

JS – 1N (Food additive) 62

Product Description:

 *JS-1N (Food additive)* is non phosphate group food additive blended are suitable to be used for meat processing. This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Application:

 Meat product, Chicken, Pork, Beef (Whole muscle or re-size meat product)

Product Benefits:

-  Phosphate free.
-  Improve yield. (Increase weight gain and decrease thawing/cooking loss.)
-  Improve texture & appearance (freezing process.)
-  Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	9.2 – 10.2

Storage & Shelf life:

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

Packing:

-  20 Kgs. Net/bags

Product Preparation:

-  Whole muscle meat
 - Dosage 2 – 4% in Solution (w/w) (Recommend 4%).
 - Ratio for raw material is 1:1 by weight (Or 1 raw material: 0.5 Solution depending on the process).
 - Soaking time 2 hr. – 6 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)



Beef after soaking JS-1N

