



Crystal FoodTech
European food technology

PHOSPHATE BLEND



Used for the treatment of cooked/ blanched shrimps
(PUD, PD, PTD,...)

I-Tech PLUS



Water retention



More naturally reddish color



Vannamei

With I – Tech PLUS treatment



Vannamei

Without I – Tech PLUS treatment



I-Tech PLUS



Always improve for a better yield and performance

For more sustainable and delicious seafoods

| | | | |
|---------------------------------------|--|--------------|----------------|
| Product description | A powder phosphates blend for the treatment of peeled shrimps. Specially formulated to use in the treatment of cooked or blanched shrimps for a more reddish color. | | |
| Technical specification | Avoids all kinds of oxidation processes and stabilizes muscle tissue. It helps retain the interstitial liquids and increase the water holding capacity. | | |
| Composition | Components | E No. | CAS no. |
| | Sodium tripolyphosphate | E-451 | 7758-29-4 |
| | Trisodium phosphate | E-339 | 7601-54-9 |
| | Potassium pyrophosphate Salt | E-450 | 7320-34-5 |
| Recommended usage & dosage | Dissolve in water about 3.0 – 4.0 % of I – TECH PLUS | | |
| Storage | Keep containers closed when they are not in use. Store away from any humidity source. | | |
| Shelf life | Use best before 18 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> | | |
| Packaging | 25 kg in inner plastic bag and outer KP bag | | |



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