

TOP KEEP DELI 10/ DELI 10 TH

Shelf Life extension for Prepared Foods



SHELF LIFE EXTENSION FOR PREPARED FOODS

- Shelf life extension
- Less influence on taste
- Effective cost of use
- Non-preservative options

FEATURES

TOP KEEP DELI 10 and DELI 10 TH is shelf life extension for more effective quality by pH adjusting, inhibit increasing of microorganism. Effective to both shelf life extension and reduce taste-impact by DELI blend method. Suitable for low sodium recipe.

APPLICATIONS

Whole daily dishes

MAIN INGREDIENT

Sodium acetate , Glycine

LEVEL OF ADDITION

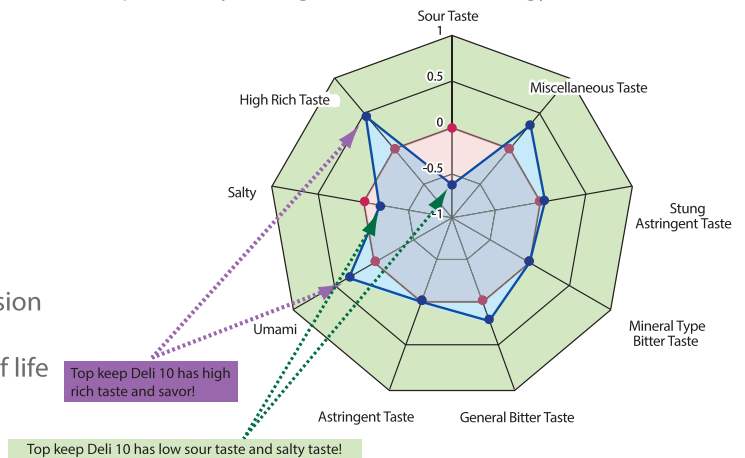
0.5-2.0%

ALLERGEN

Non allergen

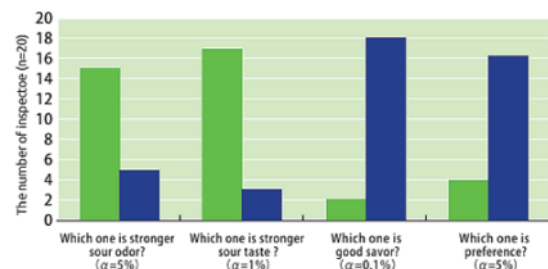
Measurement by taste sensor

(present by Intelligent Sensor Technology Co.,Ltd)



Taste evaluation by 20 our in-house inspectors

(comparison method by 2 specimens)



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Sample recipe

Baked Hamburger steak

Ingredients

Ground beef and pork	100	g
Fried onion	25	g
Milk	15	g
Total egg	12	g
Dried bread crump	9	g
Table salt	0.5	g
Pepper	0.1	g
Sugar	0.2	g
Top Keep Deli10/Deli 10 TH	0.7-1.0%	

(Add to total weight of ingredients)

Process

1. Mixing of all materials
2. Formation at 50 g each
3. Baking for 14 minutes in 180°C oven
4. Cooling
5. Preservation Test at 30°C for 48 hours

Application in Baked Hamburger Steak (30°C – 48h)

Result

Test Block	pH	Start	24h	48h
Control Block	6.08	<10	5 x 10 ⁵	>10 ⁶
Top Keep Deli 10 0.7% (to total weight)	6.02	<10	4 x 10 ²	3 x 10 ³
Top Keep Deli 10 1.0% (to total weight)	6.02	<10	<200	7 x 10 ²