



A list of Shelf-life Extender used in Thai

Products	Composition	pH of 1% solution	Target	Example of performance	
SENDOKEEP-GT	Sodium Acetate Glacial Acetic Acid DL-Malic Acid Glycerol Esters of Fatty Acids Silicon Dioxide Food Ingredient	5.3~5.6	TPC Lactobacillus Heat-resistant bacteria Gram-negative bacteria Mold	★Fried chicken ★Satay • Shish Kebab ★Fried chicken • Chicken cutlet ★Meat ball	
CoatRoll TH	Sodium Acetate Fumaric Acid Food Ingredient	5.2~5.8	TPC Heat-resistant bacteria Mold	★Bread • Steamed cake Sweetened bun ★Meat pasting product Sausage • Meat ball ★Fish pasting product Surimi • Fish ball	
SENDO NICE L (TH)	Sodium Acetate Monosodium Fumarate Glycerol Esters of Fatty Acids Food Ingredient	5.5~5.8	TPC Lactobacillus Heat-resistant bacteria	★Sausage • Meat Ball • Fish ball Chinese damppling ★Salmon flake • Roasted salmon ★Roll cake • Custard cream	
NSK-12N (TH)	Sodium Acetate Trisodium Citrate Glycerol Esters of Fatty Acids Disodium Succinate Silicon Dioxide Food Ingredient (blended brewed vinegar) 食品素材	6.7~6.9	TPC Lactobacillus Heat-resistant bacteria Yeast Mold	★Ham • Sausage ★Pork cutlet Chicken cutlet • Roasted chicken ★Surimi (boiled, fried) ★Boiled kidney bean Boiled green soy bean	
S-JT	Sodium Acetate Glycerol Esters of Fatty Acids Fumaric Acid Food Ingredient	5.2~5.8	TPC Heat-resistant bacteria Mold	★Bread • Steamed cake Sweetened bun ★Meat pasting product Sausage • Meat ball ★Fish pasting product Surimi • Fish ball	





A list of quality improving agent used in Thai

Products	Composition	pH of 1% solution	Target	Example of performance	
Fuming Meat-E	DL-Alanine Trisodium Citrate Potassium Chloride Sodium Carbonate Food Ingredient	10.0~11.5	<ul style="list-style-type: none"> • Preeminent power of restraining unpleasant meat odor • Improving the texture of law meat • Preventing of juice escape out of the processed meat 	★Various uses for processing raw or treated meat Pork cutlet • Fried chicken Roasted beef	
Fuming SP	Sodium Carbonate Sodium Bicarbonate Citric Acid Food Ingredient	8.5-9.5	<ul style="list-style-type: none"> • Preventing defrosted foodstuff from dehydration. • Enhancing natural meat texture 	★Various uses for processing raw or treated seafood Fried shrimp • Sushi s hrimp Boiled squid • Boiled octopus	
Koyo Keeper	Guargum Xanthane gum Food Ingredients	-	<ul style="list-style-type: none"> • Pleasantly glutinous for cooked rice • Excellently flavorful & savory for cooked rice 	★Cooked rice ★Cooked rice for Sushi	

