

## TECHNICAL DATA SHEET OF FOOD ADDITIVES

### I. SENSORY STANDARDS

Criteria	Requirement	Notes
Color	White	
Smell, taste	Odorless. Characterized taste. No strange taste	
Status	Powder	
Types	Correct to types as requirement	
Impurities	Do not allow contain impurities	
Packing	Additives are packed in bag that are dry, clean, hygienic, maintain the quality of products	
Storage and transport	Additives are stored in the warehouses that are clean, dry, well-drained. Transport vehicles should be dry, clean, no strange odor and does not affect the quality of the product	
Brand	Must meet the following requirements, product name, packing specifications, ingredients, concentration, expiry date Clear, crisp, quality certificate	
Status	Packaging is packaged and intact	
Hygiene	Not retain dust	
Origin	China	

### II. INGREDIENTS AND USE PURPOSES

Ingredients	Origin	Use purpose	The used concentration
Trisodium orthophosphate (E339iii) 、 Tripotassium citrate (E332ii)	China	Food additives to add moisture, reduce drip loss and improve the quality of the fillet.	$\leq 2000\text{mg/kg}$