

CTF-9 Food additive

Product Description:

 **CTF-9 Food additive** is non phosphate group food additive blended are suitable to be used for Cuttlefish processing. This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Application:

 For frozen Cuttlefish product.

Product Benefits:

-  Increasing yield of product
-  Improve appearance for Cuttlefish product.
-  Improve texture (Firmness).
-  Extended shelf life.
-  Whitening for Cuttlefish

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	8.2 – 9.2

Storage & Shelf life:

-  Keep in clean and dry place, Store in tight containers at room temperature.
-  Shelf life: 2 years after manufacturing date.

Packing:

-  25 Kgs. Net/bags

Product Preparation:

-  Dosage 2 – 4% with 1% Salt (NaCl) in Solution (w/w) (Recommend 3%).
-  Ratio for raw material is 1:1 by weight (Or 1 raw material: 1.5 Solution depending on the process).
-  Recommended soaking time 4 hr. – 12 hr. depending on the process and optimize result.
-  Maintaining the temperature of solution at about 0 - 10° C and stir continuously.
(Recommended Stir 30 Min., Rest 30 Min. until the end of soaking time)

Cuttlefish after soaking CTF-9

