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Quality stabilizer

BD100-OKT (#109035)

Features: There is color-keeping effect without Nitrite for processed beef.
 It keeps nice reddish meat color after well cooked as well as semi cooked.

How to use: 1) Add **BD100-OKT** 1 to 3 % to the meat
 2) Maturing 24 hours/4~5degrees C after injection.
 3) Cook with your standard cooking condition

Labeling example: Soy protein, milk protein, pH adjustor, Gum (Guar gum)

BD-101-OKT (#109036)

Features: There is a color keeping effect without Nitrite for processed pork and poultry.
 You can use this for wide range of products such as pork and poultry.
 It's tough against discoloration and even good for sliced products too.
 It gives some flavor/taste, so you may reduce MSG and seasonings.
 There is an effect as an antioxidant too.

How to use: 1) Add **BD101-OKT** 1 to 3 % to the meat
 2) Maturing 48~72 hours/4~5degrees C after injection.
 (The color keeping effect becomes strong when the maturing time takes long.)
 3) Cook with your standard cooking condition.

Labeling example: Yeast extract, Hydrolyzed protein, milk protein, pH adjustor, Antioxidant (V.C)