

# ANC ENZYME SOLUTIONS PTE LTD

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## HYDROLOC™ NP

### Introduction:

Shrimp processing is one of the key activities carried out by sea food industry. Shrimps are generally exported either fresh/cooked in the form of frozen ice blocks and IQF form. Shrimps received at the factory are subjected to cleaning and stored in ice till the further process is carried out.

Sodium tri poly phosphate has been reported to be used by marine food processors, for water uptake during processing operation. But alternately the processors are looking for non-phosphate for Shrimp treatment because of various regulations imposed by most of the countries on the phosphate levels in the final product.

**Hydroloc™ NP** is a blend of natural products and food grade salts to replace STPP & phosphate blends.

### Advantages:

- Increased water holding capacity by effective disassociation of actomyosin
- Reduction of drip losses, cooking losses and thawing losses
- Retention of natural nutrients.
- Prevention of moisture migration during thawing, reheating and storage
- More juiciness and fewer purges, better retention of natural moisture.
- Preserving natural texture and tenderness
- Effective sequestering of calcium and magnesium ions, resulting in better water retention
- Controlled pH for optimum water retention by protein swelling and for optimum color development
- Less oxidative deterioration during processing by effective sequestering of pro-oxidative metal ions

- Less potential for rancidity development and undesirable color development therefore protecting and preserving the natural flavor, color and texture

### Dosage:

**Hydroloc™ NP** can be ideally tried at 3-4% on shrimp wt.

### Application:

Add **Hydroloc™ NP** at 3% dose with a dip time of 3 hrs. Salt can be added separately. (Common practice is to add 2% salt after dissolving the **Hydroloc™ NP**). Dissolve 3 kg **Hydroloc™ NP** in 60 Kg water followed by dissolving 2 Kg salt. Add 40 Kg ice flakes to the solution. This makes 105 kg dip solution. Dip solution to shrimp ratio would be 1.15:1.

### Packaging:

**Hydroloc™ NP** is available in 25 Kg poly lined Kraft sac.

### Storage:

**Hydroloc™ NP** should be stored in a cool and dry place and tightly closed to prevent moisture absorption.