

JKE - 25 Food additive

Product Description:

JKE - 25 Food additive is Non phosphate group food additive blended are suitable to be used for frozen shrimp 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 Shrimp product (Raw/Cooked).

Product Benefits:

- Phosphate free, Carbonate free (E-number: 500).
- Increasing yield of product (Increasing weight gain after treated 10 – 15% (depend on soaking time, size and spec. of raw shrimp)).
- Keep freshness without modifying their natural characteristics of texture, color.
- Decreasing the freezing/thawing loss.
- Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	6.4 – 7.4

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 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)



Soaking



Cooking

