

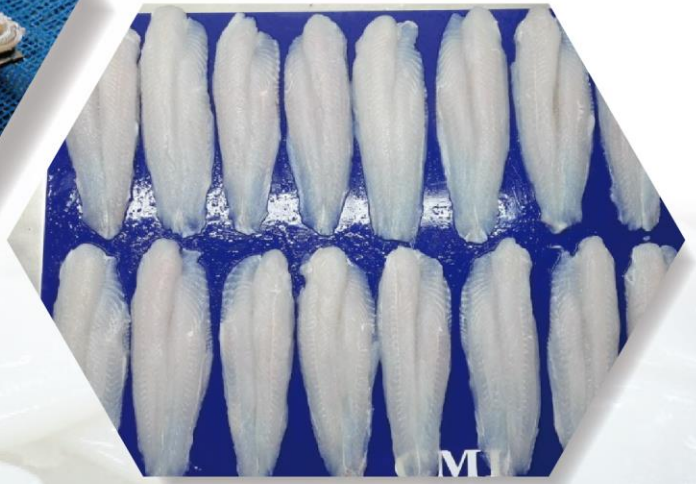


I-Whitening

Used for treatment of fish fillets and cephalopods

 *Whitening*

 *Eliminate any bad taste and smell*






I-Whitening

Whitening agent for treatment of fish fillets, squids, cuttlefish...



Always improve for a better yield and performance

For more sustainable and delicious seafoods

Product description	<i>A product specially formulated for fish fillets and cephalopods treatment to enhance whiteness</i>		
Technological function	<i>Whitening agent: Bactericide control by reduction of microbiological activity. Eliminate any bad taste and smell.</i>		
Composition	Components Citric Acid Sodium citrate Purified water	E No. E-330 E-331 (iii)	CAS no. 77-92-9 6132-05-3 7732-18-15
Packaging	HDPE drum of 25 - 30 kg		
Recommended usage & dosage	<i>Dissolve in water about 0.5-0.8% of I-whitening</i>		
Storage	<i>Keep containers closed when they are not in use. Store away from any heat source.</i>		
Shelf life	Use best before 12 months from production date.		
Regulations	<i>Please refer to the regulations/legislations of the country of destination of the final product applicable with the declaration of ingredients on the label of the final product and maximum doses allowed in the product marketed.</i>		

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