



tequisa

FOOD TECHNOLOGY
TECHNICAL SPECIFICATION SHEET

PRODUCT NAME:

TQI BLANTEX FG/HF-S

PRODUCT CODE: 1012910

For nourishing industrial use

PRODUCT DESCRIPTION:

ADDITIVE FOR TEXTURIZATION OF MOLLUSCS-CEPHALOPODS, CLEAN AND WITHOUT SKIN, WHOLE OR IN BITS, PREVIOUS TO ITS FREEZING OR DEEP-FREEZING WHEN RAW OR PRE-COOKED. LOW CONTENT IN PHOSPHATES.

CHARACTERISTICS

It is a finely ground powdered product, white colour, odourless. Totally soluble in water. Mixture of authorized food additives. Safe to handle. Specially recommended for waters with medium and 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 obtains a softening of the muscular and connective tissue of mollusc-cephalopod species which show an excessive hardness for consumption, particularly as cooked or pre-cooked preparations (fried in batter, cooked, etc.), or for presentation in raw, frozen.

It does not modify the chemical characteristics of the species, neither alters its characteristic taste and odour. It acts as antioxidant and colour stabilizant.

USE AND DOSAGE

Use in fresh water, added directly to the bath or pre-dissolved, in proportion of 2 - 2.5%. Bath temperature between 2 - 5°C. Immersion times according to species and sizes. Final rinse with water.

For the most suitable process, we recommend consulting with our Technological Assistance Department. (F.U.R. 01/08/2018).

SANITARY REGULATIONS

TQI BLANTEX FG/HF-S 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

Sodium citrates (E-331).

STABILISERS: Diphosphates (E-450).

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.		