

PhosFree MT200

Brand: Foodmate

Net weight: 25kg

Place of Origin: Shanghai, China

Shelf life: 12 months



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INTRODUCTION

Product Features



Product advantages and value to customers



Applied to frozen conditioning products, strong water absorption effect, high yield, and lower cost



No peculiar smell, does not change the flavor of the applied product, natural taste

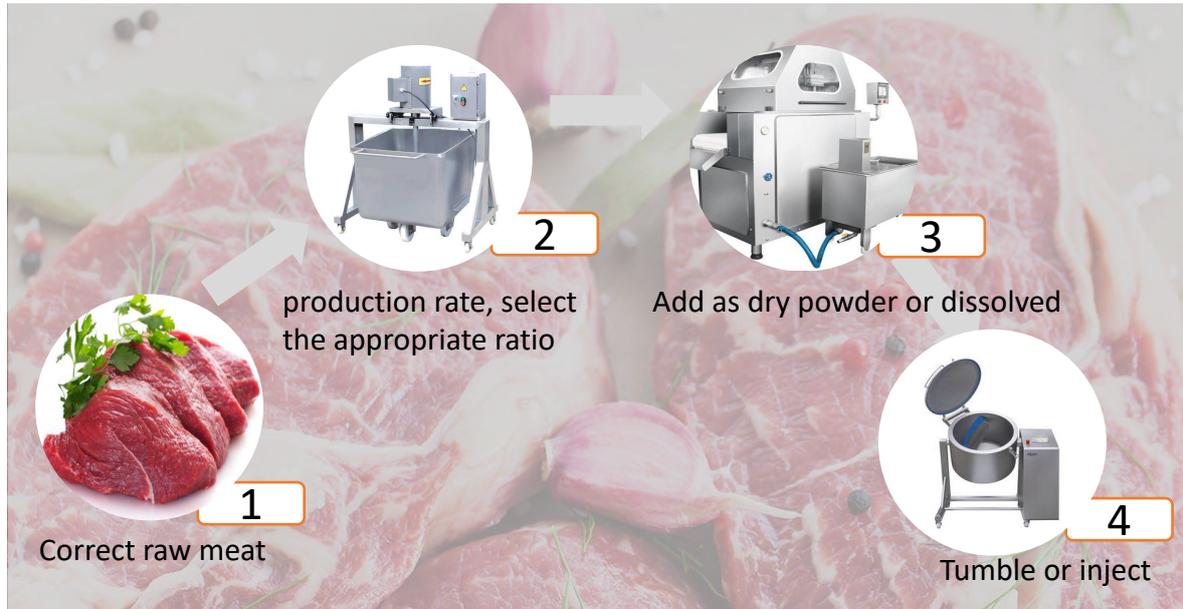


Used in conditioning products, good fluffing effect, no shrinkage when fried at high temperature, good shape maintenance



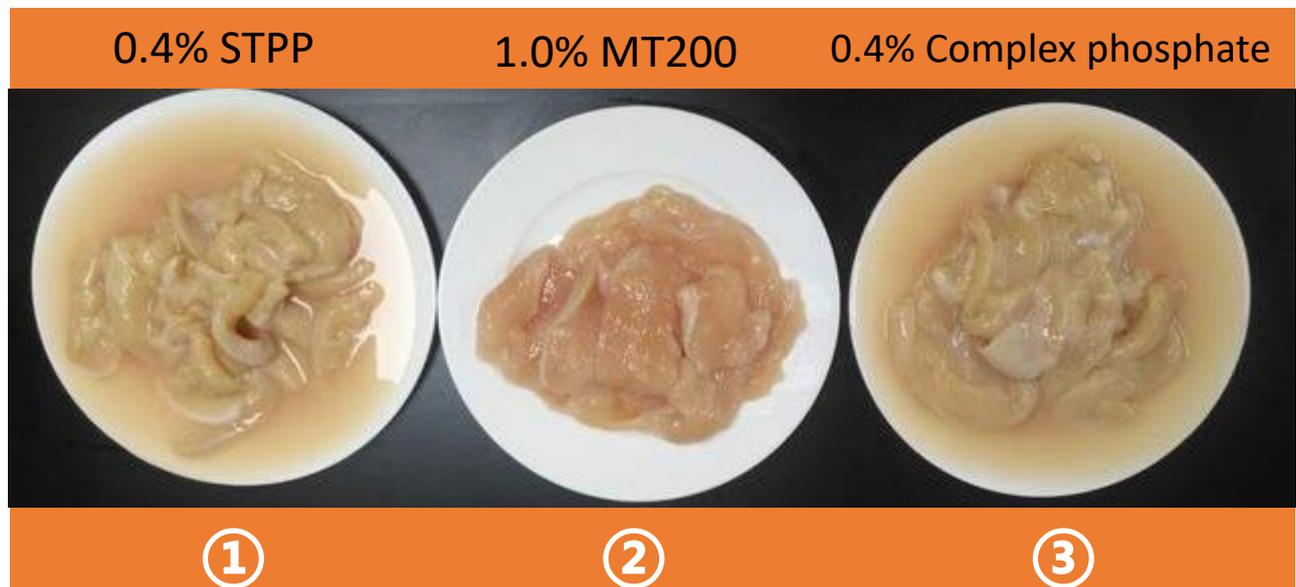
Good stability

Instructions



Application comparison

NO.	chicken breast	Water	Aquasorb	Aquasorb/Gross weight
①	300g	120g	1.26g	0.4%
②	245g	98g	3.43g	1.0%
③	330g	132g	1.39g	0.4%



Application process

Reference recipe for chicken fillet:

material	Chicken	MT200	Marinade	corn starch	water	total
Quantity/kg	1000	16	127	57	500	1700
Proportion	58.82%	0.94%	7.47%	3.35%	29.41%	100.00%

Application process



01

Raw material processing: fresh or frozen chicken breasts are thawed naturally (ambient temperature $\leq 12^{\circ}\text{C}$); cutting: cut into chicken fillet shapes

02

Vacuum tumbling: temperature $6-8^{\circ}\text{C}$
 Rolling method Total rolling 60min
 Vacuum degree -0.08Mpa
 Rotating speed 6r/min



03

Marinating: 12-16 hours; temperature: $4-6^{\circ}\text{C}$; placing on a plate, quick freezing

Other matters needing attention:

- (1) The addition amount of non-phosphorus water retaining agent MT200 should be adjusted reasonably according to the variety of raw meat and the yield rate;
- (2) The tumbling time can be adjusted reasonably in combination with the size and thickness of the raw meat to make the water fully absorbed.