

NAT-P (Natural Preservative)

Product Description:

 **NAT-P** is a food additive blend suitable for food processing. This product comprises a mixture of food-grade ingredients conforming to the Food Chemicals Codex and JECFA standards.

Product Application:

 Suitable for most processed food products
(Meat products, Bakery products, Sauces, Soups, and Fruits.)

Product Benefits:

-  Antimicrobial, reducing the initial microbial load.
-  Free of artificial preservatives.
-  Extends shelf life.

Product Specification:

Color & Appearance	Light brown Crystalline Powder
pH (1% Solution)	5.2 – 6.2



Storage & Shelf life:

-  Store in tightly sealed containers in a clean, dry place at room temperature.
-  Shelf life: 2 years from the manufacturing date.

Packing:

-  25 kg net/bag

Preparation & Process:

Meat products

Whole muscle product (Cutting fresh meat)

- Dosage 0.1 – 0.2% by solution (w/w)
- Dissolve **NAT-P** in cold water (0 - 10°C). Dip product in solution for 30 – 60 seconds, depending on the process and desired result. Drain before further processing.

Reform product (Meatball, Sausage etc.)

- Dosage 0.1 – 0.2% by total product weight
- Mix **NAT-P** with other ingredients. Add premix during chopping or emulsion preparation. Maintain meat emulsion temperature below 12°C



Bakery products

(Breads, Cookie, Biscuits etc.)

- Dosage 0.1 – 0.2% by total product weight
- Mix **NAT-P** with dry ingredients and add to the mixture, or dissolve in water and mix with other ingredients.



Sauces & Soup

- Dosage 0.1 – 0.2% by total product weight.
- Add **NAT-P** directly to the mixture.



Fruits products

- Dosage 0.1 – 0.2% by solution (w/w)
- Dissolve **NAT-P** in water (< 35°C). Dip product in solution for 5 – 10 minutes. Drain/dry before further processing.

