



**tequisa**

**FOOD TECHNOLOGY**  
TECHNICAL SPECIFICATION SHEET

**PRODUCT NAME:**

**TQI ANPEX 200 TG / HF**

**PRODUCT CODE: 1021610**

For industrial food use

**PRODUCT DESCRIPTION:**

ANTIOXIDANT ADDITIVE FOR THE TEXTURIZATION AND COLOUR STABILIZATION OF FISH WITH HIGH PIGMENTATION AND CONSISTENT TEXTURE. CLEAN SKIN ON OR SKIN OFF, IN BITS OR FILLETED (COD, RED SNAPPER, TILAPIA, CATFISH, ETC.), PREVIOUS TO ITS FREEZING OR DEEPFREEZING.

**CHARACTERISTICS**

Powdered product, white and odourless.  
Totally soluble in water, with a slight alkaline pH adjustment. Mixture of food additives.  
Completely safe to handle. Specifically for waters with medium or high hardness.

**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: Does not contain allergens.

**SANITARY REGISTER**

31.01204/PO

**TECHNOLOGICAL FUNCTION**

As technological function, it avoids the oxidation of the fishing product and maintains the texture of the muscular tissue, retaining interstitial liquids. It prevents the alteration of fatty content combining a sequestrant effect on the metallic ions content. It functions in such a way that preserves the organoleptic characteristics, non-rancid smell, natural colour, protein texture and characteristic taste of the species, even after long periods of freezing. It avoids the formation of interstitial crystals during freezing. It fixes the colour of the skin of highly pigmented species, red colour, etc.

**USE AND DOSAGE**

Use in immersion, dissolved in fresh or sea water in proportion of 1.5 - 2.5%. Bath temperature 2 - 5°C. Immersion time according to the species (check). Final rinse with water.

For the most suitable process, we recommend consulting our Technological Assistance Department. (F.U.R. 17/07/2018).

**SANITARY REGULATIONS**

**TQI ANPEX 200 TG / HF** 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 ascorbate (E-301) and Citric acid (E-330).

STABILISERS: Polyphosphates (E-452) and Triphosphates (E-451).

**PRODUCTS AND PROCESS SPECIFICATION**

**FISH (species)**

FISH FILLETS OF CONSISTENT MEAT, FATTY OR NOT FATTY, WITH RED OR PIGMENT MEAT, WITH OR WITHOUT SKIN (Cod, Hake, Pargo, Maigre, sole, pollack, Salmon, Alfonsino, Tilapia, Carp, Red Snapper, etc.).

Treatment for texture and colour stabilisation. Antioxidant of the fatty content. Previous to freezing in tunnel. Special treatment for piecemeal fish for fresh (sashimi), or freezing. Preserves or semipreserves, previous to cooking or macerated. Fish spawn.

<b>Initial Bath:</b>	
Product	<b>TQI ANPEX 200 TG / HF</b>
Concentration	1.5 - 2.5% in fresh water
Bath temperature	2 - 5°C
Immersion time	2 to 24 hours
Bath load	1kg. fillet / 1 - 1.5lt. bath
Bath performance	Several cycles for time of 2 until 8 hours Only one use for times longer than 8 hours
With or without rinse with water. Freezing, fresh or cooking.	
<b>Observations:</b>	
<ul style="list-style-type: none"><li>1 - 3% of cooking salt can be added to the bath, according to the grade of salt in the final product.</li><li>Gentle, intermittent movements of the bath can improve the performance.</li><li>It is suitable for waters with low or high hardness.</li></ul>	