

**Stabilizer for color improvement  
(whitening and brightening the  
background color of chicken  
sausage, chicken ham, chicken  
sausage and mushroom and  
chicken nuggets) meat products**



Snow White Stabilizer from Rahyab, with its unique technology, has the ability to whiten and brighten the background of sausages and meat products. This product, using its special compositions, significantly improves the quality and marketability of your products by improving the background color, clarifying the color and nugget.

Using Snow White Stabilizer from Rahyab is very cost-effective. This product, with its high efficiency and quality, improves the background whitening role of sausages and is the best alternative to similar foreign products.

For example, suppose you want to produce chicken ham. With the use of Snow White Stabilizer from Rahyab, the background on which the chicken ham is placed becomes very white and transparent. This makes your product much more attractive and efficient in appearance and has a better market.

Although Snow White Stabilizer from Rahyab is of high quality, but its price is very cost-effective compared to its performance and quality. By purchasing this product from the iFoods website, you will have the most affordable price in the market.

Now is the time to improve the background color of your sausages and meat products with the use of Snow White Stabilizer from Rahyab. With the affordable price and high quality of this product, you can order it from the iFoods website.

Improving the color and brightening the background of sausages and meat products with Snow White Stabilizer from Rahyab is a step towards more quality and marketability. Visit the iFoods website right now and get this product at a great price.

For more information about this product, please scan the QR code.

