

# FREEBAC-MUCUSOL J316® IN THE FISH INDUSTRY

# Why Freebac-Mucusol J316®?

Consumers continuously make higher demands for the quality of fish fillets. The fillet should be natural and look fresh. When using Freebac-Mucusol J316® the appearance of the fillet will be drastically improved. The fillet will be whiter and brighter, without affecting the natural taste, smell and color. The organoleptic parameters will remain intact using Mucusol J316®. Another major advantage is, that this product has a rehydrating action, which helps to counter drip loss.

### How does Freebac-Mucusol J316® work?

Mucusol  $J316^{\$}$  is a solution of a low concentration of active oxygen, a stabilizer and an activity inhibitor. Because of this the active substance will be released in a very low dosage. The flesh of the fillet becomes more natural looking in a controlled way, and the cell structure will stay intact, so the fillet will not lose any fluids.

#### **Effectiveness**

We have tested this substance in various fillet-producing factories. These test clearly showed that the appearance of the fillet was drastically improved (shown by the picture on page 2), without affecting the organoleptic parameters. These parameters are found in the Karlsruhe table using the Torrie score. Furthermore these tests have proven that the drip loss, normally between 3 and 5 %, has been reduced or prevented.

## **Advantages**

- A better looking product.
- Organoleptic parameters are not effected.
- Less or no drip loss, more kilos of fillet.
- Easy to use (no handling costs).
- Low costs for high benefits.

#### **Application**

Freebac-Mucusol  $J316^{\circ}$  is to be dosed in a ratio of 1 liter to 1000 liter water in containers where 1000 kg can be treated. The contact time needs to be minimal 18 hours. This affects the appearance of the fish in a positive way and leads to reduction or even total prevention of drip loss. See also the table on page 2.

#### Food grade

All Freebac® products are food grade, and if they are applied in the correct way they will never affect food safety.

#### Storage

Freebac-Mucusol-J316<sup>®</sup> needs to be stored in the original packaging, upright, in a cool and ventilated area where the packaging can not be damaged. The product will be delivered in cans of 24 kg (UN 2014).

#### **Aquamar**

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# FREEBAC-MUCUSOL J316® IN PRACTICE

**Application** 

Freebac-Mucusol  $\rm J316^{\it ®}$  is allowed as a product-process aid according to Directive No. 95/2/EC.

# Important for a good result:

- 1. For every kilo of fillet, 1 ml Mucusol J316® needs to be used.
- 2. Contact time minimum 18 hours in enough water, do not put to much fish in the container at once.

#### How to apply?

- 1. Fill an empty container with the right amount of cooled water <4 °C.
- 2. Mucusol J316<sup>®</sup> (in ml) add in compliance with the amount of kilos fillet in the container.
- 3. Put the fillet in the container.
- 4. Store the container in the cooling at <4 °C for at least 18 hours.

The table below gives an overview with the correct amounts to use.



Kilo's fillet	Liters water	Mucusol J316 <sup>®</sup>	Contact time
1000 kg	1000 lt	1000 ml	Contact time Min. 18 hrs
900 kg	900 lt	900 ml	Contact time Min. 18 hrs
800 kg	800 lt	800 ml	Contact time Min. 18 hrs
700 kg	700 lt	700 ml	Contact time Min. 18 hrs
600 kg	600 lt	600 ml	Contact time Min. 18 hrs
500 kg	500 lt	500 ml	Contact time Min. 18 hrs
400 kg	400 lt	400 ml	Contact time Min. 18 hrs
300 kg	300 lt	300 ml	Contact time Min. 18 hrs
200 kg	200 lt	200 ml	Contact time Min. 18 hrs
100 kg	100 lt	100 ml	Contact time Min. 18 hrs
50 kg	50 lt	50 ml	Contact time Min. 18 hrs
10 kg	10 lt	10 ml	Contact time Min. 18 hrs
5 kg	5 lt	5 ml	Contact time Min. 18 hrs
1 kg	1 lt	1 ml	Contact time Min. 18 hrs

Application on fillets

The picture clearly shows the results of treatment with Freebac-Mucusol  ${\tt J316}^{\tt @}$ .

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