

STAR-FRESH 9 (Food additive)

Product Description:

 *Star-Fresh 9* is a blended food additive designed for use in fruits processing. This product is a mixture of food-grade ingredients that comply with the requirements of the Food Chemical Codex and JECFA standards.

Product Application:

 For fruits processing, trimming fruits, fresh fruits, dried fruits

Product Benefits:

 Anti-browning, antioxidants

 Bleaching agents

 Extending shelf life

Product Specification:

pH (5% Solution)	3.8 – 4.8
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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

Preparation & Process:

 Dosage 2 – 3% in Solution (w/w)

Dissolve *Star-Fresh 9* in water (< 35 °C). Dip the fruit product into the solution for 3-5 minutes, adjusting the time as needed for the process and desired results. Drain and dry before proceeding with the next processing step.



Cut taro



Ginger



Trimmed coconut



bamboo

