

JF – 16 Food additive

Product Description:

JF - 16 Food additive is Non phosphate group food additive blended are suitable to be used for *BASA* fish fillet 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 *BASA* fish fillet product.

Product Benefits:

- Phosphate free.
- Increasing yield of product.
- Decreasing thawing/Cooking loss.
- Improve texture (Firmness)
- Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	6.0 – 7.0

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 3 – 4% with 1% Salt (NaCl) in Solution (w/w) (Recommend 4%).
- Ratio for raw material is 1:1 by weight (Or 1 - 3 raw material: 1 Solution depending on the process).
- Recommended mixing time (Slow speed) 30 min. – 4 hr. depending on the process and optimize result.
- Maintaining the temperature of solution at about 0 - 10° C and mixing continuously.

