

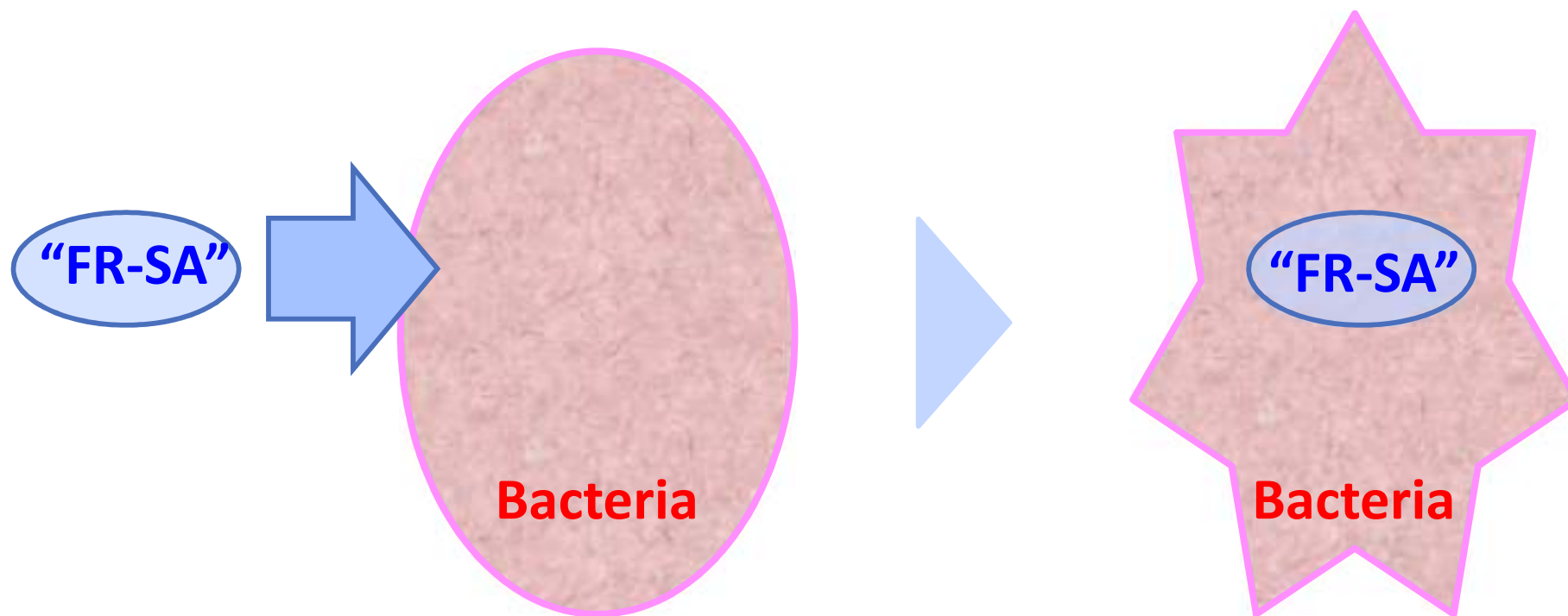
Shelf life extender

“FR-SA”



Available for any food items with strong bacteriostasis component

Characteristic of “FR-SA”



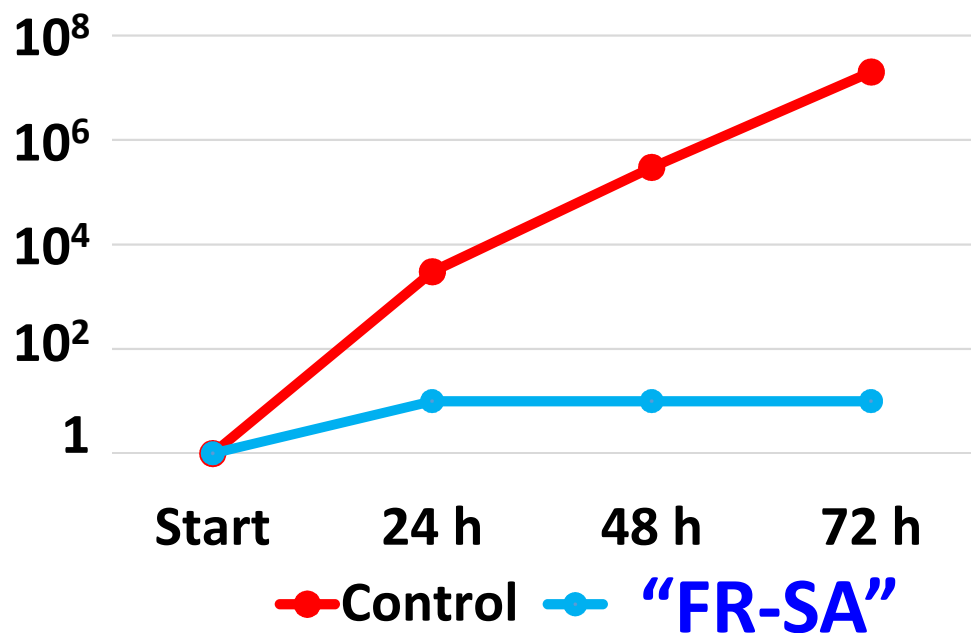
“FR-SA” gets inside the bacteria

**Bacteria will stop working
and stop growing**

It is a shelf life extender with excellent anti - bacterial effect.
Organic acids are formulated with good balance by OYC’s unique technologies.

Microbiological test for Cooked rice

cfu/g(Total plate count)



<“FR-SA” amount>
0.5% per Raw rice

<Test conditions>
30°C 72hours

“FR-SA” suppress the growth of bacteria

Product Information

- Appearance : White powder
- Allergy : None
- Shelf life : 1year
- Pack size : 1 kg × 20, 500g × 20 Cardboard box
- Dosage : 0.3-2.0%(per weight of food)
- Application : Vegetable, Meat, Cooked fish, Stir-Fried food, Deep-fried food, Sauce, Liquid preparation, Batter, Rice, Bread



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