



pearl[®]

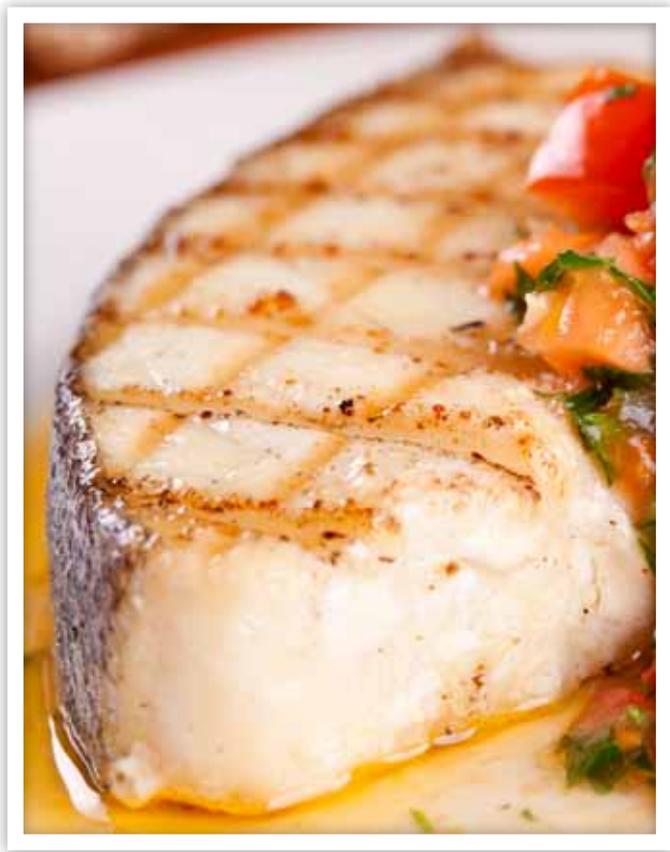
PHOSPHATES &
NON-PHOSPHATES
FOR SEAFOOD



Benefits of Phosphate and Non-Phosphate Blends in Seafood

Phosphate and Non-Phosphate blends are known as MRAs (Moisture Retention Agents) for use in seafood processing industry. Fresh seafood with high nutritional value has a limited shelf life, which can be extended by cold storage. However, the use of MRAs can help in providing improved benefits in seafood processing:

- Retention of Moisture**
 Frozen seafood lose water more rapidly than meat and poultry foods. Treatment with MRAs can help significantly in retention of moisture for long durations of time, thus maintaining the freshness and juiciness of the seafood.
- Retention of texture and flavour**
 Treatment with MRAs can prevent the oxidation and improve the buffering capacity of the meat that would preserve the true flavour and glossy blue white texture of seafood.
- Preservation of Nutrients**
 The quick loss of moisture from seafood causes essential nutrients to denature rapidly during cold storage. MRAs can extend the shelf life of seafood, thereby, preserving the essential nutrients present in seafood.

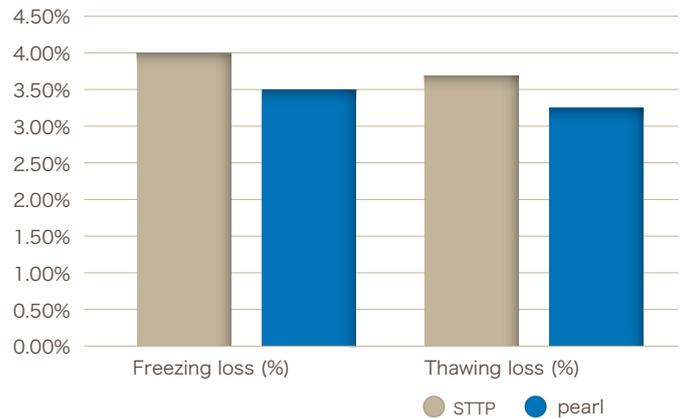


The **pearl** Advantage

We, at **Aditya Birla Chemicals (Thailand) Ltd.**, have designed the pearl range of phosphates and non-phosphates specifically targeted to fulfil your seafood processing requirements for various applications.

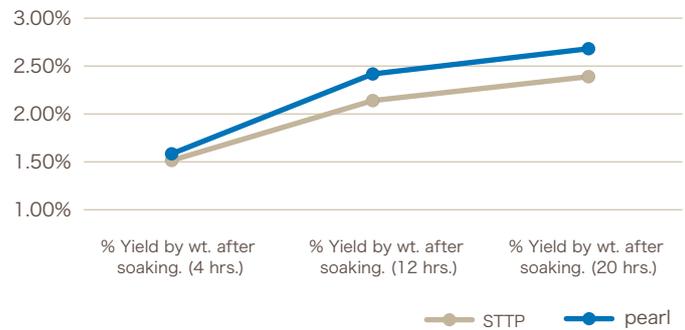
REDUCES FREEZING & THAW DRIP LOSS

Comparison of Freezing loss & Thawing loss



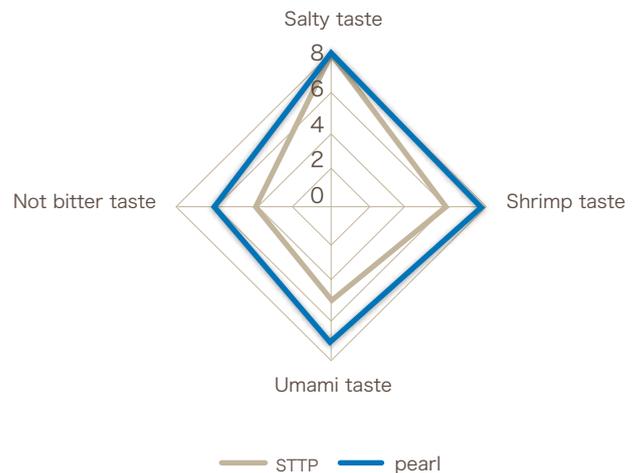
IMPROVES YIELD

Comparable yield after soaking of shrimp with STPP and pearl



IMPROVES ORGANOLEPTIC PERFORMANCE

Sensory taste of shrimp with STPP and pearl



pearl® Applications in Seafood Processing

Fish Fillets



Dipping the fish fillets in a 5 – 10% solution of pearl P12 produces a surface coating of dissolved proteins which helps retain the natural juices of the fish, and helps lock in the flavour. In addition, the thaw-drip loss of the frozen fillets will be reduced. Firmer bodied species can be treated by injection and tumbling.

Shrimp



Treatment of shrimp with our pearl® range of phosphate blends reduces the thaw-drip loss when frozen. Treatment of PDT0, HLSO and butterfly shrimp prior to cooking increases retention of natural juices, and reduces the cook-cool loss. Our pearl® range of products can also help prevent melanosis in HOSO.

Surimi



Surimi is produced by mincing finfish meat and then refined by a number of different washes. Our pearl range of phosphate blends can act as a cryoprotectant to prevent protein denaturation on storage of Surimis.

Scallops



Sea scallops do not survive for long after being taken out of the water, and are usually chilled on the boat itself to prevent spoilage. Our pearl range of phosphates can be used in scallops to extend their shelf life. pearl phosphates would also help scallops to retain more moisture and stop from shrinking

OUR CUSTOMISED SOLUTIONS FOR SEAFOOD PROCESSING

Application	Product	Advantages and properties of the product
Shrimp	pearl P02	High water holding capacity and maintains natural color of pigment High solubility in chilled water
	pearl P03	Maintains natural texture and color of the shrimp Reduces cooking loss and maintains delicacy of the taste
	pearl N09	Maintains natural texture and color of the shrimp Reduces cooking loss
	pearl N12	Low sodium content Retains pigment and enhances red color after cooking
	pearl EZ0	Product with natural ingredients Retains natural appearance and taste
Fish Application	pearl N08 pearl P09	Improves water holding capacity and maintains natural color of pangasius hypethalomso Reduces ammonical smell and avoids breakages of fish fillets during storage
	pearl NC	Produces firm texture and improves the color of fish fillets
	pearl EZ0	Product with natural ingredients Produces firm texture and reduces the freezing losses
Scallop and Muscle	pearl N06	Maintains the natural shape of the scallops Improves the texture and juiciness
Cephalopod	pearl C50	Prevents oxidation and rancidity thereby maintaining the natural taste
		Produces firm texture

In addition to the above range, we also have an extensive application laboratory which is available to provide custom made solutions to your seafood processing problems. Please contact us for more information.

ADITYA BIRLA



CHEMICALS

WHERE WE ARE AROUND THE WORLD

Aditya Birla Chemicals (Thailand) Ltd.
is part of one of India's most respected
industrial houses, **the Aditya Birla Group.**

- US \$ 40 Billion of Revenues
- Fortune 500 Company
- Present across 37 Countries
- More than 100,000 Employees worldwide

Aditya Birla Chemicals (Thailand) Ltd.
serves customers across the world operating
in diverse industries such as food processing,
personal consumer products, pulp and paper
detergents, water treatment and more.



OUR CUSTOMISED SOLUTIONS FOR FOOD PROCESSING

corino[®]

Phosphates for Cheese

gust[™]

Phosphates for Meat

pearl[®]

Phosphates & Non Phosphates
for Seafood

délice[™]

Phosphates for Bakery

Aditya Birla Chemicals (Thailand) Ltd.

Phosphates Division / Marketing Department

77 Moo 6, Soi Sukhaphiban 1

Poochao Samingprai Road, Samrong

Phrapradeng, Samutprakarn 10130, Thailand

T. +66 2 7042100

F. +66 2 7484970

E. customerservices.thaichemicals@adityabirla.com

www.adityabirlachemicals.com



This above information and recommendations given by us (ABCTL) is to the best of our knowledge & ability and is intended to provide general notes on our products and their usages. It should not be therefore construed as guaranteeing the specification of the product described or their suitability for a particular application. We expressly request the customer or end users of our products to perform such tests prior to any commercial use or application of our products for specific intended use. No representation, warranty or guarantee is made as to its accuracy, reliability or completeness. No consequential losses shall be entertained by usage of the product.