

# TECHNICAL DATA SHEET

## GREENSHRIMP

NON-PHOSPHATES/NON- CARBONATES



Crystal FoodTech  
European food technology

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<b>Overview and Technological Properties</b>	<p><b>GREENSHRIMP</b> recommended for CRUSTACEANS, both from extractive fishing and aquaculture: PUD, PD, PTO, H/L</p> <p>Prevents losses due to dehydration during handling. By preventing the loss of internal juices, it maintains the characteristic appearance, smell and taste of the fresh product.</p> <p>They keep the actin-myosin complexes in solution and prevent the formation of protein complexes and thus water repulsion and consequent weight loss. Prevent oxidation.</p>
<b>Specs Techniques</b>	<p>Appearance: Granular White Powder</p> <p>pH (1% solution): 6.5 – 6.8</p> <p>Solubility: Water Soluble</p> <p>Allergens: NO</p>
<b>Composition</b>	<p><b>Ingredients</b></p> <p>Salt</p> <p>Natural aroma</p>
<b>Product Presentation</b>	<p>PE Food Bags in 25Kgs.</p> <p>Other presentations available upon request.</p>
<b>Recommended Use and Application</b>	<p>Dissolve between 3% (30g/L) of <b>GREENSHRIMP</b> in <b>cold water</b> and treat the product by immersion.</p> <p>Orientation treatment time: from 1 hour to 12/24 hours</p> <p>Additional information is available from our Technical Department.</p>
<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>	<p><b>GREENSHRIMP</b> has been developed under the strictest quality standards, complying with current European Legislation, specifically <b>Regulations (EC) No. 1331/2008</b>.</p>
<b>Our Quality Certifications</b>	
<b>CRYSTAL FOOD INGREDIENT S.L.</b>	
Calle Velázquez, 15, 28001 Madrid (Spain)	
<i>MANUFACTURED IN SPAIN</i> Factory License No.: 31.003527/M	<i>Page 1 of 1</i> Spanish version: 1.2 Date: 01.04.2025
<p>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.</p>	

**-ALLERGEN CERTIFICATE-****GREENSHRIMP**

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)	Allergen direct	Allergen indirect	Absence
According to CE regulations in force			
<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.

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#### REMARKS:

##### 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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