

Phosphates

for FISH & SEAFOOD

Our phosphate blends, Polymix I™ and α-Polygel N™ series have been developed to meet customers' needs and market demands. They help improve physico-chemical property of finished product of various fish and seafood.



PHOSPHATES FOR FISH & SEAFOOD

Phosphates used in fish and seafood have several functions such as water-holding capacity, chelating ability on metal ions, antimicrobial activity, freeze-thaw drip and cooking stability, pH-buffering capacity and improvement of texture (tenderness, juiciness, color and flavor). For this reason, phosphates have frequently been used to improve yield and quality, and to extend the shelf life of products in the various industries of meat and poultry. It is also common to blend different pyro-, tripoly- and hexameta phosphates in order to achieve superior functional properties, because of their chemical properties and their reactions with various constituents. In this sense, commercial phosphate products are distributed more as a mechanical blend of more than two different phosphates than as a single phosphate when used to improve the quality of food products.



Polymix I™ and α-Polygel N™ Series

Our Polymix I™ and α-Polygel N™ series have been developed to meet customer's needs and they help improve physico-chemical property of finished product of various fish and seafood. Due to their unique composition, they help reduce drip loss during cooking and improve texture, tenderness and juiciness of fish fillets, shrimp, cuttlefish and other frozen seafood. They also increase the binding / gelling and emulsifying properties of proteins such as fish balls and surimi product.



PHOSPHATES FOR FISH & SEAFOOD

Product name	pH	P ₂ O ₅ (%)	E number	Application and Function
Polymix I2101	7.5-8.3	56.0-63.0	E450, E451	Brine, low drip loss and cooking loss, brine, cold water shrimp and scallop
Polymix I2102	8.6-9.2	57.0-63.0	E450, E451, E452	Brine, low drip loss and cooking loss, warm water shrimp and scallop
Polymix I2103	6.5-7.3	56.0-62.0	E450	Improve texture of seafood each as fish ball and fish sausage, dry additive, ground fish
Polymix I2104	8.7-9.3	54.0-60.0	E450, E451	Brine, low drip loss and cooking loss, brine, warm water shrimp and scallop
Polymix I2105	6.5-7.5	64.0-68.0	E450, E451, E452	Anti-discoloration for contain astaxanthin canned seafood, canned seafood(shrimp, salmon)
Polymix I2106	9.8-10.7	45.0-55.0	E262, E450, E451, NaCl	Brine, cryoprotectant and cooking loss, fish fillet, cuttlefish, octopus
Polymix I2201	8.6-9.2	54.5-60.5	E451, E452	Fast soluble brine, prevent discoloration of astaxanthin containing seafood each as shrimp and salmon
Polymix I2202	9.0-10.0	52.0-62.0	E340, E450, E451	Brine, fish fillet each as alaska pollack and cod, fish fillet each as alaska pollack and cod
Polymix I2203	7.1-7.6	57.0-65.0	E339, E450, E451, E452	Anti-discoloration for astaxanthin containing seafood, shrimp, salmon
Polymix I2301	8.6-9.2	45.0-51.0	E450, E451	Low sodium, fast soluble brine, improve water holding capacity, shrimp, cuttlefish, octopus
Polymix I2302	9.2-9.8	48.0-54.0	E450, E451	Low sodium, fast soluble brine, water holding capacity, fish fillet, cuttlefish, octopus
Polymix I2601	9.5-10.3	10.0-20.0	E262, E331, E500, E509, NaCl, E450, E451	Low phosphate brine, low drip loss and cooking loss, fish fillet
Polymix N2101	9.85-10.3	54.0-57.0	E450, E451	Water holding capacity, cryoprotectant for surimi and surimi product
Surimix N2101	-	-	Phosphate, Sugar, Sorbitol	Surimi, cryoprotectant
α-Polygel N2401	8.6-9.2	52.0-58.0	E450, E451, E452	Medium viscous type, binder for ground fish, fish ball, fish sausage
α-Polygel N2402	6.5-7.3	58.0-64.0	E450, E452	High viscous type, binder for ground fish, fish ball, fish sausage
α-Polygel N2403	9.0-9.5	55.0-65.0	E451, E452	Medium viscous type, binder for ground fish, fish ball, fish sausage
α-Polygel N2501	6.7-7.3	55.0-61.0	E450, E452	Medium viscous type, binder for ground fish, fish ball, fish sausage

Storage

In a cool and dry place, sealing tightly after use
Keep away from direct sunlight and humidity

Shelf Life

2 years from manufacturing date

Standard Packing

25 kgs (=55lbs) in a kraft bag with PE liner

SDBNI[®]

K O R E A / S I N C E 1 9 7 3

Polymix[™]

α-Polygel[™]

Sporix[®]

Emulix[™]



**GLOBAL STANDARD
FOR FOOD SAFETY**
