

PROCESSED FOODS QUALITY ENHANCER using Trehalose



Improve Food Texture
× Prevent Degradation

TAKEX KEEP

A formulation contains
Trehalose and Bamboo Extract
that can support Food Safety!



◆ Five Excellent Features

- **Effective against heat resistant bacterial spores and yeast**
- **Used/added for wide range of foods**
- **Better food texture by improving the moisture in the products**
- **Improves freeze tolerance and inhibits starch retrogradation**
- **Effective even heated (convenient for cooking)**

Ingredients

Trehalose
Maltose
Lactic Acid
Sodium Lactate
Polyglycerol Esters of Fatty Acids
Bamboo Extract
Purified Water



[4Kg]



[15Kg]



Natural ingredients of trehalose and bamboo extract help to improve texture!

What is Trehalose?

Trehalose is used in a wide range of foods. It is also said to preserve moisture and prevent dryness and freezing.



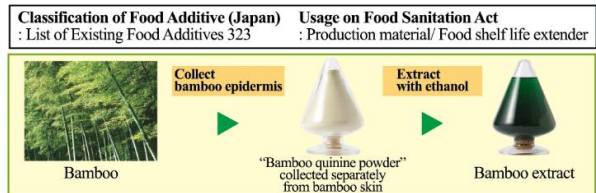
We developed liquid **TAKEX KEEP** using trehalose which is in powder form!

It is convenient for cooking and also has the advantage that it can be dispersed more homogeneously.

What is Bamboo Extract?

Bamboo extract, extracted from bamboo, has antibacterial, deodorizing and antioxidant effects. Bamboo extract is highly safe as it is recognized and categorized as a food additive by MHLW (Ministry of Health, Labour and Welfare) in Japan.

Classification of Food Additive (Japan) : List of Existing Food Additives 323	Usage on Food Sanitation Act : Production material/ Food shelf life extender
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Feedbacks of TAKEX KEEP from Several Different Industries

School lunch factory, Rice factory



It improved both taste and texture whereby the rice becomes tasty and appearance becomes glossy. Takex Keep also improved rice production yield and reduce wastage.

Lunchbox, Catering service



As the appearance of food in a lunchbox delivered to a customer is important for us, it helps us a lot to maintain the firmness while cooking and keep the good taste.

Central kitchen

















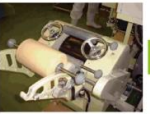




Takex Keep reduces freeze/thaw damage. Each shop is happy because the food maintains its freshness after thawing and tasted as if it is right after cooking.

Food processing factory



It smoothens operation with easy mixing process as Takex Keep is in liquid form.

Specific Usage of TAKEX KEEP

Rice		→		→		→					
			wash rice		add 0.5% Takex Keep before cooking rice		cooked				
Fish ball		→		→		→		→			
	pretreatment		chop fish		mince the fish, add 0.5%~1.0% Takex Keep together with seasonings.		mould	cooked			
Confectionery (cake)		→		→		→					
	add 0.5% Takex Keep with ingredients and mix them.		spread cream		decorate a cake		cooked				
Noodle		→		→		→		→		→	
	add 3%~5% Takex Keep with flour and water, and knead them.		make the dough into a thin sheet		let the dough for a certain period		slice the dough	let the dough dry	cooked		

For other foods, suggested percentage is 3.0% Takex Keep.

Above data is for your reference only. Necessary amount and effectiveness are different by situations. Please find the best condition for your usage.

Produced by



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