

# Quality improver

## “T-8”



**“T-8”** is a quality improver that improves a yield of and gives juiciness to fish/meat paste product.

The ingredients carefully selected do not affect the taste.

# “T-8” Product Information

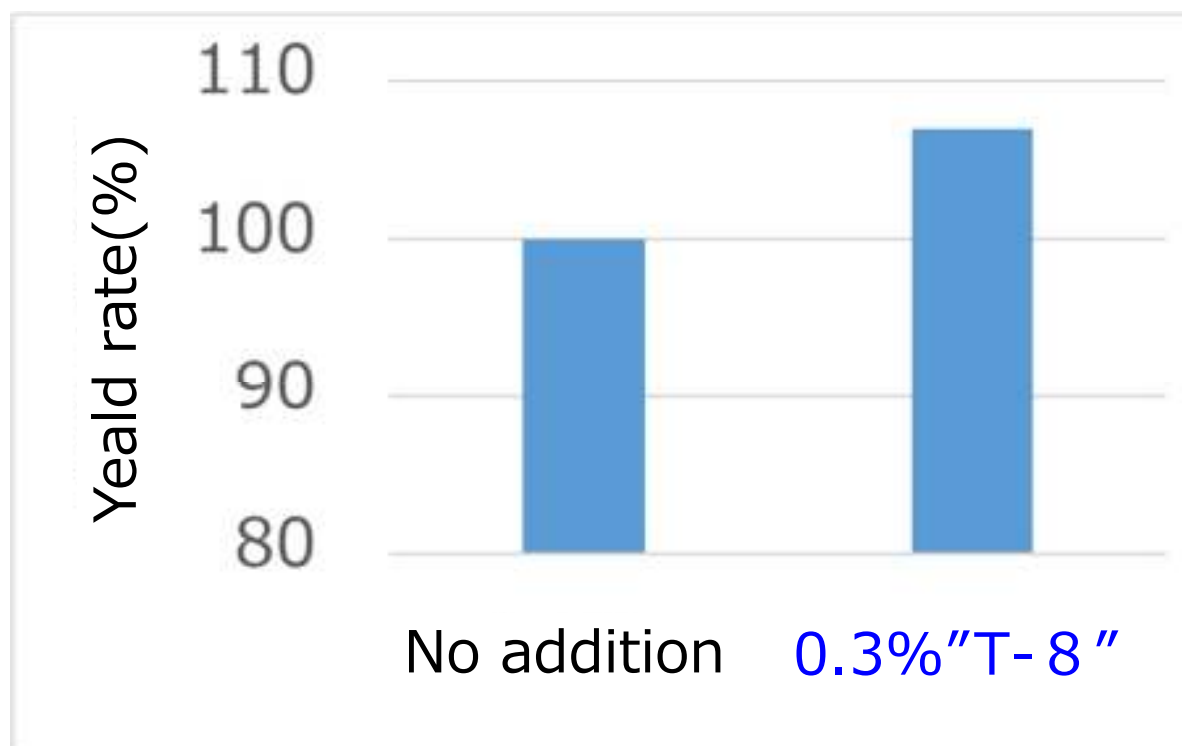
Appearance	: White powder & Crystalline granular
Allergy	: Non
Shelf life	: 1year
Pack size	: 1kg×20 carton box
Dosage	: 0.2-1.0%(for food weight)
Application	: <b>Minced meat and seafood product</b> Gyoza, Hamburg steak, Dumpling, Meatball, Fishball, Chicken nugget



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>

# Test result for Gyoza filling

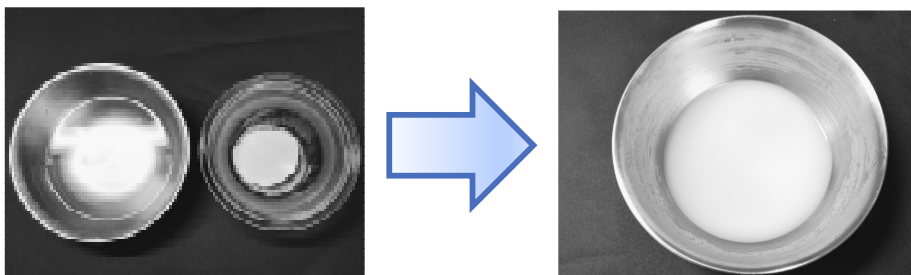
Improved yield of Gyoza filling



"T-8" improves a yield and increase juiciness.

# How to use "T-8" for Gyoza

1. Prepare 1,000 g of gyoza filling.
2. Dissolve 3 g of "T-8" with 70 g of water.  
✂Please leave about 5 mins and mix whisk if crumbles are remaining..



3. Mix gyoza filling with "T-8" solution.  
✂Adjust "T-8" solution depend on your preference.



4. Cook up gyoza, then cool and freeze

