OKAZO NO SATO



Shelf Life extension for Prepared Foods



SHELF LIFE EXTENSION FOR PREPARED FOODS

- · Shelf life extension
- · Less influence of taste
- Cost reduction
- Non-preservative options

FEATURES

OKAZU NO SATO is excellent shelf life extension for more effective quality by pH adjusting, inhibits increasing of microorganism without giving any influence to taste of processed food. Sodium acetate and glycine are active ingredients. Giving non preservative option for product's label.

APPLICATIONS

Whole daily dishes

MAIN INGREDIENT

Sodium acetate, Glycine

ALLERGEN

Non allergen

LEVEL OF ADDITION

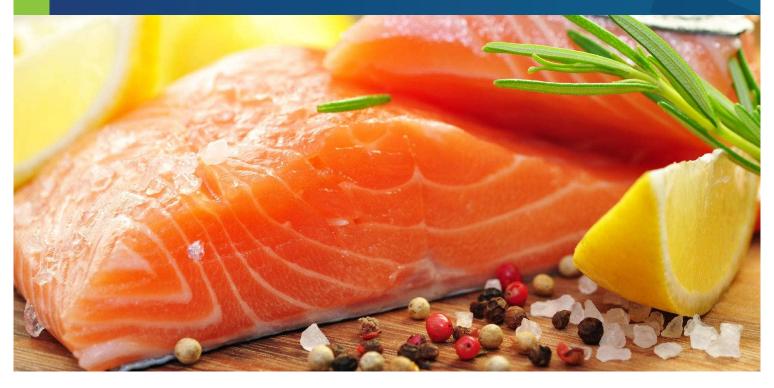
Foods	Addition Amount (%)				
Potato Salad	0.4 - 0.7% of total ingredient amount				
Cucumber Salad	0.8 - 1.2% of total ingredient amount				
Croquette	0.4 - 0.7% of total ingredient amount 0.5% of total bather solution amount				
Carrot Cooking	0.4 - 0.7% of carrot + seasoning sauce amount (add to seasoning sauce)				
Vegetable Cooking (Happosai)	0.7 - 1.0% of total ingredient amount (add to happosai no Moto)				
Cooked Rice	0.5 - 1.0% of total ingredient amount				
Cream Croquette	0.8 - 1.2% of total ingredient amount 0.5% of total bather solution amount				
Grilled Chicken	1.0 - 1.2% of meat weight				
Rolled Cabbage Cooking	1.0 - 1.2% of tatol prepartion amount (add to sauce and boil)				
Tomato Sauce	0.7 - 1.0% sauce weight				
Fried Egg	0.7 – 1.0% of total weight				
Fried Prawn	Pre-Treatment for prawn				
	Dip prawn into mixed Solution of OKAZU NO SATO 2.0%				
	0.5% of total bather solution amount				



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SAMPLE RECIPE

Improvement of Preservative Quality of Salmon

INGREDIENTS

Salmon 100 % Seasoning 30%

Okazu No Sato is added into seasoning at the ratio (%) of seasoning.

PROCESS

Salmon Fillet

1. Dip into seasoning and store it in refrigerator for 36 hours.

(Add Okazu No Sato)

- 2. Dry it at low temperature (20 °C for 8 hours)
- 3. Store it at 25 °C

*Product: Water content 60%, Salt content 1.8%

CHANGE IN GENERAL BACTERIA COUNT (piece/g)

Result Storage condition:25 oC							
Test block	рН	0 Days	2 Days	4 Days	6 Days	8 Days	
No Addition	6.27	<10 ⁶					
Okazu No Sato 0.8%	6.21	3x10 ⁵	5x10 ⁵	1x10 ⁶	>10 ⁶		
Okazu No Sato 1.8%	6.18	4x10 ⁴	5x10 ⁴	1x10 ⁵	6X10 ⁵	>10 ⁶	

Total Plate Count (cfu/g)