

MP-2 (New) Food additive

Product Description:

 **MP-2 (New) Food additive** is mixed 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:

 Increasing yield of product

(Increasing weight gain after treated depend on soaking time, size and spec. of raw shrimp)).

 Improving the texture and taste.

 Decreasing the freezing/thawing loss.

 Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	38.0 min
pH (1% Solution)	8.0 - 9.3

Storage & Shelf life:

 Keep in clean and dry place, Store in tight containers at room temperature.

 Shelf life: 2 years after manufacturing date.

Packing:

 21 Kgs. Net/bags

Product Preparation:

 Dosage 3 – 5% 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)

