

J-WITE (Food additive)

Product Description:

 *J-Wite* is food additive blended are suitable to be used for fruits processing. This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Application:

 For fruits processing, Trimming fruits, Fresh fruits, Dried fruits, Glazed fruits etc.

Product Benefits:

-  Anti-browning, Antioxidants
-  Bleaching agents
-  Antimicrobial (Yeasts & Molds)
-  Extending shelf life



Product Specification:

pH (1% Solution)	4.6 – 5.6
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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

Preparation & Process:

-  Dosage 3 – 6% in Solution (w/w) (Recommend 5%).

Dissolving *J-Wite* in water (< 35 °C) dipping product in solution 5 – 10 min. depending on the process and optimize result. Draining/Drying before make other process



Trimmed coconut



Dried mango



Cut taro



Peanut



Ginger



Sliced apple



Dried fruits

