

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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