

Sq-2 Food additive

Product Description:

 *Sq-2 Food additive* is non phosphate group food additive blended are suitable to be used for Squid 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 Squid product.

Product Benefits:

-  Increasing yield of product
-  Improve appearance for Squid product.
-  Improve texture (Firmness).
-  Extended shelf life.

Product Specification:

P ₂ O ₅ , (% By weight)	Not detected
pH (1% Solution)	8.8 – 10.3

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 2 – 4% with 1% Salt (NaCl) in Solution (w/w) (Recommend 3%).
-  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)

Squid after soaking Sq-2

