

TUNA CAN

PRODUCT

Ekömate BV 100 Series
Dosage: 1.5%

FORMULATION

| INGREDIENTS | PERCENTAGE (%) |
|-----------------------------------|----------------|
| Tuna Meat (Deboned and Cooked) | 70.7 |
| Brine Solution | 27.8 |
| Ekömate BV 100 Series | 1.5 |
| Total | 100 |

PROCEDURE

1. Clean tuna fish.
2. Steam the tuna at 95–100°C for 45mins, depending on the size of the fish.
3. After steaming, allow the tuna to cool. Remove the skin and bones to obtain skinless tuna meat.
4. Fill the skinless tuna meat into tin cans.
5. Add the brine solution (water + salt) along with the **Ekömate BV 100 Series**.
6. Seam and seal the tin cans containing the tuna meat, brine solution, and **Ekömate BV 100 Series**.
7. Sterilise the sealed cans using the retort process at 116°C for 70 minutes.
8. Allow the cans to cool, then evaluate the next day to determine the drained weight of the tuna.

FUNCTIONAL BENEFIT

- Improve yield
- Improve moisture retention
- Improve texture and taste

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