

## 1. Hydrolyzed vegetable protein

Hydrolyzed vegetable protein(HVP) is derived from edible plant proteins such as soybean, corn and wheat, which are rich in 18 kinds of amino acids. It is a kind of fresh and salty raw materials from plants that can provide real flavor of broth. It can be directly used in flavor liquid and powder, and participate in maillard reaction to produce meat flavor,and can also be used as a base for other flavored ingredients.

### Classification and features of WEIJIA FOOD's HVP

State division: HVP liquid、HVP powder

Raw material division: Soybean HVP、Corn HVP、Wheat HVP

Various flavors : Neutral ,beef, roasted ...

Plenty of choices with dozens of different products

Broad powder color range from light yellow to brown

Strict control of 3-monochloro-1,2-propanediol (3-MCPD)

Halal 、Kosher and Vegetarian

#### HVP liquid

Recommended Product	Feature	Application	Recommended usage level Recommended
HVP-ZC	Classic	Pickled vegetables	5-10%
HVP-AT	Light color	Sauce,gravy	3-5%
		Maillard reaction	5-30%

HVP powder

Recommended product

Feature

HVP-182、HVP-185

classic

HVP-162、HVP-167

Light color, light flavor

HVP-156、HVP-157、HVP-903

Fresh flavor

Application

Recommended usage level

Convenient food package

1.5-5%

Puffed food

2-8%

Meat food

1-3%

Seafood

0.8-4%

Application

Recommended usage level

Chicken essence

2-5%

Chicken powder

2-5%

Seasoning powder

1-3%

Frozen food

0.5-2%

## 2. Soy Sauce Powder

Soy sauce powder is a popular Asian flavor seasoning. The soy sauce powder of WEIJIA FOOD is a powdery product processed by spray drying equipment with natural brewing soy sauce as the main raw material. Through micro-capsule

embedding technology, the rich flavor components and aroma of liquid soy sauce are

effectively retained and convenient to use.

## Feature of WEIJIA FOOD's soy sauce powder

Plenty of choices with over 30 different products

Non-GMO and gluten free products available

Broad powder color range from light to brown

Different fermented flavour:light,strong,Japanese...

MUI、Kosher and Vegetarian

Strict control of 3-monochloro-1,2-propanediol (3-MCPD)

Recommended product	Feature
FSP-281、 FSP-283、 FSP-287	Flavor rich
FSP-282、 286	Light color, light flavor
FSP-285、 295	Japanese flavor
FSP-291	Low sodium
FSP-292	Brewing type

## Application and recommended usage level

Application	Recommended usage level	Application	Recommended usage level
Condiment sauce	0.5-1%	Instant noodles	1-3%
Seafood products	1-2%	Snacks	1 -2%
Soup base	5-15%	Meat product	0.5-2%
Seasoning	10-15%	Gravy	0.5-1%
Marinade	10-20%	Sauce	10-20%

### 3.Vinegar powder

Vinegar powder is a natural sour and sweet flavor seasoning with Chinese characteristics.WEIJIA FOOD vinegar powder is selected mature vinegar, balsamic vinegar, white rice vinegar as raw materials, and is spray-dried by microcapsule embedding.

Characteristics of WEIJIA FOOD's vinegar powder

Product classification	Feature
Mature vinegar powder	Sour thick
White vinegar powder	White powder、 high acidity
Balsamic vinegar powder	Aromatic flavor、 sugar ray

  

Application	Recommended usage level	Application	Recommended usage level
Instant food spice bag	1-3%	Soup base	0.5-3.5%
Tomato flavored seasoning	1-5%	Marinade	0.5-3%

### 4.Sauce powder

Sauce powder is a traditional Chinese flavor seasoning powder. WEIJIA FOOD sauce powder is a traditional Chinese bean paste、sweet bean sauce 、miso paste、soya beans as raw material, Flavor powder made by spray drying,flavour rich, mouth-filling depth.

Product classification	Feature
Soybean sauce powder	Sauce sweet aroma
Bean paste powder	Spicy
Sweet soybean paste powder	Fresh sweet taste
Miso powder	Japanese miso powder
Fermented blank bean powder	sauce aroma flavour

#### Application and recommended usage level

Application	Recommended usage level	Application	Recommended usage
Condiment sauce	0.5-1%	Instant noodles	1-3%
Snacks	1 -2%	Soup base	1-5%
Seasoning	5-10%	Instant food	1-3%

#### 5. Tomato powder

WEIJIA FOOD Tomato Powder is a tomato seasoning powder made by spray drying in China's Xinjiang high-quality mature tomato sauce. Dark red powder, tomato aroma, sweet and sour taste.

Recommended products	Application	Recommended usage level
TMP-001/003	Leisure food	5-10%
TMP-002/005	Seasoning	5-15%

#### 6. Chicken powder

WEIJIA FOOD Chicken Powder is a pure natural chicken powder made from high quality chicken meat by high temperature cooking, deep enzymatic hydrolysis, reaction aroma, emulsified homogenization and spray drying.

## Application and Recommended usage level

Application	Recommended usage level	Application	Recommended usage level
Chicken essence	2-4%	Instant noodles	1-3%
Leisure food	1 -2%	Soup base	1-5%
Seasoning	3-5%	Frozen food	2-3%

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