

KS-TOP and KS-TOP TH



Shelf life extension for Daily dishes and Bakery



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- Shelf life extension
- Less influence on taste
- Yeast and Mold Inhibitor
- Non-preservative options

FEATURES

KS-TOP and KS-TOP TH is shelf life extension. This agent can suppress mold formation in breads, Chinese bun, confectionery and others. Less influence on taste. Giving non preservative option for product's label.

APPLICATIONS

Whole daily dishes, confectionery and breads.

MAIN INGREDIENT

Sodium acetate

LEVEL OF ADDITION

0.2 – 0.3%

ALLERGEN

Non allergen

KS-TOP effect of preventing mold occurring for Chinese bun

Test condition : Wrapping 1 piece by 1 piece.

Keep For 6 days at 30°C, 60% Humidity.



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SAMPLE RECIPE

Chinese bun

INGREDIENTS

Weak flour	60 (%)
Strong flour	40
Soft sugar	13
Salt	0.5
Lard	5
Yeast	2
Baking powder	1
Emulsion	1
Water	48
KS-TOP	0.3

PROCESS

1. Mixing

2. Wrapping

Sweet bean past	30 g
Batter	50 g

3. Pre heating 40°C, 60%, 40 min

4. Steaming 12 min

5. Cooling

Rate of mold occurring on steamed products keeping at 30 °C



Result

