PRODUCT LIST						
Product Name	Function	Application	Remark			
	PRESERVATIVES					
Potassium Sorbate (INS No.202)	Preservative	To inhibit molds and yeasts in many food such as a yam, Bakery, butter and processed fruits	Halal Kosher FSSC 22000 ISO 14001:2004			
Sodium Benzoate (INS No.211)	Preservative	To inhibit bacteria and fungi under acidic conditions in acidic foods such as salad dressings, carbonated drinks jams and fruit juices.	Halal FSSC 22000			
Sodium Propionate (INS No.281)	Preservative	To inhibit molds in bakery products.	Halal			
Sodium Metabisulfite (INS No.223)	Preservative Antioxidant Bleaching	To use as a preservative and an antioxidant in foods.	Halal, Kosher ISO 9001:2015 ISO 14001:2004 OHSAS 18001 :2007			
	FOO	D ADDITIVES				
Calcium EDTA (INS No.385)	Sequestrant Preservative	To prevent catalytic oxidative decoloration, which is catalyzed by metal ions.	Kosher ISO 9001:2008 ISO/TS 22002 ISO2200:2015 FSSC 22000			
DL-Alanine (CAS No. 302-72-7)	Amino acid Flavor Enhancer	To enhance the taste of many foods.	JCQA (Japan Chemical Quality Assurance)			
Double Action Baking Powder	Baking Powder	To increase the volume and lightening the texture of baked goods.	Halal			
Glycine (INS No.640)	Amino acid Sweetener Taste enhancer	To use as amino acid in nutritional supplement. To enhance the taste of many foods.	JCQA (Japan Chemical Quality Assurance)			

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PRODUCT LIST				
Product Name	Function	Application	Remark	
	FOO	D ADDITIVES		
Glucono Delta Lactone	Amino acid	To add a tangy taste to foods.	Halal	
(INS No.575)	Sequestrant		FSSC 22000	
	Acidifier			
	Curing			
Sodium Bicarbonate	Alkali	To use as baking soda.	Halal, Kosher	
(INS No. 500(ii))	leavening agent		GMP, HACCP	
	buffer		ISO 9001:2015	
	Sanoi		ISO 14001:2004 OHSAS 18001 :2007	
Sodium Erythorbate	Antioxidant	To used predominantly in meats,	Halal, Kosher	
(INS No. 316)	Antioxidant		ISO 22000 : 2005	
(1140-140. 010)		poultry and soft drinks.	ISO 14001:2004	
			ISO 9001:2008	
			BRC	
	EM	IULSIFIERS		
Sodium Stearoyl Lactylate	Emulsifier	To improve the mix tolerance and	Halal	
(INS No. 481)		volume of processed foods.	BRC	
	FLAVORS	AND ENHANCERS		
Citric Acid	Acid Regulator	To use as a flavoring and preservative	Halal, Kosher	
(INS No. 330)		in food and beverages.	HACCP	
		To use in food coloring to balance the	FSSC 22000	
		pH level of a normally basic dye.		
Potassium Chloride	Seasoning	To use as a salt substitute for food, but	Halal, Kosher	
(INS No. 508)			ISO 22000 : 2005	
(1140-140. 000)	Gelling Agent	due to its bitter, unsalted flavor, it is	BRC	
		usually mixed with ordinary table salt		
		(sodium chloride) to improve the taste		

PRODUCT LIST				
Product Name	Function	Application	Remark	
	FLAVORS	AND ENHANCERS		
Disodium 5'-Ribinucleotide (I+G) (INS No. 635)	Flavor enhancer	To create the taste of umami. To use in flavored noodles, snack foods, chips, crackers, sauces and fast foods.	Halal FSSC 22000 ISO 9001:2008	
Monosodium Glutamate (MSG) (INS No. 621)	Flavor enhancer	To create the taste of umami.	Halal FSSC 22000 ISO 9001:2008	
Plus-2	Flavor enhancer	To create the taste of umami.	GMP/HACCP Halal	
Plus-3	Flavor enhancer	To create the taste of umami.	GMP/HACCP Halal	
JK-Tide	Flavor enhancer	To create the taste of umami.	GMP/HACCP Halal	
	SV	VEETENER		
Dextrose (Monohydrate) (D-Glucose)	Sweetener	Dextrose is a natural sweetener.	Halal Kosher GMP, HACCP FSSC 22000	
Sorbital (Powder)	Sweetener	To use in diet foods (including diet drinks and ice cream), mints, cough syrups, and sugar-free chewing gum	Halal ISO 9001:2008 ISO 14001:2004	
Sorbital (70% Solution) (INS No. 420)	Sweetener	To use in diet foods (including diet drinks and ice cream), mints, cough syrups, and sugar-free chewing gum	Halal, Kosher GMP, HACCP ISO 9001:2008	

PRODUCT LIST					
Product Name	Function	Application	Remark		
WAX/ COATIN	WAX/ COATING/ HORMONE/ BLEACHING (for fruits and vegetables)				
Ethylene Gas (CAS No. 74-85-1)	Plant hormone	To use in agriculture to force the ripening of climacteric fruits.	-		
Shellac (Base fruit coating)	Fruits coating	To use in fruits to make them shiner.	Halal Kosher ISO 9001:2015		
Star-Fresh 8711 (vegetable oil-based coating)	Fruits/ Vegetables coating	To use in fruits to make them shiner. Reducing water loss and controls shrinkage.	-		
Star-Fresh9 (Inorganic compound of food additives)	Antioxidant Preservative Bleaching Sanitation	To preserve the whiteness peeled coconut as long as its shelf life. To clean and preserve potatoes and peanuts	GMP/HACCP Halal		
	PHC	SPHATES			
Dipotassium Phosphate (DKP) (INS No.340(ii))	Fertilizer Buffering agent	To use in imitation dairy creamers, Dry powder beverages, mineral supplements, and starter cultures. To use in non-dairy creamers to prevent coagulation.	Halal FSSC 22000		
Sodium Tripolyphosphate (STPP) (INS No. 451(i))	Preservative Emulsifier	To retain moisture in foods To increase the weight of seafood.	Halal Kosher ISO 22000 : 2005 ISO 9001:2008		
Monocalcium Phosphate (MCP) (INS No. 341(i))	Leavening agents Buffering agent Firming agent Texturizer	To Use in the food industry as a <u>l</u> eavening agent.	Halal Kosher FSSC 22000		

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PRODUCT LIST				
Product Name	Function	Application	Remark	
	PH	OSPHATES		
Disodium Phosphate (DSP) (INS No. 339(ii))	Antioxidant	To use to adjust pH. To prevent coagulation in the preparation of condensed milk. To use as an anti-caking additive in powdered products. To use in desserts and puddings, e.g. Cream of Wheat to quicken cook time, and Jell-O Instant Pudding for	Halal, Kosher FSSC 22000 ISO 22000 : 2005	
Monosodium Phosphate (MSP) (INS No. 339(i))	Thickener Emulsifier	thickening To add in animal feed, toothpaste, and evaporated milk. To use as a thickening agent and emulsifier.	Halal, Kosher FSSC 22000	
Sodium Acid Pyrophosphate (SAPP) (INS No.450(i))	Leavening agents Raising agent Buffering agent Sequestrant	To widely use in food processing such as a canned seafood to maintain color and reduce purge during retorting. To keep the color of the potatoes from darkening.	Halal Kosher ISO 22000 : 2005 ISO 9001:2015 ISO 14001:2004 OHSAS 18001 :2007	
Sodium Hexametaphosphate (SHMP) (INS No. 452(i))	Emulsifier Sequestrant Texturizer Thickener	Artificial maple syrup, canned milk, cheese powders and dips, imitation cheese, whipped topping, packaged egg whites, roast beef, fish fillets, fruit jelly, frozen desserts, salad dressing, herring, breakfast cereal, ice cream, beer, and bottled beverages	Halal, Kosher ISO 22000 : 2005 ISO 9001:2008	

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	PROD	UCT LIST	
Product Name	Function	Application	Remark
	PHOS	 SPHATES	
Tetrapotassium Pyrophosphate (TKPP) (INS No. 450(v))	Emulsifier Texturizer Buffering agent	To buffer the pH of the cheese and interacts with the milk protein to promote emulsification. To stabilize and disperse the proteins during drying in flavored milk powders. To improve the viscosity, smoothness, and flavor of the final beverage. To enhances moisture retention without increasing sodium content in meat processing.	Halal FSSC 22000
Tetrasodium Pyrophosphate (TSPP) (INS No. 450(iii))	Emulsifier Thickener Buffering agent	Marshmallows, pudding, crab meat, an imitation crab, canned tuna and soy-based meat alternatives and cat foods and cat treats where it is used as a palatability enhancer.	Halal, Kosher ISO 22000 : 2005
	NON-PH	HOSPHATES	
NP-2	Non-Phosphates	Frozen Shrimp Processing	GMP/HACCP Halal
NF-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
Spring-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal

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PRODUCT LIST			
Product Name	Function	Application	Remark
	NON-PH	I IOSPHATES	
NP	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
Turbo-1	Non-Phosphates	Frozen Seafood	GMP/HACCP Halal
	MIXED-P	HOSPHATES	I
Polyphos-S	Mixed-Phosphate	Frozen Seafood, Egg noodle, Rice noodle.	GMP/HACCP Halal
QT-Phos	Mixed-Phosphate	Frozen Seafood	GMP/HACCP Halal
MA-1	Mixed-Phosphate	Frozen Seafood, Meat balls, Processed meat.	GMP/HACCP Halal
Turbo-2	Mixed-Phosphate	Frozen Seafood	GMP/HACCP Halal
Springphos-P	Mixed-Phosphate	Meat balls, Processed meat.	GMP/HACCF Halal
Polyphos-T	Mixed-Phosphate	Meat balls, Processed meat.	GMP/HACCF Halal
FD001	Mixed-Phosphate	Frozen Seafood	GMP/HACCF Halal
MP-2	Mixed-Phosphate	Frozen Seafood	GMP/HACCF Halal
MP-2(New)	Mixed-Phosphate	Frozen Seafood	GMP/HACCF Halal

PRODUCT LIST					
Product Name	Function	Application	Remark		
	MIXED-PHOSPHATES				
Springphos-KA	Mixed-Phosphate	Fish balls, Surimi.	GMP/HACCP		
			Halal		
Springphos-E	Mixed-Phosphate	Egg tofu.	GMP/HACCP		
			Halal		
Springphos-4	Mixed-Phosphate	Egg noodle, Rice noodle.	GMP/HACCP		
			Halal		