

NP-2 (Food additive)

Product Description:

 **NP-2 (Food additive)** is Non phosphate group food additive blended are suitable to be used for fish fillet 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 fish fillet product.

Product Benefits:

-  Phosphate free.
-  Increasing yield of product. (reference BASA fish fillet 18-25% Yield)
-  Decreasing thawing/Cooking loss.
-  Improve texture (Firmness & Juiciness).
-  Extended shelf life.



Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	7.5 - 9.0

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 2 – 3% with 1% Salt (NaCl) in Solution (w/w) (Recommend 3%).
-  Ratio for raw material is 1:1 by weight (Or 1 - 3 raw material: 1 Solution depending on the process).
-  Recommended mixing time (Slow speed in tumbling) 90 min. – 120 min. depending on the process and optimize result.
-  Maintaining the temperature of solution at about 0 - 10° C and mixing continuously.

