

Starfresh-9 (Food additive)

Product Description:

 *Starfresh-9* is food additive are suitable to be used for antioxidant & preservative.

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

Product Application:

 For fresh shrimp.

Product Benefits:

 Reducing agent & Anti browning agent. (Preventing the black spot in postharvest shrimp)

 Extending shelf life.

Product Specification:

pH (1% 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 1.0 – 1.5% in Solution (w/w)

Dissolving *Starfresh-9* in cold water (0 - 4 °C) dipping the product in solution for 30 – 90 sec. depending on the process and optimize result. Rinse treated shrimp with cold water (0 - 4 °C) and drain thoroughly.



Black spot in shrimp

