



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

TQI ANPEX 100/C

PRODUCT CODE: 1010010

For industrial nourishing use

PRODUCT DESCRIPTION:

ANTIOXIDANT-COLOUR STABILIZING ADDITIVE FOR FISH WITH RED SKIN, JUST AFTER CAPTURE, IN FISHING VESSEL OR FISHPOND, WITH OR WITHOUT VISCERA, WHOLE OR IN FILLETS, BEFORE FREEZING.

CHARACTERISTICS

TQI ANPEX 100/C is a finely granulated powdered product, with white-yellowish colour, mixture of food additives. Odourless, tasteless. Totally soluble in water, with a slightly acid pH adjustment. Completely safe to handle, and constituted by antioxidant materials with a high reduction power.

TECHNOLOGICAL FUNCTION

As for technological function, it avoids the development of enzymatic oxidizing processes of the fatty content, and catalytic oxidation processes of the metal content (loss of colour), while maintaining the quality and texture of the muscular tissue. Particularly recommended for those fish species with a notable skin pigmentation and striking colouring (redfish, flounder, red seabream, red mullet, forkbeard, mullet, Greenland halibut, gurnard, scorpionfish, etc.) which after freezing, tend to suffer from loss of colour, acquiring yellow, brown or blackish tones, modified from their natural colouring. This product fixes the colour, maintaining the shine and liveliness of skin and scales, the smoothness and shine in eyes. It is used for whole fish or in bits, before freezing.

TQI ANPEX 100/C preserves the organoleptic characteristics of freshly caught species (despite being frozen for long periods of time).

USE AND DOSAGE

Used by immersion or aspersion, dissolved in fresh or salt water, in proportion of 1 - 1.5% (1 to 1.5 kg. per 100 litres of water). Temperature 5 - 15°C. Immersion of fish, once clean, from 30 seconds to 2 minutes, just captured. For the most suitable process, we recommend consulting our Technological Assistance Department. (F.U.R. 12/07/2018).

SANITARY REGULATIONS

TQI ANPEX 100/C is composed of food grade ingredients, approved by the Directives and Regulations of the European Parliament and the Council, and by the Spanish Ministry of Health.

COMPOSITION

ANTIOXIDANTS: Sodium citrates (E-331), Sodium erythorbate (E-316) and Citric acid (E-330).

PACKAGING AND STORAGE

Packaged in a 20kg net plastic bag. Store in a cool and dry place. Keep closed after use for better product preservation.

EXPIRATION: One year from the manufacture date.

ALLERGENS: Does not contain allergens.

SANITARY REGISTER

31.01204/PO

PRODUCTS AND PROCESS SPECIFICATION

FISH (species)

WHOLE FISH, WITH RED SKIN OR BRIGHT COLOURS.

Preservation of the skin colour and texture of the tissue, in fresh or frozen. High shine. Antioxidant.

INITIAL BATH:	
Product	TQI ANPEX 100/C
Concentration	1 - 1.5% in fresh or sea water.
Bath temperature	5 - 15°C
Immersion time	2 - 5 minutes
Bath load	1kg. of fish / 1ltr. of bath
Bath output	8 - 10kgs. of fish per litre of bath
Bath duration	Maximum of 8 hours (if the total output is not reached)
Without final rinse with fresh or sea water. Freezing or refrigeration.	
Observations:	
<ul style="list-style-type: none">This process can be made in the fishing vessel, or in factory, but always on fish just captured, or with a maximum time of 24 hours after its capture.The baths can be used during a maximum time of 8 hours.	

CLEAN FISH, WHOLE OR IN BITS, FLAT OR LEAN, WITH HIGH FATTY CONTENT (blue or whitespecies). ANTIOXIDANT TREATMENT. STABILIZANT OF THE TEXTURE, ODOR AND COLOUR FOR CONSUMPTION IN RAW (SASHIMI).

INITIAL BATH:	
Product	TQI ANPEX 100/C
Concentration	1 - 1.5% in fresh or sea water.
Bath temperature	5 - 15°C
Immersion time	10 - 60 minutes
Bath load	1kg. of fish / 1ltr. of bath
Bath output	8 - 10kgs. of fish per liter of bath
Bath duration	Maximum of 8 hours (if the total output is not reached)
Without final rinse with fresh or sea water. Freezing or refrigeration.	
Observations:	
<ul style="list-style-type: none">This process can be made in fishing ship, or in factory, but always on fish just captured, or with a maximum time of 24 hours after its capture. The baths can be used during a maximum time of 8 hours.This process is special for fish that will be consumed in fresh (sashimi). Preservation in fresh, refrigerated to 0°C, until 8 days, protect against the dehydration (plastic film, etc.).	

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