



CEPHAS 950

Food additive for the processing of fishery products

Application:

Food-grade product that is applied by immersion.

Authorized to:

- Processed fish and fishery products (category 9.2 of Regulation No 1333/2008). Annex II (EC). Whether or not they are shellfish):
 - Cephalopods with skin: Octopus sp., Dosidicus gigas (tentacles), Loligo sp.
 - Skinless cephalopods: Sepia sp., Illex sp., Omastrephidos sp., Todarodes sp., etc.

Technological properties:

- Texture and moisture stabilizer.
- Avoid losses due to dehydration during handling. By avoiding the loss of internal juices, it maintains the characteristic appearance, smell and taste of the fresh product.
- They keep the actino-myosin complexes in solution and prevent the formation of protein complexes and thus water repulsion and the resulting weight loss.
- Prevents oxidation.

Recommended Rates (Over Water):

Skinless cephalopods	1 – 2% (10 – 20 gr/L)
Cephalopods with skin	0.8 – 1.2% (7.5 – 12 gr/L)
Other Uses	Contact the technical

Immersion treatment:

- Bathroom Performance: Single Use
- Recommended Fish/Water: 1:2
- Variable dose: Depending on the species and time of treatment.

Composition:

Acidity Regulators¹/Acidity Regulators²:

E-500 (sodium carbonates), E-331 (sodium citrates)

Medium: Salt, Potassium Chloride.

Technical Specifications:

(Values subject to change without warning and controlled by random sampling.)

Appearance	White Powder
pH (1% solution)	7.0 – 9.0
Solubility	Water soluble

Submission, Storage, and Expiration:

- 25 kg polyethylene food bags.
- Store in a cool, dry place, away from direct sunlight.
- Shelf life: 18 months from date of manufacture (see label).

Health & Safety:

- Europe: may be used in accordance with Regulation No 1333/2008. Annex II (EC).
- USA: Its ingredients are classified as safe substances (GRAS) and can be used according to " Good Manufacturing Practices".

If you need more information about product safety, see the Safety Data Sheet.

¹Acidity regulator in accordance with FAO/WHO Food Regulations.

²Acidity regulator in accordance with Regulation (EU) No 1169/2011 on the provision of food information to consumers.

This information is based on available knowledge. The user is responsible for its use and correct use.

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