PRODUCT LIST						
Product Name	Function	Application	Remark			
	PRESERVATIVES					
Potassium Sorbate (INS No.202)	Preservative	To inhibit molds and yeasts in many food such as a yam, Bakery, butter and processed fruits	Halal, Kosher FSSC 22000 ISO 14001:2004 BRC, ISO 22000 ISO 45001			
Sodium Benzoate (INS No.211)	Preservative	To inhibit bacteria and fungi under acidic conditions in acidic foods such as salad dressings, carbonated drinks jams and fruit juices.	Halal, Kosher FSSC 22000 BRC ISO 14001 ISO 22000			
Sodium Propionate (INS No.281)	Preservative	To inhibit molds in bakery products.	Halal, HACCP BRC, Kosher ISO 9001			
Sodium Metabisulfite (INS No.223)	Preservative Antioxidant Bleaching	To use as a preservative and an antioxidant in foods.	Halal, Kosher ISO 9001:2015 ISO 14001:2004 GHP, HACCP Iso 45001			
	FOO	D ADDITIVES				
Calcium EDTA (INS No.385)	Sequestrant Preservative	To prevent catalytic oxidative discoloration, which is catalyzed by metal ions.	Halal, Kosher FSSC 22000			
DL-Alanine (CAS No. 302-72-7)	Amino acid Flavor Enhancer	To enhance the taste of many foods.	JCQA (Japan Chemical Quality Assurance) Halal, Kosher ISO 9001			
Glycine (INS No.640)	Amino acid Sweetener Taste enhancer	To use as amino acid in nutritional supplement. To enhance the taste of many foods.	FSSC22000 ISO9001, ISO22000 Halal. Kosher			

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PRODUCT LIST				
Product Name	Function	Application	Remark	
	F00	 D ADDITIVES		
Glucono Delta Lactone (INS No.575)	Amino acid Sequestrant Acidifier Curing	To add a tangy taste to foods.	Halal, Kosher FSSC 22000 ISO 9001	
Sodium Bicarbonate (INS No. 500(ii))	Alkali leavening agent buffer	To use as baking soda.	Halal, Kosher GHP, HACCP ISO 9001:2015 ISO 14001:2004 FSSC 22000	
Sodium Erythorbate (INS No. 316)	Antioxidant	To used predominantly in meats, poultry and soft drinks.	Halal, Kosher ISO 22000 : 2005 ISO 14001:2004 ISO 9001:2008 BRC	
	FLAVORS	AND ENHANCERS		
Citric Acid (INS No. 330)	Acid Regulator	To use as a flavoring and preservative in food and beverages. To use in food coloring to balance the pH level of a normally basic dye.	Halal, Kosher GHP, HACCP FSSC 22000	
Disodium 5'-Ribinucleotide (I+G) (INS No. 635)	Flavor enhancer	To create the taste of umami. To use in flavored noodles, snack foods, chips, crackers, sauces and fast foods.	Halal, Kosher FSSC 22000	
Monosodium Glutamate (MSG) (INS No. 621)	Flavor enhancer	To create the taste of umami.	Halal, Kosher ISO 22000 ISO 9001:2008 ISO 14001 ISO 45001	

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PRODUCT LIST				
Product Name	Function	Application	Remark	
	FLAVORS	AND ENHANCERS		
Plus-2	Flavor enhancer	To create the taste of umami.	GHP/HACCP Halal	
Plus-3	Flavor enhancer	To create the taste of umami.	GHP/HACCP Halal	
JK-Tide	Flavor enhancer	To create the taste of umami.	GHP/HACCP Halal	
Plus-JK	Flavor enhancer	To create the taste of umami.	GHP/HACCP Halal	
Dextrose (Monohydrate) (D-Glucose)	Sweetener	Dextrose is a natural sweetener.	Halal, Kosher HACCP FSSC 22000 ISO 9001	
Sorbital (Powder)	Sweetener	To use in diet foods (including diet drinks and ice cream), mints, cough syrups, and sugar-free chewing gum	Halal, Kosher ISO 9001:2008 ISO 14001:2004 GHP, HACCP ISO 22000	
Sodium Saccharin	Sweetener	To create the taste of sweet.	Halal, Kosher FSSC 22000 GHP, HACCP	
Sodium cyclamate	Sweetener	To create the taste of sweet.	Halal, Kosher FSSC 22000	
Sorbital (70% Solution) (INS No. 420)	Sweetener	To use in diet foods (including diet drinks and ice cream), mints, cough syrups, and sugar-free chewing gum	Halal, Kosher HACCP ISO 9001:2008	

PRODUCT LIST				
Product Name	Function	Application	Remark	
VAVA XV. CO A TINIA		DI FACILING (for fruits and worst	ables)	
		BLEACHING (for fruits and vegeta	ı	
Shellac (Base fruit coating)	Fruits coating	To use in fruits to make them shiner.	Halal Kosher ISO 9001:2015	
Star-Fresh 8711	Fruits/ Vegetables	To use in fruits to make them shiner.	Halal	
(vegetable oil-based coating)	coating	Reducing water loss and controls	ISO 9001 SQF	
		shrinkage.	OGI	
Star-Fresh9	Antioxidant	To preserve the whiteness peeled	GMP/HACCP	
(Inorganic compound of	Preservative	coconut as long as its shelf life.	Halal	
food additives)	Bleaching	To clean and preserve potatoes and		
	Sanitation	peanuts		
	PHC	SPHATES		
Disodium Phosphate	Antioxidant	To use to adjust pH.	Halal, Kosher	
(DSP)		To prevent coagulation in the	FSSC 22000	
(INS No. 339(ii))		preparation of condensed milk.	ISO 22000 : 2005 ISO 9001	
		To use as an anti-caking additive in		
		powdered products.		
		To use in desserts and puddings,		
		e.g. Cream of Wheat to quicken cook		
		time, and Jell-O Instant Pudding for		
		thickening		
Sodium Acid	Leavening agents	To widely use in food processing such	Halal Kosher	
Pyrophosphate	Raising agent	as a canned seafood to maintain color	ISO 22000 : 2005 ISO 9001:2015	
(SAPP)	Buffering agent	and reduce purge during retorting.	ISO 14001:2004	
(INS No.450(i))	Sequestrant	To keep the color of the potatoes from	OHSAS 18001 :2007	
		darkening.	BRC, IOS 45001	

PRODUCT LIST				
Product Name	Function	Application	Remark	
	PH	OSPHATES		
Sodium Hexametaphosphate	Emulsifier	Artificial maple syrup, canned milk,	Halal, Kosher	
(SHMP)	Sequestrant	cheese powders and dips, imitation	ISO 22000 : 2005 ISO 9001:2008	
(INS No. 452(i))	Texturizer	cheese, whipped topping, packaged	BRC	
	Thickener	egg whites, roast beef, fish fillets, fruit		
		jelly, frozen desserts, salad dressing,		
		herring, breakfast cereal, ice cream,		
		beer, and bottled beverages		
Sodium Tripolyphosphate	Preservative	To retain moisture in foods	Halal Kosher	
(STPP)	Emulsifier	To increase the weight of seafood.	ISO 22000 : 2005 BRC	
(INS No. 451(i))			BRU	
Tetrapotassium	Emulsifier	To buffer the pH of the cheese and	Halal	
Pyrophosphate	Texturizer	interacts with the milk protein to	FSSC 22000	
(TKPP)	Buffering agent	promote emulsification.		
(INS No. 450(v))		To stabilize and disperse the proteins		
		during drying in flavored milk powders.		
		To improve the viscosity, smoothness,		
		and flavor of the final beverage.		
		To enhances moisture retention without		
		increasing sodium content in meat		
		processing.		
Tetrasodium Pyrophosphate	Emulsifier	Marshmallows, pudding, crab meat,	Halal, Kosher	
(TSPP)	Thickener	an imitation crab, canned tuna and soy-	ISO 22000 : 2005 BRC	
(INS No. 450(iii))	Buffering agent	based meat alternatives and cat	ISO 9001	
		foods and cat treats where it is used as	ISO 14001	
		a palatability enhancer.	ISO 45001	

PRODUCT LIST (Jirakorn Brand)			
Product Name	Function	Application	Remark
	NON-PH	 OSPHATES	
NP-2	Non-Phosphates	Frozen Shrimp Processing	GMP/HACCP Halal
NF-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
Spring-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
Turbo-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
	MIXED-P	HOSPHATES	I
Polyphos-S	Mixed-Phosphate	Frozen Seafood, Egg noodle, Rice noodle.	GMP/HACCP Halal
QT-Phos	Mixed-Phosphate	Frozen Seafood	GMP/HACCP Halal
MA-1	Mixed-Phosphate	Frozen Seafood, Meat balls, Processed meat.	GMP/HACCP Halal
Turbo-2	Mixed-Phosphate	Frozen Seafood	GMP/HACCP Halal
Springphos-T	Mixed-Phosphate	Meat balls, Processed meat.	GMP/HACCP Halal
Polyphos-T	Mixed-Phosphate	Meat balls, Processed meat.	GMP/HACCP Halal

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	PRODUCT LIS	T (Jirakorn Brand)	
Product Name	Function	Application	Remark
	 MIXED-P	 HOSPHATES	
Springphos-KA	Mixed-Phosphate	Fish balls, Surimi.	GMP/HACC Halal
Springphos-E	Mixed-Phosphate	Egg tofu.	GMP/HACC Halal
Springphos-4	Mixed-Phosphate	Egg noodle, Rice noodle.	GMP/HACC Halal
MP-4	Mixed-Phosphate	Frozen Seafood	GMP/HACC Halal
FD001	Mixed-Phosphate	Frozen Seafood	GMP/HACC Halal
MP-2	Mixed-Phosphate	Frozen Seafood	GMP/HACC Halal
MP-2(New)	Mixed-Phosphate	Frozen Seafood	GMP/HACC Halal
	ENH	IANCER	
Plus-2	Flavor enhancer	To create the taste of umami.	GMP/HACC Halal
Plus-3	Flavor enhancer	To create the taste of umami.	GMP/HACC Halal
JK-Tide	Flavor enhancer	To create the taste of umami.	GMP/HACC Halal
Plus-JK	Flavor enhancer	To create the taste of umami.	GMP/HACC Halal

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PRODUCT LIST (Jirakorn Brand)					
Product Name	Function	Application	Remark		
	BAKERY				
Double action baking powder	Baking Powder	Raising agent. To increase the volume and lighten the texture of baked goods.	GMP/HACCP Halal		
Preserve-1	Preservative	To inhibit the growth of fungi and other micro-organisms in the baked products and to retain freshness for longer periods of time.	GMP/HACCP Halal		