



ANGEL YEAST CO., LTD.

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BAKERY | PASTRY | CHINESE DIMSUM | FOOD INGREDIENTS



Yeast & Baking Ingredients for Professionals



ANGEL YEAST CO., LTD is a high-tech listed company dedicated to the research & development and mass production of yeast products and its derivatives. Founded in 1986, the company has become one of top three yeast companies in the world. Angel owns twelve yeast production facilities in China and Egypt and eight baking centers in China, Egypt and Philippines with the world leading technology.

Angel advocates the idea of natural, nutritious and healthy diet. Angel's baking products cover baker's yeast, bread improver, premix and other baking ingredients. All products are manufactured under strict process controls in order to satisfy the customers' requirements on the safety and consistency.

Through the close cooperation with teams of R&D, manufacturing and customer service, Angel becomes the specialized problem solver for the technical and marketing services in the bakery industry.

By continuous development of the new products and technology, Angel is providing high-quality products as well as timely and individualized technical services in more than 150 countries and areas.

Global Distribution

-  Headquarters
-  Yeast Produce plant
-  YE Production Line
-  Tech. Center
-  Overseas agents

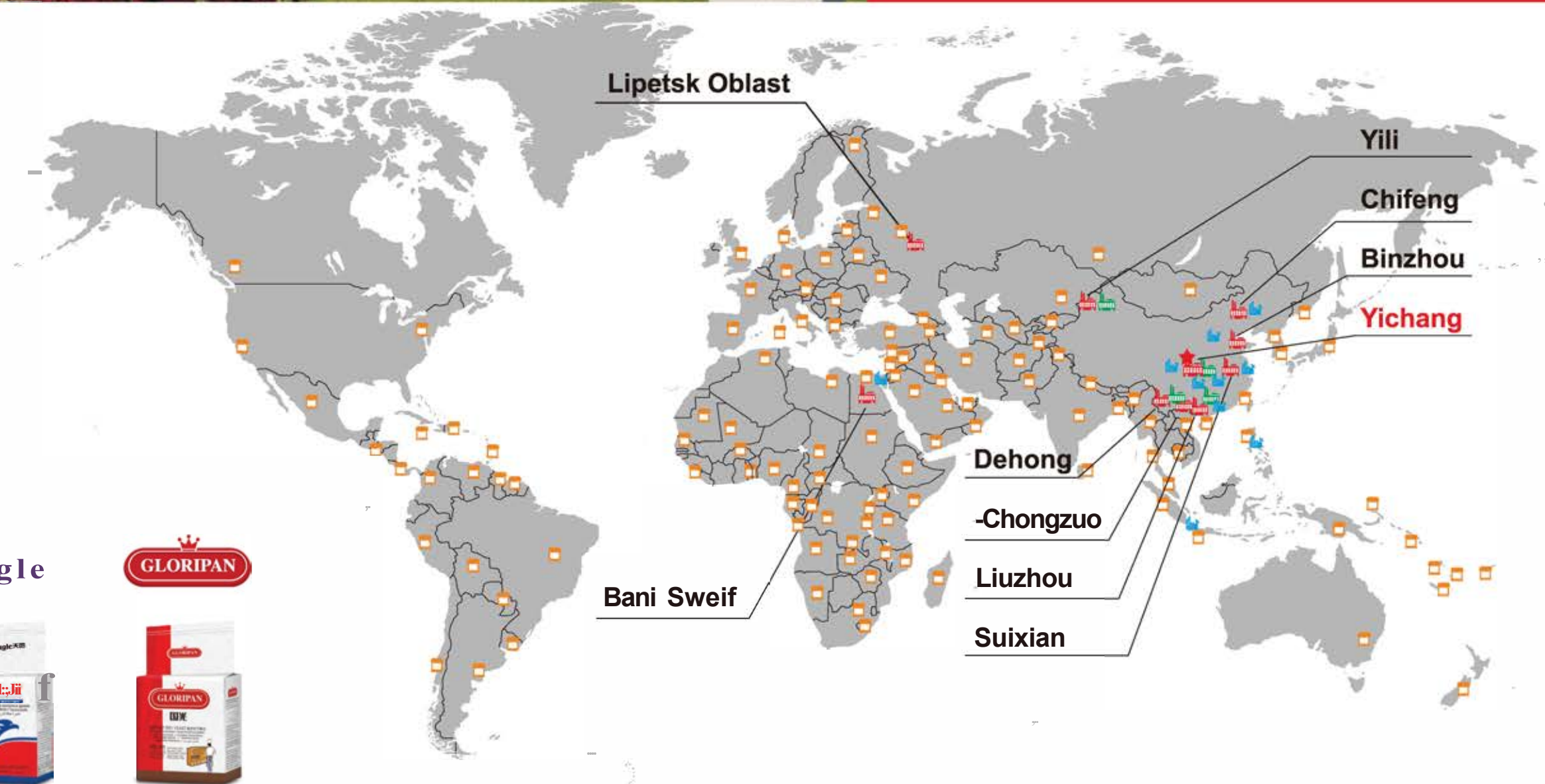
Main Brands of Angel Yeast:

Angel

Bakerdream

-viagle

GLORIPAN





BAKERY

Yeast | Bread improver | Bread pre-mix | others



Baker's Yeast

■ Instant Dry Yeast

Feature: Consistent quality, fast fermentation. / Excellent oven spring. / Wide application. / Long proofing tolerance.

Type: High sugar / Low sugar

Shelf Life: 24 months



15g x 200/300



11g x 60шт x 8 SRP



12g x 40шт x 10 SRP



100g x 60

125g x 12 x 6

450g x 20

500g x 20

5kg x 2

Baker's Yeast

■ Semi-dry Yeast

Feature:

- Same applicability as fresh yeast but same shelf life as Instant dry yeast.
- Recommended for frozen dough process.

Type: High sugar / Low sugar

Shelf Life: 24 months at -18 °C (0 °F)



■ Compressed Yeast

Feature:

- Improve bread taste.
- Recommended for frozen dough process.

Type: High sugar / Low sugar

Shelf Life: 45 days at 0-4 °C (32-39 °F)



Baker's Yeast



■ Super 2 in 1 Instant Dry Yeast

Feature:

- Yeast & bread improver combined.
- Convenient to use.

Type: High sugar / Low sugar

Shelf Life: 24 months



■ Active Dry Yeast

Feature:

- Consistent quality, fast fermentation.
- Excellent oven spring.
- Wide application.
- Long proofing tolerance.

Shelf Life: 24 months



■ Inactive Dry Yeast

Feature:

- Improve the extensibility of dough.
- Improve bread taste.

Shelf Life: 24 months



■ Pizza Dry Yeast

Feature:

- Special for Pizza making.

Shelf Life: 24 months

Bread Improver

■ Sweet-dough Improver



- **A-66**
- Feature:**
 - Make the dough easy to handle, increase bread volume, improve texture, extend shelf life.
- Dosage:** 0.2-0.6%
- Shelf life:** 18 months
- Pack size:** 600g×20



- **A-300**
- Feature:**
 - Stabilize flour's quality, improve texture, extend shelf life.
- Dosage:** 0.3-0.4%
- Shelf life:** 18 months
- Pack size:** 300g×20



- **A-800**
- Feature:**
 - Strengthen gluten, increase bread volume, improve texture.
- Dosage:** 0.5%
- Shelf life:** 18 months
- Pack size:** 1kg×10



- **A-1000**
- Feature:**
 - Increase bread volume, improve texture, cost saved.
- Dosage:** 0.3-0.5%
- Shelf life:** 18 months
- Pack size:** 1kg×10



- **CS-02**
- Feature:**
 - For all kinds of sweet dough, concentrated recipe, cost saved.
- Dosage:** 0.05%
- Shelf life:** 18 months
- Pack size:** 25g×200



- **CS-04**
- Feature:**
 - For all kinds of sweet dough, concentrated recipe, cost saved.
- Dosage:** 0.02%
- Shelf life:** 18 months
- Pack size:** 10g×400

Bread Improver

■ Lean-dough Improver



- **LD-300**
- Feature:**
 - Increase bread volume, improve crisp of bread crust.
- Dosage:** 0.3%
- Shelf life:** 18 months
- Pack size:** 300g×20



- **LD-500**
- Feature:**
 - Increase bread volume, improve crisp of bread crust.
- Dosage:** 0.3-0.5%
- Shelf life:** 18 months
- Pack size:** 1kg×10



- **CL-02**
- Feature:**
 - Increase bread volume, improve crisp of bread crust.
- Dosage:** 0.05%
- Shelf life:** 18 months
- Pack size:** 25g×200



- **CL-04**
- Feature:**
 - Increase bread volume, improve crisp of bread crust.
- Dosage:** 0.02%
- Shelf life:** 18 months
- Pack size:** 10g×400

500g×20

■ Frozen-dough Improver



- **F-99**
- Feature:**
 - Specially designed for sweet frozen dough.
 - Suitable for longer shelf life dough.
 - Improve dough texture.
- Dosage:** 0.5-2%
- Shelf life:** 18 months
- Pack size:** 1kg×10



- **F-20**
- Feature:**
 - Specially designed for Danish bread.
 - Suitable for longer shelf life dough.
 - Improve dough texture.
- Dosage:** 0.5-2%
- Shelf life:** 18 months
- Pack size:** 1kg×10

■ Special Improver



- **Crumbs Bread Improver**
- Feature:**
 - Specially Improve the quality of crumb bread.
 - Improve elasticity and softness of crumbs.
- Dosage:** 0.4-0.8%
- Shelf life:** 18 months
- Pack size:** 1kg×10



- **H-800**
- Feature:**
 - Specially designed for hamburger.
 - Improve the texture and softness.
- Dosage:** 0.5%
- Shelf life:** 18 months
- Pack size:** 1kg×10

Bread Pre-mix



■ Cooked Dough Bread Mix

Feature:

- Especially for making sweet bread and toast.
- Preserve moisture, keep fresh, extend shelf life.
- Good texture.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Donuts Mix

Feature:

- Suitable for making yeast raised donuts.
- Good texture, softness, extend shelf life.
- Decrease oil consumption.

Dosage: 10-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Multi-Grain Bread Mix

Feature:

- Contains a variety of cereal grains.
- Natural malt color.
- Excellent flavor.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Whole Wheat Flour

Feature:

- Whole wheat, contributing to health.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Vegetable Bread Mix

Feature:

- Contains dehydrated vegetables.
- Natural fragrance and color.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Panettone Mix

Feature:

- Smooth texture, softness, extend shelf life.

Dosage: 5-15% **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg

Others



■ Seed Mix

Feature:

- Contain a variety of cereal grains.
- Suitable for decorating bread, cake's surface.
- Improver taste and supply more nutrition.

Dosage: As requirement **Shelf life:** 12 months **Pack size:** 1kg×10, 10kg, 25kg



■ Paste Bread Emulsifier

Feature:

- Suitable for making soft bread.
- Improving the extensibility and operability of dough.
- Significantly increase the bread's volume.
- Effectively preventing the bread from staling.
- Improving the bread's texture.

Dosage: 0.8-2% by flour **Shelf life:** 12 months **Pack size:** 20kg



■ Glazing Powder

Feature:

- Suitable for decorations of bread and cake.
- Get the perfect surface brightness.
- Low cost, stable supply.
- Help to keep bread moist.
- Avoid sticking down the packing bag.

Dosage: 1/3~1/4 by water **Shelf life:** 36 months **Pack size:** 350g×20



■ Release Agent

Feature:

- High release power.
- Specially developed for use with hot baking tins (50°C).
- Based on vegetable oil and waxes.

Shelf life: 15 months **Pack size:** 20L, 210L



■ Instant Custard Powder

Feature:

- Milk flavor.
- Easy to use.

Shelf life: 18 months **Pack size:** 1kg×10, 20kg



■ Custard Powder

Feature:

- Cost saving.

Shelf life: 18 months **Pack size:** 50g×100, 110g×72, 1lb×18, 8lb×6, 10kg, 20kg



PASTRY

Baking powder | Pastry-mix | others

Baking Powder

■ Baking Powder



■ Baking Powder (Aluminum free)

Feature:

- Aluminum free.
- Double acting.

Shelf life: 24 months

Pack size: 18g×200, 1kg×10, 5kg×2, 20kg



■ Baking Powder

Feature:

- Double acting.
- Low cost.

Shelf life: 24 months

Pack size: 110g×72, 1lb×18, 8lb×6, 10kg, 20kg

Pastry-mix



■ Muffin Mix

Shelf life: 12 months

Pack size: 300g×20, 5kg×2, 10kg, 25kg



■ Sponge Cake Mix

Shelf life: 12 months

Pack size: 5kg×2, 25kg



■ Chiffon Cake Mix

Shelf life: 12 months

Pack size: 1kg×10, 5kg×2, 25kg



■ Brownies Mix

Shelf life: 12 months

Pack size: 5kg×2, 25kg



■ Cup Cake Mix

Shelf life: 12 months

Pack size: 1kg×10, 5kg×2, 25kg

Others



■ Whipping Cream

Shelf life: 8 months

Pack size: 1L×12



■ Non-dairy topping

Shelf life: 12 months (stored at -18°C)

Pack size: 1kg×12



■ Butter

Shelf life: 18 months

Pack size: 200g×40, 5kg×2, 25kg



■ Cake Gel

Shelf life: 12 months

Pack size:

1kg, 5kg, 10kg, 20kg



■ Cream of Tartar

Shelf life: 18 months

Pack size: 1kg×10

CHINESE DIMSUM

Chinese Dimsum



■ Mantou Improver

Mantou Improver

Feature:

- Improve the whiteness and internal texture of Mantou.
- Better softness, freshness and Less dosage.

Dosage: 0.3-0.5%

Shelf life: 18 months

Pack size: 15g×50×4, 300g×20, 500g×20



■ Frozen Dough Improver For Steamed Bun

Feature:

- Suitable for frozen dough of Chinese dimsum.
- Convenient to use.
- Soft.
- Increase stability of frozen dough when frozen and stored.

Dosage: 5-10% of the flour **Shelf life:** 12 months **Pack size:** 5kg×2



■ Youtiao Raising Agent

Feature:

- Healthy and improve the quality stability.
- Convenient to use.
- Make Youtiao crispy.
- Aluminum-free.

Dosage: 2-3% of the flour **Shelf life:** 24 months **Pack size:** 20g×50×4, 250g×20, 300g×20, 500g×20



■ Sesame Ball Raising Agent

Feature:

- Improve the volume.
- Convenient to use.
- Less sesame dropping.

Dosage: 1-2% **Shelf life:** 18 months **Pack size:** 500g×20



■ Rice Cake Mix

Feature:

- Stable quality.
- Convenient to use.
- Soft, good aroma.

Shelf life: 18 months **Pack size:** 308g×20



■ Sweet Rice Leaven

Feature:

- The selected strains is nature and safe.
- Easy and convenient.
- Good taste and nutritious.

Dosage: 0.3-0.4% **Shelf life:** 18 months **Pack size:** 8g×2×20×4, 8g×5×60, 8g×300

FOOD INGREDIENTS

Food Ingredients



■ **Dried Cranberry**
Shelf life: 24 months
Pack size: 25lb



■ **Red Bean Paste**
Shelf life: 12 months
Pack size: 500g×20, 5kg×4



■ **Sunflower Seeds Kernel**
Shelf life: 12 months
Pack size: 25kg



■ **Sesame**
Shelf life: 12 months
Pack size: 25kg



■ **Vital Wheat Guten**
Shelf life: 24 months
Pack size: 25kg



■ **Ascorbic Acid**
Shelf life: 36 months
Pack size: 25kg