

NP-3 Food additive

Product Description:

 **NP-3 Food additive** is Non 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:

-  Phosphate free, Carbonate free (E-number: 500).
-  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)	Not detected
pH (1% Solution)	6.0 – 7.5

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 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)

