



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

TQI BLANTEX AW

PRODUCT CODE: 1014110

For industrial food use

PRODUCT DESCRIPTION:

COLOUR STABILIZING AND ANTIOXIDANT ADDITIVE FOR FISH, MOLLUSCS AND CRUSTACEANS, FRESH, FROZEN AND DEEP-FROZEN.

CHARACTERISTICS

It is a thick, acid, liquid compound. Totally soluble in water. Mixture of food additives. Completely safe handling, taking the necessary precautions as for all acid product, although it is weak, as pure product.

PACKAGING AND STORAGE

Packaged in a 25kg. net plastic carafe. Store at a dry and fresh place. Keep close after use for a better product conservation.

EXPIRATION: Eight months from the manufacture date.

ALLERGENS: Does not contain allergens.

SANITARY REGISTER

31.01204/PO

TECHNOLOGICAL FUNCTION

As technological function, it stabilizes the natural colour of muscular and connective tissue in fishing products whole or in bits, with the purpose of avoiding the enzymatic processes while frozen & alteration of the natural appearance of the species. It also helps the preservation of protein, vitamins and amino-acid as well as mineral salts which are natural in the species, and also regulating the "water activity". Specially recommended for molluscs-cephalopods (squid, pota, cuttlefish, etc.) without skin, maintaining the natural colour.

USE AND DOSAGE

Dissolved in fresh or salt water in proportion of 0.8 - 1%. Bath temperature between 2 - 5°C.

For the most suitable process, we recommend consulting with our Technological Assistance Department. (F.U.R. 19/07/2018).

SANITARY REGULATIONS

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

COMPOSITION

Water.

ANTIOXIDANTS: Antioxidants Sodium ascorbate (E-301) and Citric acid (E-330).

PRODUCTS AND PROCESS SPECIFICATION

SQUID (*Species*)

TREATMENT OF TEXTURATION AND COLOUR

STABILIZATION OF CLEAN SQUID (*Illex spp.*),

SKINOFF, IN TUBE OR RINGS. FOR FREEZING IN RAW

OR PRECOOKED. SPECIAL FOR WATER WITH HIGH

HARDNESS.

INITIAL BATH:		
Product	TQI BLANTEX FG/HF-S	2 - 2.5% in fresh water
	TQI BLANTEX AW	0.8 - 1% in fresh water
1 - 1.5% of cooking salt can be added to the bath		
Bath temperature	2 - 5°C	
Immersion time	24 hours	
Bath load	1kg. squid / 1.5 - 2ltr. bath	
Bath performance	Only one use	
Final rinse with fresh or sea water.		
Observations:		
<ul style="list-style-type: none"> You can add 1 - 1.5% of cooking salt to the bath, according to the wished grade of salt in the final product. Gentle, intermittent movements of the bath may improve the performance. 		