



A list of Food Preservative used in Vietnam



Products	Composition	pH of 1% solution	Target	Example of performance	
KEEP-HK	Sodium Acetate Magnesium Sulfate Glacial Acetic Acid Glycerol Esters of Fatty Acids Monosodium Fumarate Silicon Dioxide Food Ingredient	5.3~5.6	TPC Lactobacillus Heat-resisting bacteria Gram-negative bacteria	★Fried chicken ★Satay • Shish Kebab ★Fried shrimp • Fried fish ★Salmon flakes • Roasted salmon	
NSK-12N	Sodium Acetate Trisodium Citrate Glycerol Esters of Fatty Acids Disodium Succinate Silicon Dioxide Food Ingredient	6.7~6.9	TPC Lactobacillus Heat-resistant bacteria Yeast Mold	★Ham • Sausage ★Pork cutlet Chicken ctlet • Roasted chicken ★Surimi(boiled, fried) ★Boiled kidney bean Boiled green soy bean	
SENDO NICE L	Sodium Acetate Monosodium Fumarate Glycerol Esters of Fatty Acids Food Ingredient	5.5~5.8	TPC Lactobacillus Heat-resisting bacteria	★Sausage • Meat Ball • Fish ball Chinese damppling ★Salmon flake • Roasted salmon ★Roll cake • Custard cream	
COAT ROLL	Sodium Acetate Fumaric Acid Rice Wax Food Ingredient	5.2~5.8	TPC Heat-resisting bacteria Mold	★Bread • Steamed cake Sweetened bun ★Meat pasting product Sausage • Meat ball ★Fish pasting product Surimi • Fish ball	



A list of Food quality improving agent used in Vietnam

品質改良剤

> 歩留向上剤 > 脱脂脱血剤
 > 脱臭剤



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Fuming Meat-E	DL-Alanine Trisodium Citrate Potassium Chloride Sodium Carbonate Food Ingredient	10.0~11.0	<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 • Maintaining natural colour of foodstuff regardless of on soaking or boiling 	★Various uses for processing raw or treated seafood Fried shrimp • Sushi s hrmp Boiled squid • Boiled octopus	
SMELL FIN BASE	Sodium Acetate Sodium Gluconate Citric Acid Mono and diglycerides Fatty Acids Food ingredients	5.5~6.5	<ul style="list-style-type: none"> • Reducing the smell of fish meat • Deodorant efficacy • Preeminent power of restraining unpleasant meat odor 	★Tilefish ★Basa ★Shrimp	
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	