



D-MIX

D-Mix is a blended of Phosphate alternative. It is composition of special food additive providing excellent results when used in the frozen shrimp production. This special formula of D-mix enables the control Of water retention in shrimp during cooking and thawing.

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It also enhances the natural color and taste of shrimp. Upon testing of shrimp treated with D-Mix, the residue of phosphate between 0.02-0.05% only. Compositions Combination of : E450, E451, E330.

Advantage

- Increase water holding capacity by effective disassociation of actmyosin, prevent of moisture migration during thawing, reheating and storage.
- Controlled pH at optimum level.
- Good color stability.
- Good appearance.
- Less translucency.

Dosage : 2-4% of D-Mix with 3% of salt



Brine solution preparation

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

Following parameter are generally Recommended

- To get optimum effect of the phosphate solution, shrimp should not be stored in water before dipping in phosphate solution.
- For optimum appearance, the dipping temperature should be less than 10 °C (8 °C for long dipping time)
- Gentle agitations of 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)

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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