



D-FRESH N

D-FRESH N is Non Phosphate which compose of special food additive in suitable performance in seafood processing such as shrimp, fish etc.

Compositions of E500, E330

Advantage

- Increase water holding capacity by effective disassociation of Actomyosin.
- Controlled pH for optimum color development.
- Effective sequestering of Ca, Mg resulting in better water retention.

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- Natural appearance.
- Anti-oxidant protection flavor, color and texture.

Dosage

- 3-4.5% of D-Fresh N with 2-3% of salt

Brine solution preparation

- Put water in the tank.
- Slowly add D-Fresh N with stirring until completely dissolves.
- Then slowly add salt and stir until completely dissolve.

Following parameter are generally

Recommended

- For optimum appearance, the dipping temperature should be less than 10°C (8°C for long dipping time)
- Gentle agitation to dipping solution result in optimum pick up yield
- Ratio of shrimp to dipping solution should be about 1 : 1.25 or 1 : 1.30

Packing and Shelf-Life

- Packing : 4 x 5.0Kgs (20.0Kgs Per Bag)

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Shelf-Life

- One year with proper ware-housing and limited transferring.
- 6 months with proper ware-housing and constant movement of stock.

Remark : In order to prolong shelf-life, goods should be palletized and store in dry and cool area.



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