

Quality improver

“T-7”



“T-7” Keeps soft texture, maintains moisture, prevents ooze of water, and improves a yield.

The ingredients carefully selected do not affect the taste.

“T-7” Product Information

Appearance : White powder & Crystalline granular

Allergy : Non

Shelf life : 1year

Pack size : 1kg×20 carton box

Dosage : 0.2-1.0%(for food weight)

Application : Rice, Sushi rice, Fried rice, Coleslaw, Egg filling
Tuna filling, Delicatessen

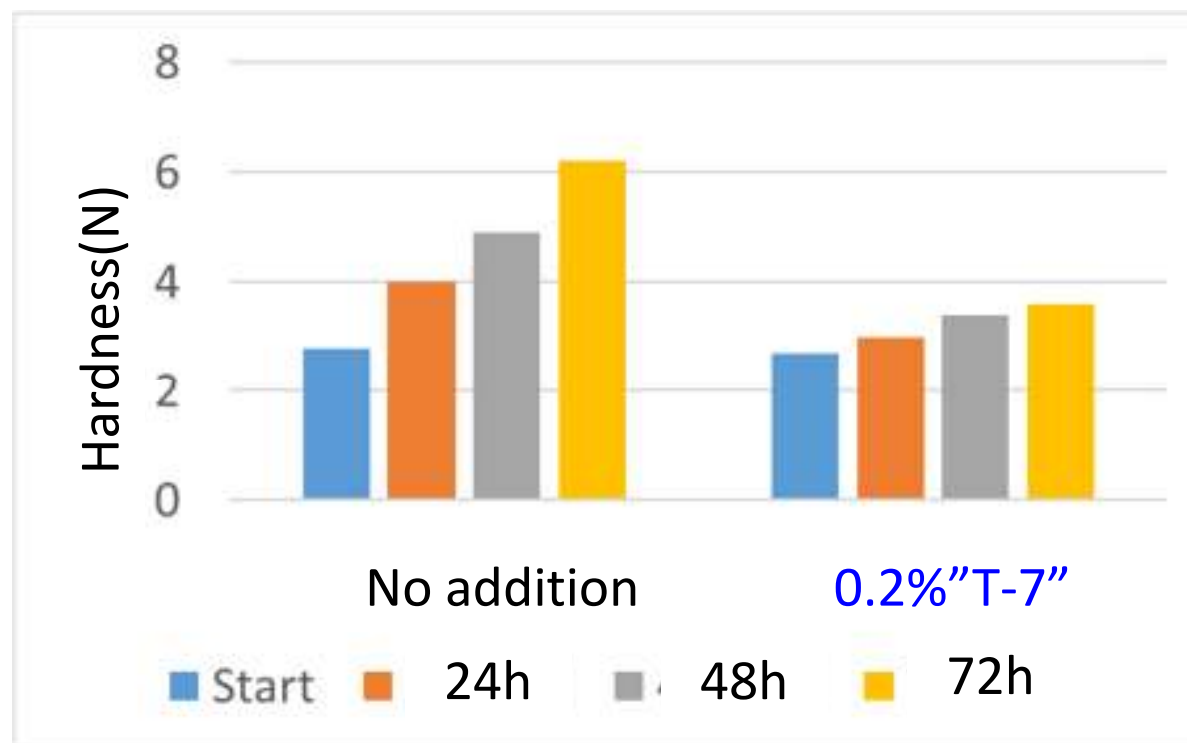


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Test result for Sushi rice

Hardness of Sushi rice (3°C 72hours)

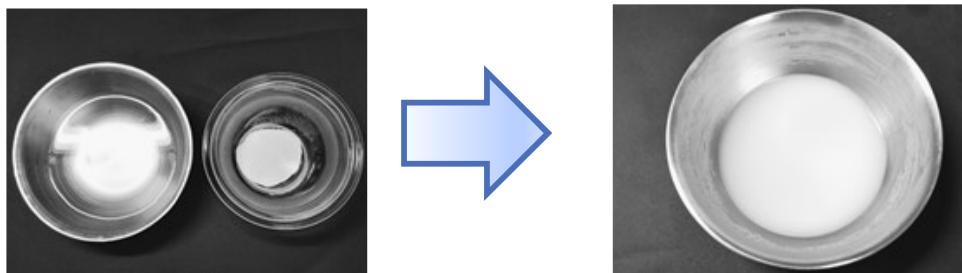


The graph shows hardness of Sushi rice kept under 3°C.

"T-7" contributes to reduce food wasting as it keeps softness of Sushi rice.

How to use “T-7” for Sushi rice

1. Prepare 1,000 g of sushi rice.
2. Dissolve 1.4 g of “T-7” with 70 g of water.
✂Please leave about 5 mins and mix whisk if crumbles are remaining.



3. Mix sushi rice with “T-7” solution.
✂Adjust “T-7” solution depend on your preference.



4. Cool down and shape.



Test result for Coleslaw

Coleslaw (3°C, 2 weeks)



No addition

1.0% "T-7"

"T-7" reduces drip from Coleslaw.

"T-7" incorporated in the coleslaw prevents the texture from changing while simultaneously not affect the flavor.

How to use “T-7” for Coleslaw

1. Combine cut vegetables (1,000g) with dressing (200g) and mix.



2. Add one and a half tablespoons of “T-7”(12g) and mix well.



3. Put in a container and keep in a refrigerator once all the ingredients are mixed well.

