



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

MELACIDE P/4 ST

PRODUCT CODE: 1027210

For industrial nourishing use

PRODUCT DESCRIPTION:

ANTIOXIDANT, ANTIMELANOSIC, COLOUR AND TEXTURE STABILIZER FOR FROZEN OR DEEP- FROZEN CRUSTACEANS, MOLLUSCS CEPHALOPODS. FOR USE IN FISHING VESSEL, PRAWN FARM OR FACTORY

CHARACTERISTICS

MELACIDE P/4 ST is a finely ground powdered compound. It is a mixture of food additives, which guarantees the adequate preservation of the organoleptic characteristics of crustacean without blackening (melanosis) and with low content of SO₂. It is specially recommended to preserve the natural colour of the crustaceans (without white or yellowish stains). Safe to handle and without annoying fumes. For use by immersion.

TECHNOLOGICAL FUNCTION

MELACIDE P/4 ST has the technological function of avoiding the processes of enzymatic oxidation (melanosis) and processes of catalytic oxidation of the metallic ions content in crustaceans and cephalopods, fixing the natural colours as they were just captured. It keeps the texture of the muscular tissue, shine of the shell, smoothness of antennas and eyes, etc. as well as the natural taste.

USE AND DOSAGE

We recommend its use by immersion, dissolved in fresh or sea water in proportion 2% (20 gr. / lt. of water). Once washed and before or after classification, immerse the crustacean for 5 - 7 minutes. Bath temperature between 5 - 15°C. 5 - 7kg. of crustacean can be treated per lt. of bath, with a maximum duration of 8 hours. Freezing or deep-freezing.

SO₂, residual control correct between 20 - 40ppm (on muscular tissue).

For the most adequate process, we recommend consulting our Technological Assistance Department. (F.U.R. 21/08/2018).

MATERIALS AND EQUIPMENT

It is advisable that all the material to be used in the process, such as equipment, boxes, etc. are made of plastic or stainless steel.

SANITARY REGULATIONS

MELACIDE P/4 ST is composed of food grade ingredients, approved by the Regulations and Directives of the European Parliament and the Council, and by the Spanish Ministry of Health.

COMPOSITION

ANTIOXIDANTS: Sodiummetabisulphite (E-223), Sodiumascorbate (E-301), Sodiumcitrate (E-331) and Citric acid (E-330)
STABILIZER: Diphosphates (E-450)

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: Two years from the manufacture date.

ALLERGENS: It contains sulphite (E-223).

SANITARY REGISTER

31.01204/PO

PRODUCTS AND PROCESS SPECIFICATION

TECHNOLOGICAL REPORT FOR THE TREATMENT OF CRUSTACEAN IN FISHING VESSEL OR IN FACTORY

SCHEME OF PROCESS	
<ol style="list-style-type: none"> 1. Reception of crustacean 2. Washing of the crustacean 3. Grading according to the size 4. Treatment and preservation bath 	
Make a bath with seawater or fresh water.	
Product	MELACIDE P/4 ST
Concentration	2% (20 grs. per ltr. of bath)
Bath temperature	5 - 15°C
Immersion time	<ul style="list-style-type: none"> • 5 - 7 min. for small crustaceans (shrimp, prawn, Norway lobster, etc) • 15 - 20 min. for big crustacean (crab, king crab, lobster, etc.)
Bath load	1kg. of crustacean / 1 ltr. of bath
Bath performance	5 - 7kg. of crustacean per ltr. of bath
Bath duration	8 hours maximum
Remove and leave to drain.	
Correct residual of SO ₂ between 20 - 40ppm. (on muscular tissue).	
<ol style="list-style-type: none"> 5. Keeping with ice or freezing of the crustacean. We recommend the use of our product TQI ANPEX GLASS 30 PT for the glazing of the frozen product. 	