

Phosphate stabilizer (aquatic-shrimp), code Shrimp R-200, Rehiab brand

Shrimp R-200 phosphate is a permitted food additive that is used to improve the quality and shelf life of processed seafood. This phosphate has the following benefits:

- pH adjustment and stabilization
- Reduced weight loss during cooking and preservation of optimum moisture
- Increased water holding capacity in the product
- Improved color, taste, and texture of the product
- Increased shelf life of the product
- Supplementing body phosphorus
- Reduced growth of microorganisms

Dosage

For processing 100 kg of shrimp, dissolve about 300 g of Shrimp R-200 phosphate in one liter of cold water. Then add this solution to the shrimp and mix for 30 minutes. After 5 to 4 hours, the shrimp will have an increase in weight and size of approximately 20%. This weight gain is due to water absorption by the phosphate.

Shrimp R-200 phosphate can also improve the color of shrimp. This phosphate naturally contains pigments that can enhance the pink-red color of shrimp.

Storage

Shrimp R-200 phosphate should be stored in a cool, dry place away from sunlight. The appropriate storage temperature for this product is 25 to 30 degrees Celsius. The appropriate storage humidity for this product is also up to 35 to 30%.

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

