



D-NON

Denon is a blended of Phosphate alternative. It is composition of special food additive providing excellent results when used in the frozen shrimp and fish production. This special formula of Denon enables the control of water retention is shrimp and fish during cooking and thawing. It also enhances the natural color and taste of shrimp and fish. Upon testing of shrimp and fish treated

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with Denon, the residue of phosphate detected is only between 0.02- 0.05%. 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.
- Natural appearance.
- Less translucency.

Brine solution preparation

- Put water in the tank.
- Slowly add DENON 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

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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