

I+G，是二种调味剂结合取开头英文字母的简称。即5 肌苷酸钠—IMP和5 鸟核酸钠—GMP

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## 产品详情

"I+G, the Combination of Two Seasoning Agents—5'-Inosinate Disodium (IMP) and 5'-Guanosinate Disodium (GMP)"

### Introduction:

I+G, short for 5'-Inosinate Disodium (IMP) and 5'-Guanosinate Disodium (GMP), is a popular combination of two flavor enhancers used in the food industry. This article aims to provide a detailed overview of I+G, including its applications, market availability, and key players. As a leading expert in this field, Shanghai Dinghe Biotechnology Co., Ltd. will share relevant knowledge, insights, and guidance to better understand the significance of I+G in the culinary world.

### 1. The Importance of I+G in Food Industry

I+G is a versatile taste enhancer widely used in food products to improve their flavor and overall sensory experience. It effectively enhances the umami taste, often described as the "fifth taste" along with sweet, sour, salty, and bitter. I+G is particularly valuable in amplifying the savory characteristics of various food products, making it a crucial ingredient for manufacturers.

### 2. Market Analysis: Major Players and Offerings

The domestic market offers several brands of I+G, each with its unique qualities and market positioning. The following are some notable I+G brands available in China:

- Xinghu Flavor Nucleotide (I+G)

Xinghu is a renowned brand known for its high-quality I+G products. Priced at 88.00 yuan per kilogram, it provides excellent value for money. Each box contains 25 units, making it a popular choice for both small-scale and large-scale food manufacturers.

#### - Wei Zhisu Flavor Nucleotide (I+G)

Wei Zhisu, another prominent player, offers I+G products packed in boxes of 25 units. Similar to Xinghu, the price per kilogram is 88.00 yuan. The brand is well-known for its consistent quality and reliability in the market.

#### - Xijie Flavor Nucleotide (I+G)

Xijie is a trusted name in the food industry, providing highly sought-after I+G products. With a price tag of 88.00 yuan per kilogram, it offers competitive pricing and meets the requirements of various customers.

### 3. Applications and Benefits of I+G

I+G finds extensive usage in multiple food products, ranging from snacks and soups to processed meats and seasonings. Its benefits include:

- Enhanced Umami Taste: I+G contributes significantly to the umami taste, intensifying the overall flavor profile of food products.
- Reduced Sodium Content: With I+G, manufacturers can reduce the sodium content in their products without compromising taste, making it ideal for health-conscious consumers.
- Better Shelf Life: Adding I+G to food products can extend their shelf life by preventing the formation of unpleasant flavors during storage.

### 4. Expert Guidance: Shanghai Dinghe Biotechnology Co., Ltd.

As a leading biotechnology company, Shanghai Dinghe Biotechnology Co., Ltd. specializes in I+G production and distribution. With years of experience and expertise, they offer comprehensive guidance and support to food manufacturers, including technical assistance, formulation advice, and market insights.

#### Conclusion:

I+G, the combination of 5'-Inosinate Disodium (IMP) and 5'-Guanosinate Disodium (GMP), is a valuable ingredient in the food industry. With its ability to enhance flavor profiles and improve overall taste, I+G plays a crucial role in satisfying consumer preferences. Understanding the market offerings and seeking expert guidance from companies like Shanghai Dinghe Biotechnology Co., Ltd. can help food manufacturers unlock the full potential of I+G in their products.