

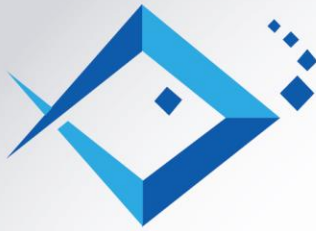


I-glass

Used for all kinds of frozen fishes & seafoods

-  *Attractive & shiny appearance*
-  *Antioxidant*
-  *Elastic properties to the ice*






I-glass



GLAZING AGENT

СГЛАЗИТЕ ПРОДУКТИ

Always improve for a better yield and performance

Product description	<ul style="list-style-type: none"> + Form a protective film on the surface of the products avoiding the oxidation of the surface. + Provide antioxidant and elastic properties to the ice, preventing glazing from breaking and sticking together, creating an attractive and shiny appearance. + Help prevent the possible loss that may occur with the dehydration of the frozen food during storage time. 		
Composition	Components Citric Acid Glycerine Purified water	E No. E-330 E-422	CAS no. 77-92-9 56-81-5 7732-18-15
Packaging	HDPE drum of 25 kg 		
Recommended usage & dosage	Immersion: dissolve in water about 1.5 – 3.0% of Iglass		
Storage	Keep containers closed when they are not in use. Store away from any heat source.		
Shelf life	Use best before 18 months from production date.		

For more sustainable and delicious seafoods



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