New District 201203, Shanghai, China
Web | www.yimingbiotechnology.com

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**OUR
PRODUCT
RANGE**

Main-Produced

- Transglutaminase/TG
- Curdlan
- ϵ -Polylysine
- ϵ -Polylysine Hydrochloride



Recommended Meat Product Compound Plant Extracts

- **Rosemary Extract**
(replaces TBHQ, BHA, BHT, partial nitrites, synthetic color fixatives)
- **Green Tea Powder / L-Theanine**
(replaces BHA/BHT, partial nitrites, synthetic antioxidants)
- **Grape Seed Extract**
(replaces synthetic antioxidant TBHQ, partial color fixatives)
- **Ginger Powder / Ginger Extract**
(replaces synthetic deodorants, partial preservatives, phosphates)
- **Licorice Powder / Licorice Extract**
(replaces synthetic sweeteners, partial antioxidants, color fixing auxiliaries)



Flavor Customization Solutions

- Ice Cream Premix Powder
- Compound Seasonings



Preservative

- Nisin
- Natamycin
- Potassium Sorbate
- Calcium Propionate
- Sodium Benzoate
- Sodium Diacetate
- Potassium Metabisulfite
- Sodium Metabisulfite
- Lysozyme



Thickening Agents

- Carrageenan
- Xanthan Gum
- Guar Gum
- Sodium Carboxymethyl
- Cellulose (CMC-Na)
- Agar Powder
- Gelatin
- Konjac Gum



Sweeteners

- D-Allulose
- Erythritol
- Crystalline Fructose
- Neotame
- Stevia
- Sucralose
- Acesulfame K (Ace-K)



Colorants

- Capsanthin
- Monascus Red
- Monascus Yellow
- Canthaxanthin
- Microparticles



Flavors & Fragrances

- Maltol
- Ethyl Maltol
- Vanillin
- Ethyl Vanillin



Antioxidants

- Vitamin C (Ascorbic Acid)
- Sodium Erythorbate



Acidity Regulators

- Potassium Bicarbonate
- DL-Malic Acid
- Citric Acid Monohydrate
- Citric Acid Anhydrous
- Sodium Citrate
- Sodium Bicarbonate
- Ammonium Bicarbonate
- Calcium Citrate
- Fumaric Acid



Phosphates

- Sodium Tripolyphosphate (STPP)
- Sodium Acid Pyrophosphate (SAPP)
- Sodium Pyrophosphate (TSPP)
- Sodium Hexametaphosphate (SHMP)



Other Food Ingredients

- Protein Powder
- Compound Seasoned Egg Granules
- Dehydrated Vegetables
- Vital Wheat Gluten
- Soy Protein Isolate



YIMING BIOTECH, founded in 1998, is a high-tech enterprise integrating R&D, manufacturing and sales. It has three modernized factories covering a total area of 175,000 square meters in Jiangsu province, meanwhile R&D bases with a team of more than 30 professional researchers. The company mainly engaged in bio-engineering covering food additives and ingredients, and other fields. The existing products line includes enzymes, colloid, preservatives, etc.

It is the first company in China to produce Transglutaminase (TG) by microbial fermentation.

Its products enjoy great popularity in the European Union, Asia, the Middle East and North America. All of our products have passed the certifications of Kosher, Halal, ISO9001, ISO22000 and FSSC 22000.