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Product Description and Specification

FISH SAUCE ENZYME BLEND ST

Description Fish Sauce Enzyme Blend ST is a blend of protease enzymes. The

formulation is designed to enhance the final liquid fermentation of fish sauce. As a result more free amino acids are produced. This

increases the umami flavour of soya sauce.

Specification Appearance: The product is a beige coloured powder. The

active ingredients are enzymes of microbial origin.

Solubility : The product is freely soluble in water.

Storage Fish Sauce Enzyme Blend ST should be stored in a cool, dry place.

Storage in an air-conditioned room is recommended.

The product has an overfill and when stored in an air-conditioned

room it has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may

result in a shorter shelf life.

Packaging Fish Sauce Enzyme Blend ST is available in 10kg plastic lined carton

boxes.

Application Fish Sauce Enzyme Blend ST is recommended to be added to the

liquid stage of fish sauce production. The product may be

dissolved in the brine solution.

Typical dosage is 1% by weight on the weight of the liquid mash.

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