EverFresh®

The Safe Alternative to Sulfites

SunOpta Ingredients Group is a premier supplier of value added ingredients to the global Food and Beverage Industry. The world’s largest producer of Oat Fiber also offers Soy Fiber, Organic Fibers (Oat/Soy), Stabilized Brans (Wheat/Oat/Corn) and Wheat Germ, Specialty Starches, Ingredient Systems, Cellulose Gel, Konjac Flour, Dry Sweeteners (Honey, Molasses), Acid Whey, Contract Manufacturing Services, and EverFresh®.

What is EverFresh®

EverFresh® is the brand name for a compound called 4-hexylresorcinol that binds the enzyme that causes melanosis or blackspot. After dipping shrimp or other crustaceans in an EverFresh® solution, **blackspot will not occur** after rinsing, refrigerating, freezing or thawing.

Blackspot is a surface discoloration

Blackspot on crustaceans such as shrimp is a harmless, but objectionable, surface discoloration resulting from a series of **biochemical reactions**. The reactions are initiated and accelerated by a **naturally occurring enzyme**, Polyphenol oxidase (PPO), which is present under the shrimp shell. Blackspot is also commonly called melanosis and is not caused by excessive levels of spoilage bacteria.

EverFresh® prevents blackspot

EverFresh® is a proprietary and patented compound that seeks out the enzyme responsible for the brown and black pigments that are visible as blackspot, and effectively **shuts the enzyme down**. Once EverFresh® has deactivated the enzyme, blackspot is prevented from occurring even after rinsing or thawing; a **significant benefit** for block frozen shrimp entering the retail markets.

EverFresh® works so efficiently that residuals on the shrimp meat are typically less than 1ppm. EverFresh® permits delivery of a high quality product with **improved stability against blackspot development**, **without any effect** on the flavor or texture of the shrimp.

Other applications for EverFresh® include melanosis inhibition in **Lobster, Crab, Prawn and Crawfish**. Literature also suggests efficacy in **Sliced Fruit**.

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EverFresh®
Melanosis Inhibitor for Crustacean Blackspot Prevention

Problems with Sulfites:

- Can be dangerous, especially in enclosed areas, due to release of SO2 vapors
- FDA restricts its use
- Must be labeled on shrimp packages
- Not always effective
- Difficult to dose accurately
- Some consumers are allergic
- Loses effectiveness, especially after thaw of frozen product
- Extra dosage may be required to maintain efficacy

Advantages of EverFresh®:

- Extremely effective
- Very Safe to handle and use
- Generally Recognized As Safe (GRAS)
- Classified as a processing aid in most countries—does not require labeling
- Abuse-proof: pre-measured pouches for accurate addition to dip tanks
- Compact package is easy to store
- Consistent shrimp quality even after thaw
- Effective on heads-on product
- No extra dosage required
- EverFresh® can increase your profit—you can sell more of what is caught

EverFresh® is easy to use

EverFresh® is conveniently packaged for direct addition to 25 gallons (95 liters) of water in a 30 gallon (115 liters) dip tank. This solution will treat 10 dip baskets at 55 pounds (25 kilograms) of shrimp (total: 550 lbs / 250 kg). This use is similar to the recommended application of sulfites.

Packaging of EverFresh®

EverFresh® is packaged in weatherproof, pre-measured 7.05 ounce (200 gram) pouches. Pouches are available in cartons of sixteen (75 cartons/pallet).

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Blackspot on untreated pink shrimp
Shrimp that have undergone the recommended EverFresh® dip