

I-WHITENING C

Food additive for the processing of fishery products

Application:

Food-grade product that is applied by immersion. Authorised only for cephalopods under Regulation No 1333/2008.

Recommended for skinless cephalopods, although it can also be used in skin-like cephalopods.

- Cephalopods:

With skin: *Loligo* sp., *Illex* sp., *Octopus* sp., squid tentacle (*Dosidicus gigas*).

Skinless: family Omastrefidae (Todarodes sp., *Illex* sp., *Dosidicus gigas*, etc.), *Sepia* sp., *Loligo* sp..

Technological properties:

- Whitens the product and prevents redness.
- It retains the characteristic look and smell of fresh produce. It doesn't provide any strange tastes or smells.
- Prevents oxidation.
- Avoid losses due to dehydration during handling.

Recommended Rates (Over Water):

Skinless cephalopods	0.5 – 0.8% (5 – 7 gr/L)
Cephalopods with skin	0.2 – 0.6% (2 – 6 gr/L)
Other Uses	Contact the technical

Immersion treatment:

- Bathroom Performance: Single-use Processing
- Time: 24-48 hr
- Recommended Report: *Fish Product: Water*

1:2

Composition:

Distilled water.

Acidity regulators¹/ Acidity regulators²:

E-331 (Sodium citrate)
E-330 (Citric acid)

Processing aid: Hydrogen peroxide³

Technical Specifications:

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

Aspect	Clear colourless liquid
pH (1% solution)	4,5 – 5,5
Solubility	Water-soluble

Submission, Storage, and Expiration:

- 25 kg polyethylene food drums and/or 1000 kg stackable tanks with dispenser.
- Store in a cool, ventilated place, away from sunlight and heat sources.
- Shelf life: 12 months from date of manufacture (see label).

Health & Safety:

- Europe: may be used in accordance with Regulation 1333/2008. Annex II (EC).
- USA: Its ingredients are classified as safe substances (GRAS) and can be used according to "Good Manufacturing Practices".
- Consult the applicable legislation of the country of destination of the final product.

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

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

3 Technological aids according to the specifications described in the

AESAN report; Ref. 2011-006 of 21 September 2011.

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

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