

SP-7

Product Description:

 *SP-7* is 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:

 For meat processing product; Meatball, Sausage etc.

Product Benefits:

-  Binding and emulsifies comminuted meat.
-  Increasing yield of product. (increasing water holding capacity)
-  Decreasing weight losses in cooking process.
-  Improving texture (firmness, springiness, juiciness) & maintaining flavor.
-  Extending shelf life.

Product Specification:

P2O ₅ , (% By weight)	50.0 Min
pH (1% Solution)	8.3 - 9.3

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 0.3 – 0.5% by total weight of meat product
-  Mixed *SP-7* with other ingredients. Added premixed during chopping or emulsion making process. Maintaining the temperature of meat emulsion below 12 °C at the end of process.