

APPLICATION

PRODUCT NAME : MP-4

FUNCTION : Mixed phosphate

MP-4 is a mixture of food grade polyphosphates in a ratio to provide excellent performance in reducing drip loss, improve moisture retention, prevent freeze burn, suitable for flavor and texture improvement of crustaceans, and other seafood products

Benefit :

- 1.) Increasing the yield of processed crustaceans. (Increasing a gain weight after treated about 14 - 18 %)
- 2.) Minimizing the freeze loss.
- 3.) Improving the texture (firming) of processed crustaceans.
- 4.) Improving the taste of processed crustaceans
- 5.) Preventing shrinkage of crustaceans after cooked.

Recommended dosage : 3 – 5 % in solution [w/w]

Preparation and Application for the shrimp

1. Preparation MP-4 solution by dissolving a 3 - 5 kgs. MP-4 (recommended : 4 kgs.) in 80 liters of clean water
2. Added 3 - 4 kgs. of salt (or 3 - 4 % W/W) and stir continuously until completely dissolved.
3. Maintaining the temperature of solution at about 0 - 10° C before usage by adding ice 20 kgs.
4. Dipping 100 kgs. shrimp into the MP-4 solution and must be maintaining the solution temperature at 0 – 10° C all soaking period and recommended to stir the shrimp continuously.
5. The recommend soaking time is 3 - 4 hours. You are able to increasing the soaking time to obtain the optimum result.

Hathairporn

Sale Representative

Jirakorn Co., Ltd.