

KOMAJIRUSHI SL-21G



Quality improvement for boiled and steamed vegetables



QUALITY IMPROVEMENT FOR BOLIED AND STEAMED VEGETABLES

- **Preserve the color**
- **Keep the freshness and firmness**
- **Prolong the shelf-life**

FEATURES

KOMAJIRUSHI SL-21G preserves the freshness and texture of the vegetables through the heating process such as boil or steam. It can keep the color of vegetables for a long time.

APPLICATIONS

Can be used with a variety of vegetables such as broccoli, carrot and cowpea

LEVEL OF ADDITION

3 – 8% in the water

ALLERGEN

Non-allergen

KOMAJIRUSHI SL-21G



Shelf-life improver in daily dishes and Japanese noodles



FEATURES

KOMAJIRUSHI SL-21G is a shelf life improver that has the neutral pH for daily dishes. Because of its neutralizing property, it does not affect acidity on processed foods. Especially, it is also effective in preserving a neutral and alkaline food such as Yakisoba (Fried noodles), Ramen (Chinese soup-style noodles).

APPLICATIONS

Yakisoba (Fried noodles), ramen (Chinese soup-style noodles) and daily dishes.

LEVEL OF ADDITION

General addition level is 0.5 – 2.0 % to total ingredient amount. For dipping, use for 2.0 – 6.0% aqueous solution.

ALLERGEN

Non-allergen