

# 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 total preparation 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

# OKAZO NO SATO

Shelf Life extension for Prepared Foods



## 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	pH	0 Days	2 Days	4 Days	6 Days	8 Days
No Addition	6.27	<10 <sup>6</sup>				
Okazu No Sato 0.8%	6.21	3x10 <sup>5</sup>	5x10 <sup>5</sup>	1x10 <sup>6</sup>	>10 <sup>6</sup>	
Okazu No Sato 1.8%	6.18	4x10 <sup>4</sup>	5x10 <sup>4</sup>	1x10 <sup>5</sup>	6x10 <sup>5</sup>	>10 <sup>6</sup>

Total Plate Count (cfu/g)