

A list of Food Preservative agents used in Malaysia



| | Products | Composition | рп оі 1% | Suppresing the growth of bacteria | Effect for Bacteria | Taste | Application |
|---|--------------|---|-------------|---|------------------------|-------|---|
| | SENDOKEEP GT | 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 | **** | *** | Well-balanced agent in respect of preservation, taste and flavor Chiken shish kebab(yakitori) Processed sea food, Fried chicken Meat ball, Seafood Sauce, Salad, Sandwich filling |
| _ | COAT ROLL | Sodium Acetate Fumaric Acid Food Ingredient | 5.2~5.8 | *General living bacteria *Heat-resisting sporal bacteria(Bacillus cereus) *Mold | **** | **** | Suitable for the Pasted products Fish Pasted Products Meat Pasted Products Bakerys (Bread) |

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| Products | Composition | pH OT 1% solution | product characteristics | Application |
|-----------|--|-------------------------|---|---|
| Fuming SP | Sodium carbonate Sodium Bicarbonate Citric Acid Food Ingredient | 8.5–9.5 | dehydration. • Enhancing natural meat texture. • Maintaining natural colour of foodstu [*] | Processed livestock Shrimp Prawn Octopus Squid |
| Fuming PT | Sodium carbonate Sodium Bicarbonate Citric Acid Food Ingredient | 9.5–10.5 | Improving the texture of low most | Processed livestock Chicken Meat processing |
| | Guar gum Xanthan gum Food ingredients | - | Increasing weight of rice Reduces shrinkage Holds moisture and minimizes weight 1 | Rice Fresh vegetables Tuna-Mayonaise Whipped Cream Sauteed vegetables |