

SPRINGPHOS-KA

Product Description:

 **SPRINGPHOS-KA** is phosphate group food additive blended are suitable to be used for Reform meat product. This product is a mixture of food grade ingredients which conform to requirements of food chemical codex and JECFA standard.

Product Application:

 For reform meat processing product (Surimi, Meatball, Sausage, Patty etc.)

Product Benefits:

-  Improving texture (firmness, springiness, juiciness)
-  Increasing yield of product. (increasing water holding capacity)
-  Decreasing weight losses in cooking process.
-  Preventing freeze burn.
-  Extending shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	50.0 Min
pH (1% Solution)	9.6 – 10.4

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% of the total mixture weight.

Preparation: Pre-mix **SPRINGPHOS-KA** with other dry ingredients. Add the mixture during the chopping or emulsification stage. Ensure the final emulsion temperature remains below 12°C throughout the process.

