

SP-8 (Mixed phosphate)

Product Description:

 *SP-8* is phosphate group food additive blended are suitable to be used for instant noodle processing.

This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Compositions:

 Sodium phosphate E450, E451, CMC and Salt.

Product Application:

 For fried noodle and instant noodle product.

Product Benefits:

-  Decreasing oil absorption in fried (cooking) process.
-  Increasing yield/decreasing weight losses in cooking process.
-  Improving appearance (brighter and yellower color)
-  Improving texture of instant noodle (softer and more elastic).
-  Extending shelf life.

Product Specification:

P2O ₅ , (% By weight)	25.0 Min
pH (1% Solution)	9.0 – 10.0

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 0.7 – 1.0% by total weight.
-  Mixed *SP-8* with solid (powder) ingredients and added into Mixture with soft water.

