

SPECIFICATION OF PRODUCT

Product Name : **MIXED PHOSPHATE MP-2**

MP-2 is a mixture of good grade phosphate and food materials in a ratio to provide excellent performance in reducing drip loss , improve moisture retention , prevent freeze burn improve seafood quality, provide high efficiency in seafood processing (crustaceans) especially for shrimp, fillet fish and other seafood products

Composition

- Sodium Tripoly phosphate (E451i)
- Sodium Hexametaphosphate (E452i)
- Citric Acid (E330)
- Sodium Bicarbonate (E500ii)
- Sodium Chloride

| Specification | Product | MP2 |
|----------------------|--|------------|
| | P ₂ O ₅ (% by weight) | 28.0 Min |
| | pH (1% Solution) | 8.0 - 9.3 |
| | Water insoluble (%) | 0.1 Max |
| | Fluoride (F), ppm | 10.0 Max |
| | Heavy metal (as Pb), ppm | 10.0 Max |
| | Arsenic (As), ppm | 10.0 Max |

Packing size 21kgs net in white paper bag.
(inner 3 kgs x 7 PE bags in white paper bag)

Shelf life 02 year after manufacturing date subject to the following storage conditions.

Storage conditions

1. Preferably store in a cool and dry area.
2. Store in original unopened packaging.
3. Keep from any possible contact with water

Benefit

1. Inrease yield of processed crustanceans (increasing weight after dipping about 10-15%)

2. Minimizing the freeze loss (drip loss / weight loss after defrost)
3. Improves appearance of processing crustaceans.
4. Seasoning of processed crustaceans.
5. Prevent shrinkage of shrimp during cooking and can help maintain texture richness after cooking.

Dosage

Soaking 1- 3 % in cool water