



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

TQI ANPEX PRE BF

PRODUCT CODE: 1025910

For industrial food use

PRODUCT DESCRIPTION:

ADDITIVE FOR THE TREATMENT OF MEAT TEXTURE AND COLOUR STABILIZATION FOR PEELED PRAWNS, NORWAY LOBSTER, ETC AND CRAB MEAT, BEFORE FREEZING OR DEEPFREEZING. LOW PHOSPHATE CONTENT.

CHARACTERISTICS

TQI ANPEX PRE BF is a powdered product, white-yellowish and odourless. Totally soluble in water, with a slightly alkaline pH adjustment. Mixture of food additives. Completely safe to handle.

TECHNOLOGICAL FUNCTION

TQI ANPEX PRE BF has the technological function of keeping the texture and colour of peeled crustacean, retaining interstitial liquids. It prevents alteration of fatty content, combining a sequestrant effect on the metal ions content. It works in such a way that either pre-cooked or cooked, prawns keep a pleasant texture and appealing colour, correcting eventual discolourations which may be caused by the use of sulphites for its previous preserving. On the other hand, it avoids the loss of texture and colour, as well as the oxidation during long periods of raw, precooked or cooked freezing. It prevents the formation of struvite crystals, in preserved or semi-preserved preparations. It is also recommended for the stabilisation of colour and texture of fish and crustacean pastes.

USE AND DOSAGE

Used by immersion, dissolved in fresh water, in proportion of 1.5 - 3%. Bath temperature between 2 - 5°C., and immersion times depending on the type of crustacean. Final rinse with water, pack, and freeze. Or pre-cooking and freezing. Added directly to paste in proportion of 0.5 - 0.8%.

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

SANITARY REGULATIONS

TQI ANPEX PRE BF 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: Sodium phosphates (E-339) and Diphosphates (E-450).

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: 2 years from the manufacture date.

ALLERGENS: Does not contain allergens.

SANITARY REGISTER

31.01204/PO

PRODUCTS AND PROCESS SPECIFICATION

CRUSTACEAN (*species*)

Preservation of organoleptic characters of crustacean derivatives (scampi, king prawn, prawn, lobster, crab meat, etc.) From sea or aquaculture.

UNHEAD CRUSTACEAN, PEELED, WITH OR WITHOUT INTESTINE, WITH OR WITHOUT TELSON

Colour stabilisation and texturation treatment prior to cooking. Freezing in raw, preserve or semipreserve, pre-cooked (muffle), etc.

Bath (<i>immersion</i>):	
Product	TQI ANPEX PRE BF
Concentration	1.5 - 3% in fresh water. Can be added the 1% of cooking salt.
Bath temperature	2 - 5°C
Immersion time	2 to 24 hours
Bath performance	For short times (4 hours) 2 cycles, with regeneration of TQI ANPEX PRE BF if water is added.
Observations:	
<ul style="list-style-type: none"> The salt in the bath is used in order to give taste to the crustacean. It is not necessary if it is not wished. The time for later cooking to treatment can change between 5 to 60 minutes, according to sizes, from small to middle crustacean. After cooking, quickly cool in water temperature between 10 - 15°C, for avoiding a greater dehydration and loss of texture. Next freezing by I.Q.F. 	