

## TECHNICAL DATA SHEET

### GREENFISH NO PHOSPHATES/NO CARBONATES



Crystal FoodTech  
European food technology

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<b>Overview and Technological Properties</b>	<b>GREENFISH</b> improves the texture of the fish and avoids the color changes that can be naturally done to the oxidative processes. Prevents losses due to dehydration suffered during handling. By avoiding the loss of internal juices, it maintains the characteristic appearance, smell, and taste of the fresh product. Prevents oxidation of the lipid fraction and maintains the natural and characteristic color of the fish product.
<b>Specs Techniques</b>	Appearance: Granular White Powder pH (1% solution): 6.5 – 6.8 Solubility: Water Soluble Allergens: NO
<b>Composition</b>	<b>Ingredients</b> Salt Natural aroma
<b>Product Presentation</b>	PE Food Bags in 25Kgs. Other presentations available upon request.
<b>Recommended Use and Application</b>	Dissolve between 2-3% (20-30g./L) of <b>GREENFISH</b> <b>in cold water</b> and treat the product by immersion. Orientation treatment time: from 1 hour to 12/24 hours Additional information is available from our Technical Department.
<b>Conservation</b>	Store in a cool, dry place, away from direct sunlight.
<b>Best before</b>	12 months from the date of production in the original closed container.
<b>Regulations Health and Safety</b>	<b>GREENFISH</b> has been developed under the strictest quality standards, complying with current European Legislation, specifically <b>Regulations (EC) No. 1331/2008</b> .
<b>Our Quality Certifications</b>	     
<b>CRYSTAL FOOD INGREDIENT S.L.</b> Calle Velázquez, 15, 28001 Madrid (Spain)	

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Page 1 of 1  
Spanish version: 1.2  
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All information contained herein and any information provided by Crystal Food Ingredient, is based on current regulations, our own experience and knowledge, without any commitment or liability. It is the responsibility of the end user to apply our products for the specific intended use and application, to verify updated regulations, and to test the product prior to application for commercial use following good manufacturing practices.



## -ALLERGEN CERTIFICATE-

### GREENFISH

The product, based on the list of products established in Regulation (EU) No. 1169/2011, contains the food allergens indicated below.

ALLERGENS (AS AN INGREDIENT) According to CE regulations in force	Allergen direct	Allergen indirect	Absence
<b>Cereals containing gluten and gluten products [a]</b>			X
<b>Crustaceans and crustacean-based products</b>			X
<b>Eggs and egg products</b>			X
<b>Fish and fish products</b>			X
<b>Peanuts and peanut-based products</b>			X
<b>Soy and soy-based products</b>			X
<b>Milk and its derivatives (including lactose)</b>			X
<b>Nuts and nuts [b]</b>			X
<b>Celery and celery products</b>			X
<b>Mustard and Mustard Products</b>			X
<b>Sesame Seeds and Sesame Seed Products</b>			X
<b>Anhydride sulfurous and sulphites in concentrations &gt; 10 mg/Kg</b>			X
<b>Lupins and lupin-based products</b>			X
<b>Molluscs and mollusc-based products</b>			X

[a] Wheat, rye, barley, oats, spelt, kamut or their hybrid varieties.

[b] Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Australian walnuts (*Macadamia terniflora*).

Note: Raw materials containing gluten, eggs, soy, milk, celery, mustard and sulphites are used in the mix manufacturing plant. We control potential cross-contamination on our lines through manufacturing planning and cleaning programs. If you need more information, please contact us.

### REMARKS:

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#### OMG

The product does not contain or has been produced from genetically modified organisms; consequently, it does not need to be labelled according to the criteria established in Regulations EC 1829/2003 (22 September 2003) and EC 1830/2003 (22 September 2003).

#### IRRADIATION

The product does not contain any ingredients treated with ionizing radiation and has not been subjected to irradiation during the manufacturing process.

#### POLLUTANTS

Our products comply with Regulation (EC) No. 1881/2006 fixing the maximum level of certain contaminants in foodstuffs and subsequent amendments.

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*Page 1 of 1  
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