

# OKAZU NO SATO TH



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 TH is our local mixing item for more effective quality by pH adjusting and reduced cost, Okazu No Sato TH has an anti-biologic effect without giving any influence to taste of processed food. 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, Egg salad Cucumber salad	Add OKAZU NO SATO TH for 0.4 - 1.2% of the total weight of Salad with
Cooking dishes	Add OKAZU NO SATO TH for 0.4 - 0.8% of the total weight of Salad with
Ingredients of Croquette and Gyoza	Add OKAZU NO SATO TH for 0.4 - 0.8% of the total weight
Batter Solution (frozen food)	Add OKAZU NO SATO TH to mixed flour at the ratio of 0.5 - 1.0%
Japanese Fry, Fried Goods (Sea foods, Agricultural products)	Dip the good into 1.0 - 2.0% OKAZU NO SATO TH solution for 10 -20 minutes
Grilled Chicken, Meal and fish	Grill after dipping the goods into soy sauce solution of 1.0 -1.5% OKAZU NO SATO TH
Hamburg Steak, Meat ball	Add OKAZU NO SATO TH for 0.6 - 1.2% of the total weight.
Gravy, Soup, Curry	Add OKAZU NO SATO TH for 0.4 - 0.8% of the weight of seasoning
Baked Egg	Add OKAZU NO SATO TH for 0.7 - 1.2% of the total weight
And also, for other products	Add OKAZU NO SATO TH for 0.4 - 1.2% of the weight

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## SAMPLE RECIPE

### Shrimp Tempura

#### INGREDIENTS

Shrimp	100 g
Okazu No Sato TH solution	2.5 %
Batter solution	100 ml
Okazu No Sato TH	0.5 %

#### PROCESS

##### Shrimp tempura

1. Shelled shrimp soaking into Okazu No Sato TH solution in 3 min
2. Dip into the batter solution
3. Frying (175°C., 2.5 min.)
4. Cooling
5. Preservation test (30°C., 48 hours)

## PRESERVATIVE TEST RESULT

### Result

Storage at 30°C

Test Block	pH	Start	24 h.	48 h.
Control	6.88	<10	>10 <sup>6</sup>	
Okazu No Sato TH	6.53	<10	8x10	8x10

Total Plate Count (cfu/g)