

## SafePlate® FreshSol 105



### Product Description

SafePlate® FS 105 is a natural flavor that is being used for keeping the fresh taste of meat and poultry products.

#### Applications

- Fresh meat
- Poultry products

#### Typical Usage Rates

0.1 to 0.5% in final product, vary from product to product.



#### General Application

SafePlate® FS 105 can be added to a brine or an aqueous solution, or to meat and food in dry forms.

#### Suggested Label

"Natural Flavor".

### INGREDIENTS

Fruit and vegetable extracts  
natural presence of ascorbic acid (12%-16%)



Packaging

25kg net in PE bag

#### Physical & Chemical Specifications

Appearance	White, yellowish free flowing powder
Flavor	Slightly herbal, citric
Smell	Slightly herbal, citric
Carrier	Sea salt
pH (1:10 dilution with distilled H <sub>2</sub> O)	4.5 - 6.0
Loss on drying (105°C (221°F)/24h)	≤5%
Arsenic	3ppm Max
Lead	2ppm Max
Heavy Metals	10ppm Max

#### Microbiological Specifications

Items	Standard
Total Plate Count	10,000 CFU/g Max
Yeast & Mold	50 CFU/g Max
Coliforms	30 MPN/100g Max
Salmonella (25g)	Absent
Staphylococcus	Absent

#### Nutritional Profile (100g)

Energy value (kcal)	124
Total fat (g)	0.3
Saturated Fat (g)	0
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Sodium (mg)	22,000
Total Carbohydrate (g)	30
Dietary Fiber (g)	0
Sugar (g)	0
Added sugar (g)	0
Protein (g)	0.4
Moisture (g)	4

#### Shelf-life & Storage



Shelf-life is 24 months from the manufacturing date in the original packaging. Store in a cool, dry, well-ventilated area at temperatures between 10°C (50°F) and 26°C (78°F). Store protected from moisture and keep away from incompatible substances.

#### Certifications



Country of Origin: China

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