

PB - 7 (Food additive) 162

Product Description:

 *PB - 7 (Food additive)* is non phosphate group food additive blended are suitable to be used for meat processing. This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Application:

 Reform meat product (Meatball, Sausage)

Product Benefits:

-  Phosphate free.
-  Improve yield.(Increase weight gain and decrease thawing/cooking loss.)
-  Improve texture & appearance.
-  Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	6.7 – 7.7

Storage & Shelf life:

-  Keep in clean and dry place, Store in tight containers at room temperature.
-  Shelf life: 18 months after manufacturing date.

Packing:

 20 Kgs. Net/boxes

Product Preparation:

-  -Dosage 2.0 – 4.0% in total weight
- Mixed *PB - 7 (Food additive)* with solid (powder) ingredients and added into Mixture or mixed with meat raw material.
- Mixing time depended on the process.

