

# TOP KEEP SUD

Shelf Life extension for Prepared Foods



## SHELF LIFE EXTENSION

**Highly inhibit increasing of microorganism**

**Less influence on taste**

**Non-preservative options**

## FEATURES

TOP KEEP SUD improve shelf life of Confectionery, custard cream and steamed bread, and other daily dishes. Since it does not contain sodium acetate, it does not affect the taste of foods like confectionery.

TOP KEEP SUD can suppress effectively Bacillus subtilis, Lactic acid bacterium and Yeast, Giving non preservative options

## APPLICATIONS

Confectioneries (Custard cream, Steamed bread, Mousse, Jelly, Bread), Fried egg, Daily Dishes of Cooked

## MAIN INGREDIENT

Glycine

## LEVEL OF ADDITION

0.5 to 2.0% of total ingredient.

## ALLERGEN

Non allergen