

Phosphates

for NOODLE

Our phosphate blends are well designed for noodle application. They can improve the quality of noodle with its unique ability of binding capacity, elasticity and the force of restitution of cooked noodle.



PHOSPHATE FOR NOODLE

Our phosphate blends are well designed for noodle application. They can improve the quality of noodle with its unique ability of binding capacity, elasticity and the force of restitution of cooked noodle.



Promotion of starch gelatinization

Polymix K™ series control the pH value in the range of alkali and this helps gelatinization of starch.

Prevention of retrogradation

Polymix K™ series reduce the loss of moisture of cooked noodle and prevent retrogradation of noodle.



Improvement of color, flavor and texture

α -Polygel K™ series make the color of noodle yellow by the flavonoid contained in flour. Through the interaction with contents of flour like gluten and starch, α -Polygel K™ series improve the flavor and texture.

Dough conditioner

Fremol™ series coat the starch particle and prevent the loss of moisture of the dough.



PHOSPHATE FOR NOODLE

Product name	pH	P ₂ O ₅ (%)	E number	Application and Function
Polymix K2201	7.1-7.6	57.0-65.0	E339, E450, E451, E452	Instant noodle, wet noodle, binder, prevention of retrogradation of starch, strengthen of texture
Polymix K2601	10.7-11.5	N/A	E450, E451, E500, E501	Instant noodle, wet noodle, promotion of gelatinization of starch, expression unique flavor and yellow color, texture improvement
Polymix K2602	11.0-12.0	N/A	E450, E500, E501	Instant noodle, ideal mix with alkaline and polyphosphate
Polymix K2603	10.7-11.0	N/A	E339, E450, E451, E452, E500, E501	Fresh noodle, snack noodle, ideal mix with alkaline and polyphosphate
Polymix K2604	11.0-12.0	N/A	E450, E500, E501	Dried noodle, fresh noodle, snack noodle, ideal mix with alkaline and polyphosphate
Polymix K2701	11.0-12.0	N/A	E500, E501	Chinese noodle, expression unique flavor and yellow color, texture improvement
Polymix K2702	11.0-12.0	N/A	E450, E500, E501	Fresh noodle, ideal mix with alkaline and polyphosphate
α-Polygel K2401	9.0-9.5	55.0-65.0	E451, E452	Instant noodle, medium viscous type, prevention of retrogradation of starch, elasticity
α-Polygel K2501	9.0-10.0	55.0-65.0	E451, E452, E170	Rice noodle, high viscous type, binder, water holding capacity
α-Polygel K2502	9.0-9.5	55.0-65.0	E451, E452	Instant noodle, medium viscous type, prevention of retrogradation of starch, elasticity
Fremol K2701	N/A	N/A	E452, Vegetable Oil, Stabilizer	All noodle, dough conditioner, expansibility of noodle strand, improvement of yield

Storage

In a cool and dry place, sealing tightly after use
Keep away from direct sunlight and humidity

Shelf Life

2 years from manufacturing date

Standard Packing

20 kgs net carton box containing 4 bags of 5kg
(or 10bags of 2kg) each in an aluminum foil bag

SDBNI[®]

K O R E A / S I N C E 1 9 7 3

Polymix[™]

α-Polygel[™]

Sporix[®]

Emulix[™]



**GLOBAL STANDARD
FOR FOOD SAFETY**
