

Angel yeast showcased technologies & products related to food salt reduction at international Forum

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2021 international Forum on Food Safety and Health hosted by the Chinese Institute of Food Science and Technology was held in Beijing International Convention Center. The "2021 international Forum on Food Safety and Health" hosted by the Chinese Institute of Food Science and Technology was held in Beijing International Convention Center. Academicians, experts, scholars and business representatives from all over the world attended the meeting to discuss the topic of "a new era of food safety and health" from an international perspective and innovative practice. At the meeting, Professor Sun Baoguo, academician of the Chinese Academy of engineering and President of Beijing Technology and Business University, made a thematic report on "food safety and health in China in the post epidemic era". He mentioned that Angel Yeast, as an international Chinese brand, has built advanced factories in Russia and Egypt. In addition, in terms of food health, Chinese enterprises should also insist on seeking substitutes with the function of reducing salt without reducing taste. Mr. Xiong Tao, the chairman of Angel Yeast, delivered a speech at the Entrepreneur Summit Conversation. Xiong Tao said that over the past 35 years, Angel has always adhered to the product development concept of "nature, nutrition and health", and established a perfect quality and food safety management system, and continuously carried out reform and innovation, so we can realize the rapid and steady growth of performance and the continuous development of the company. In terms of reducing salt, fat and sugar in food, Angel has cooperated with Beijing Technology and Business University and Jiangnan University to start the technical breakthrough of "three reducing and flavor enhancing yeast extracts for food", so as to provide a solution of "reducing salt but not flavor" for the food and condiment industry. The Yeast extract-savoury business of Angel showed the technologies and products related to food salt reduction, which attracted much attention. On the afternoon of September 29, Zhang Haibo, the general manager assistant and director of R & D center of Angel Nutritech, gave a speech on the research and applications on the Yeast β -glucan.



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