

Efficient Solutions for the Aquaculture Industry

Sodium Metabisulfite Food Grade



BASF SE
Monomers Division
67056 Ludwigshafen
GERMANY
shrimps@basf.com

www.monomers.basf.com

DISCLAIMER:
EXCLUSION OF LIABILITY CLAUSE

THE DATA CONTAINED IN THIS PUBLICATION ARE BASED ON OUR CURRENT KNOWLEDGE AND EXPERIENCE. IN VIEW OF MANY FACTORS THAT MAY AFFECTED THE PROCESSING AND USE OF OUR PRODUCT, THERE DATA DO NOT RELIEVE PROCESSORS OF THE RESPONSIBILITY TO CARRY OUT THEIR OWN INSPECTIONS AND TESTS, NEITHER DO THESE DATA IMPLY ANY GUARANTEE OF CERTAIN PROPERTIES, NOR THE SUITABILITY OF THE PRODUCT FOR A SPECIFIC PURPOSE. ANY DESCRIPTIONS, DRAWINGS, PHOTOGRAPHS, DATA PROPORTIONS, WEIGHTS, ETC. GIVEN HEREIN MAY CHANGE WITHOUT PRIOR NOTICE AND DO NOT CONSTITUTE THE AGREED CONTRACTUAL QUALITY OF THE PRODUCT. IT IS THE RESPONSIBILITY OF THE RECIPIENT TO ENSURE THAT ALL PROPRIETARY RIGHTS, LAWS, AND LEGISLATION ARE OBSERVED. (07/2018)



Save **30%**
SMBS
for melanosis
treatment*

*validated by independent
study at Aquaculture Business
Research Center Kasetsart
University Bangkok Thailand

 **BASF**
We create chemistry

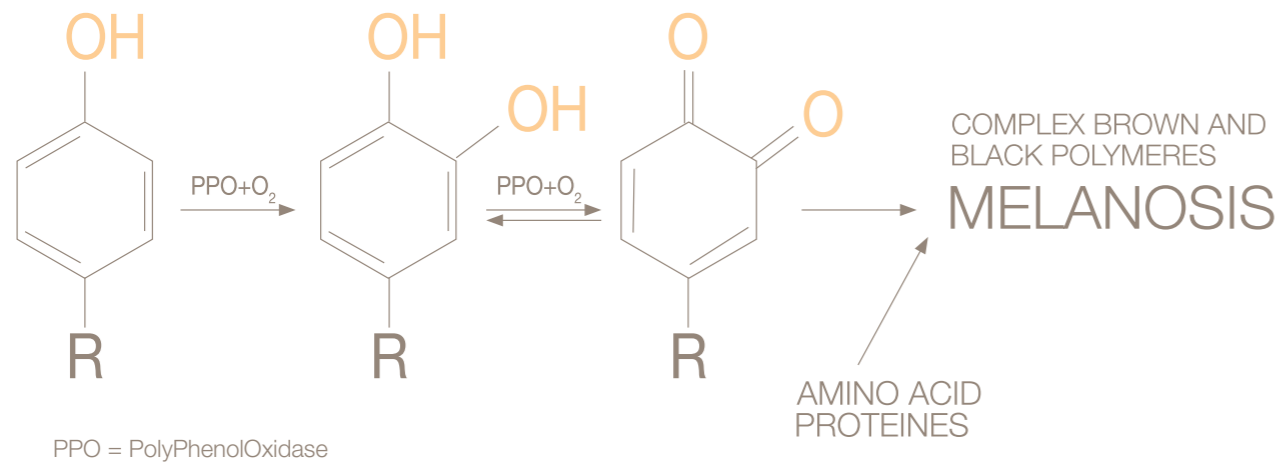
Made in Germany



Blackspot is a surface discoloration.

Blackspot is also commonly called melanosis and is not caused by any levels of spoilage bacteria. It occurs in all crustaceans such as shrimps and is the result of a natural occurring enzyme called polyphenol oxidase (PPO) which is present under the shell of the shrimp. Melanosis has no impact on the flavor of shrimp and is not harmful to consumers. However, the black spots can drastically affect consumer acceptability of the products and significantly diminish their market value.

HOW BLACKSPOT DEVELOPS



SMBS effectively inhibits Melanosis.

Sodium Metabisulfite (SMBS) has been a world-wide and effective practice for many years against Melanosis. While working as a reduction agent and as an oxygen scavenger it prevents polyphenol oxidase which is the root cause of enzymatic blackening of shrimps.

WHAT IS MELANOSIS?

... “LESS PRODUCT MORE OUTPUT”

up to 30% more efficient

positive anti-microbiological effect

Independent studies of Aquaculture Business Research Center, Kasetsart University Bangkok in Thailand have shown better performance compared to other market products. Successful melanosis treatment with up to 30% less SMBS of BASF has been conducted. Additionally, it prevents colony-forming units (CFU). due to its anti-microbiological effect which extends the shelf life of the shrimp.

- reduces your output losses due to melanosis
- helps to stay within legal SO2 limitations



SMBS SMBS SMBS



- We are the worldwide only sulfite producer with **BRC7 (British Retail Consortium) certification**, the highest food standards globally (as at 2018). Among others we are GMP (Good Manufacturing Product) and HACCP (hazard analysis and critical control points) as well as HALAL and KOSHER certified.



- BASF stands for stable **outstanding food quality**. We guarantee excellent purity and highest safety standards.
- Know-how over more than 125 years on dedicated production lines for food guarantee **process stability made in Germany**.

BASF ADVANTAGES