

Quality Improver

“N-1”



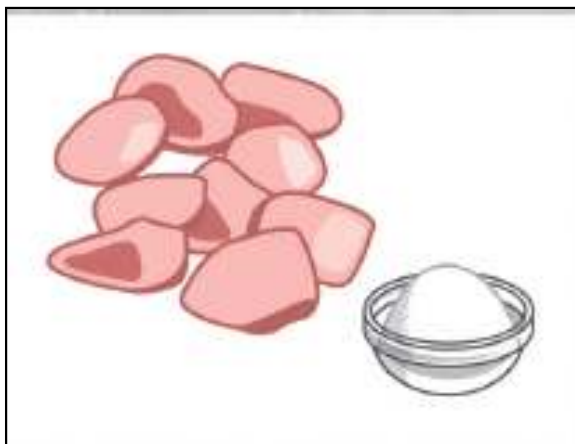
You can simply sprinkle **N-1** on meat or seafood to make it softer

Characteristic of “N-1”

- You can **simply sprinkle** “N-1” on meat or seafood.
- “N-1” allows meat to become softer in **short time** (10 minutes).
- Suitable for a wide range of dishes because “N-1” does not affect taste.
- Texture becomes softer and more juicy after cooking with “N-1”.
- “N-1” is also effective for frozen food.



Process for Fried chicken



①

- Chicken 1000g
 - "N-1" 20 g
- (Dosage will change depending on finished item)



②

Sprinkle "N-1" over chicken and wait for 10 mins



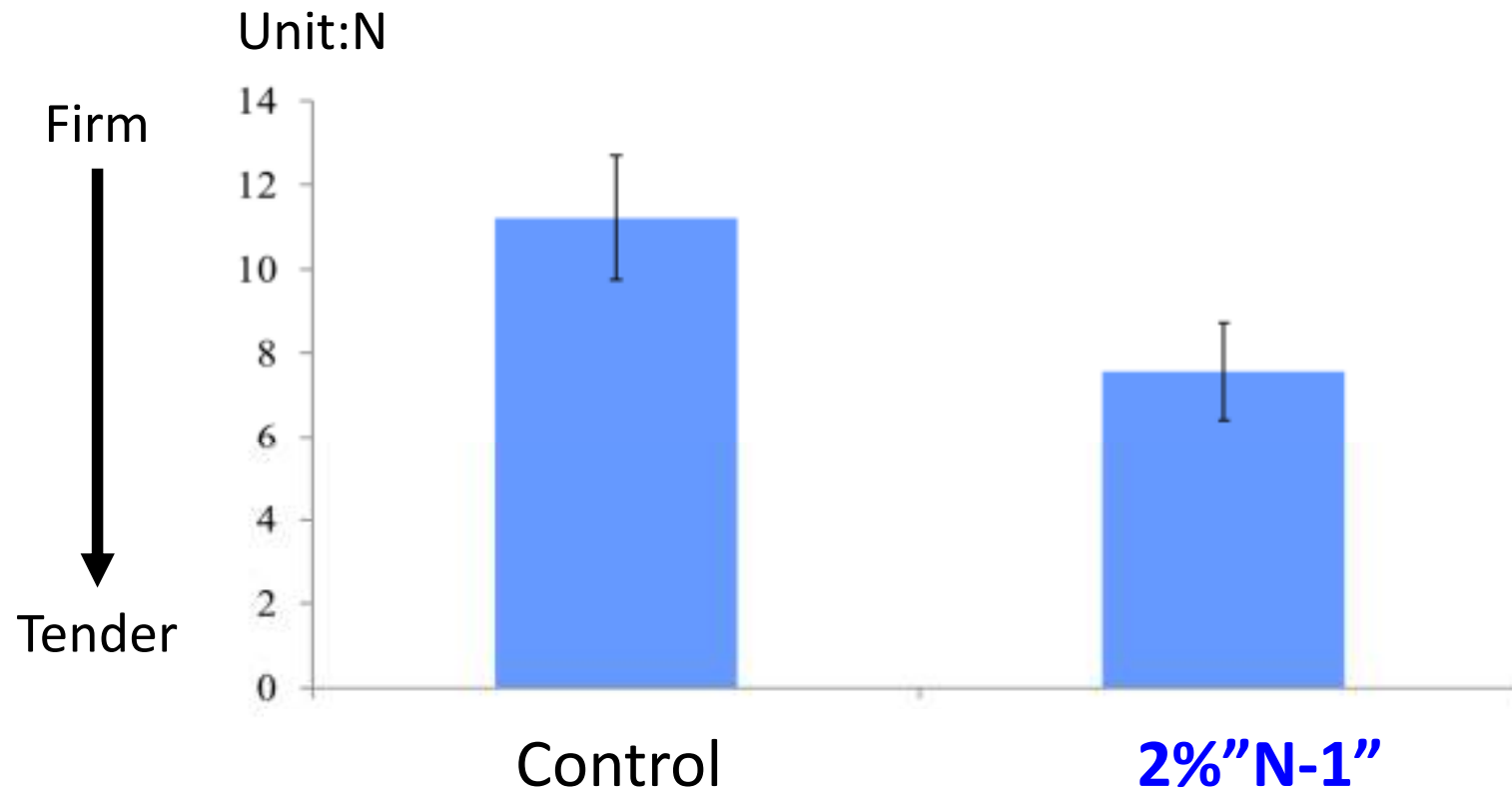
③

Add some batter and fry for 4.5 mins at 170°C

Soft and juicy!!

Effect of "N-1"

Fried chicken



The texture become softer by using "N-1"

Product Information

Appearance : White to pale powder

Allergy : None

Shelf life : 1year

Pack size : 500 g × 40 Cardboard box

Dosage : 0.5~3.0%(per weight of meat and seafood)

Application : Grilled meat, Fried calamari, Roast beef
Fried chicken, etc



ORIENTAL YEAST CO., LTD | Overseas Business Department

3-6-10, Azusawa, Itabashi-ku, Tokyo, Japan, 174-8505

Tel: +81-3-3968-1597 Fax: +81-3-3968-8441 <http://www.oyc.co.jp>