











Products	Composition	pH of 1% solution	Suppressing the growth of bacteria	Effect for Bacteria	Acid Taste	Track record in merchandise
<b>SENDOKEEP GT</b>	Sodium Acetate Glacial Acetic Acid DL-Malic Acid Glycerol Esters of Fatty Acids Silicon Dioxide Food Ingredients 	5.3~5.6	*General living bacteria *Lactic acid bacteria *Heat-resisting sporal bacteria(Bacillus cereus) *Gram-negative bacteria	★★★★★	★★★★★	<b>Well-balanced agent in respect of preservation, taste and flavor</b> Chicken shish kebab(yakitori) Processed sea food, Fried chicken Meat ball, Seafood Sauce, Salad, Sandwich filling
<b>COAT ROLL</b>	Sodium Acetate Fumaric Acid Rice wax Food Ingredient 	5.2~5.8	*General living bacteria *Heat-resisting sporal bacteria(Bacillus cereus) *Mold	★★★★★	★★★★	<b>Suitable for the Pasted products</b> Fish Pasted Products Meat Pasted Products Bakerys (Bread)
<b>MK-2</b>	Sodium Acetate Fumaric Acid Trehalose Glycerol Esters of Fatty Acid Erythritol Food Ingredients 	5.2~5.8	*General living bacteria *Lactic acid bacteria *Heat-resisting sporal bacteria(Bacillus cereus) *Mold	★★★★★	★★★★	Bread Cake Confectioneries Rice
<b>NSK-US</b>	Sodium Acetate Trisodium Citrate Glycerol Esters of Fatty Acids Silicon Dioxide Food Ingredients (blended brewed vinegar) 	6.7~6.9	*General living bacteria *Lactic acid bacteria *Heat-resisting sporal bacteria(Bacillus cereus) *Gram-negative bacteria	★★★★	★★★	★Ham· Sausage ★Pork cutlet Chicken cutlet· Roasted chicken ★Surimi (boiled, fried)

# Quality Improving Agent



Products	Composition	pH of 1% solution	product characteristics	Track record in merchandise
<b>Fuming SP</b>	Sodium carbonate Sodium Bicarbonate Citric Acid Food Ingredient 	8.5—9.5	<ul style="list-style-type: none"> <li>Preventing defrosted foodstuff from dehydration.</li> <li>Enhancing natural meat texture.</li> <li>Maintaining natural colour of foodstuff regardless of on soaking or boiling.</li> </ul>	<b>Processed livestock</b> Shrimp Prawn Octopus Squid
<b>Fuming PT</b>	Sodium carbonate Sodium Bicarbonate Citric Acid Food Ingredient 	9.5—10.5	<ul style="list-style-type: none"> <li>Preeminent power of restraining unpleasant meat odor</li> <li>Improving the texture of law meat</li> <li>Preventing of juice escape out of the processed meat</li> </ul>	<b>Processed livestock</b> Chicken Meat processing
<b>KOYO KEEPER</b>	Guar gum Xanthan gum Food ingredients 	-	<ul style="list-style-type: none"> <li>Holds moisture and minimizes weight loss</li> <li>Reduces shrinkage</li> <li>Improves binding strength</li> </ul>	Sauteed vegetables Fresh vegetables Tuna-Mayonaise Whipped Cream Egg products Rice
<b>Coat Dry</b>	Sodium acetate Fumaric acid Citric Acid 	3.5 - 4.5	<ul style="list-style-type: none"> <li>Hardening of surface for bakso</li> </ul>	bakso

