



tequisa

FOOD TECHNOLOGY  
TECHNICAL SPECIFICATION SHEET

**PRODUCT NAME:**

**TQI BLANTEX 600 RS**

**PRODUCT CODE: 1011110**

For industrial food use

**PRODUCT DESCRIPTION:**

ADDITIVE FOR TEXTURIZATION AND COLOUR STABILIZATION OF THE MUSCULAR TISSUE FOR LARGE SIZE AND IRREGULAR TEXTURE CEPHALOPOD SPECIES, WITH HIGH LEVELS OF HISTAMINE AND FATTY CONTENT, IN ORDER TO MAKE THEM SUITABLE FOR A PLEASANT CONSUMPTION (DOSIDICUS GIGAS, ETC.), BEFORE THEIR FREEZING OR DEEP-FREEZING. LOW PHOSPHATE CONTENT.

**CHARACTERISTICS**

It is a fine powdered product, white yellowish colour, odourless. Totally soluble in water. Mixture of food additives. Totally safe to handle. Specially recommended for water of low and middle hardness.

**TECHNOLOGICAL FUNCTION**

As technological function, it stabilizes the muscular and connective tissue of the cephalopod, clean and without skin. It is a product with a high antioxidant reducing power, advisable for continuous processing treatments of squid bits, prior to frying in batter (pre-cooked). It keeps an excellent natural taste and odour. It stabilizes the colour. It is especially formulated for retaining interstitial fluids, through being fixed to the protein, during the thermal processes. It can also be used for long cycles. It maintains a nice taste.

**USE AND DOSAGE**

Dissolved in fresh water, a ratio of 2 - 2.5%. Bath temperature 2 - 5°C. Immersion time according to species and sizes. Final rinse with water. Freezing raw or pre-cooked.

For the most suitable process, we recommend consulting our Technological Assistance Department. (F.U.R. 02/08/2018).

**SANITARY REGULATIONS**

**TQI BLANTEX 600** is composed of food grade materials, approved by the Directives and Regulations of the European Parliament and the Council, and by the Spanish Ministry of Health.

**COMPOSITION**

ANTIOXIDANTS: Sodium ascorbate (E-301) and Sodium citrates (E-331).

STABILISERS: Diphosphates (E-450).

**PACKAGING AND STORAGE**

Packaged in a 20kg. net plastic bag. Store at a dry and fresh place. Keep close after use for a better product conservation.

EXPIRATION: Two years from the manufacture date.

ALLERGENS: Does not contain allergens.

**SANITARY REGISTER**

31.01204/PO

**PRODUCTS AND PROCESS SPECIFICATION**

**GIANT SQUID (*Dosidicus Gigas*)**

**TREATMENT FOR TEXTURIZATION AND COLOUR STABILIZATION OF GIANT SQUID. ELIMINATION OF ITS CONTENT IN VOLATILE NITROGEN AND CORRECTION OF ITS SOUR TASTE.**

INITIAL BATH:	
Product	<b>TQI-BLANTEX 600 RS</b>
Concentration	2 - 2.5% in fresh water. The 1.5 - 2% of cooking salt can be added.
Bath temperature	2 - 5°C
Immersion time	24 - 48 hours
Bath load	1kg. squid / 1.5 - 2lt. bath
Bath performance	Only one use
Final rinse with fresh or sea water. If greater bleaching is needed, add to bath 0.5% of <b>TQI BLANTEX AW</b> .	