



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

TQI ANPEX GLASS 30 PT

PRODUCT CODE: 1013410

For industrial nourishing use

PRODUCT DESCRIPTION:

FOR THE GLAZING OF FISHING PRODUCTS, AND DERIVATIVES OF FISHING PRODUCTS, AFTER FREEZING. HIGH SHINE.

CHARACTERISTICS

Fine, powdered product, white colour odourless, pleasant taste. Totally and quickly soluble in water, forming crystalline solutions Constituted by specially related carbohydrates, with a slightly acid pH adjustment. Completely safe to handle. It forms low viscosity solutions.

TECHNOLOGICAL FUNCTION

It forms an indistinguishable, uniform, elastic film with high shine. It avoids the food dehydration while frozen. It also prevents the food sticking together or to the freezing tunnel conveyor belts & trays.

USE AND DOSAGE

Dissolved in fresh or salt water, in proportion of 0.3 - 0.5% of water volume. Pre-dissolve the product in a bath, adding water on the product.

BATH DURATION: 8 - 12 hours with regeneration of water and **TQI ANPEX GLASS 30 PT**.

For the most suitable process, we recommend consulting our Technological Assistance Department. (F.U.R. 10/07/2018).

SANITARY REGULATIONS

TQI ANPEX GLASS 30 PT 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

STABILISERS: Carbohydrates. Carrier Acid
Citric acid (E-330).

PACKAGING AND STORAGE

Packaged in a 20kg 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

GLAZING OF FROZEN PRODUCTS

For any frozen product (molluscs-cephalopods, fish or crustacean, etc.) whole or in bits, skin-on or skin-off, shell-on or shell-off. Meat products, vegetables, etc.

The range of glazing agents **TQI ANPEX GLASS** presents the following advantages:

- They are natural products, obtained from a mixture of carbohydrates and vegetable proteins.
- They protect the frozen product against oxidation and dehydration.
- They avoid that the frozen product sticks to the moving belts of the glazing machine, and in the freezing tunnel.
- The glazing they impart can vary from shiny and opaque to a transparent and very shiny film.
- They can be for manual or automatic dosage from tanks with concentrate solutions.

RANGE OF PRODUCTS		
TQI ANPEX GLASS POB	0.5 - 0.6%	Shiny, opaque glazing. Whitish.
TQI ANPEX GLASS 30 PT	0.3 - 0.5%	Transparent, very shiny glazing. Antioxidant effect. Conditioner of hard waters.
TQI ANPEX GLASS 50 L	1 - 20%	Transparent glazing. High shine. Special for freezing brines. It favours the rise in the freezing temperature, allowing the reduction of the saline concentration.
TQI ANPEX GLASS 60 L	1 - 2%	Transparent, very shiny glazing.
TQI ANPEX GLASS 70 L	1 - 2%	Transparent, very shiny glazing. Conditioner of hard waters.
TQI ANPEX GLASS 80 PT	1 - 1.5%	Transparent, very shiny glazing. Antioxidant effect. Conditioner of hard waters.