



## HAIFA FOOD PHOSPHATES

# M 218 SQD

Haifa's **M 218 Super Quick Dissolved (SQD)** is a specially processed Sodium Tripolyphosphate to be used as a multi-purpose phosphate in meat, poultry and seafood processing.

**M 218 SQD** is suitable for a variety of applications at a full scale of temperatures. Specifically developed for ice-cold brines, it is ideal for both injection and tumbling.

**M 218 SQD** is a performance upgrade to Haifa's series of Quick Dissolved Phosphates ( M 216S and M 217). It has extremely high dissolution rate even in ice-cold conditions.

Low temperature, presence of salt and other pickle ingredients do not allow completion of the dissolution of regular sodium tripolyphosphates. Slight agitating produces lumps and hard cake at the bottom of the tank, which are very difficult to dissolve. Non-dissolved particles can block pump filters and injection needles orifices, or can migrate into the meat or seafood causing uncured spots, non-uniform texture and cooking losses. In minced meat (dry or slurry addition) the dissolution rate is critical in achieving the needed rate of reaction with proteins, which fixes the quality of the end product and efficiency of the processing cost.

**M 218 SQD** shows zero caking in non-agitated brine and high dissolution rate in brine mixtures. Furthermore, **M 218 SQD** contains chemically incorporated active pyrophosphate, which has extremely high capability to increase water binding by the muscle. **M 218 SQD** enhances the retention of juices, which otherwise might be lost during curing, thawing and cooking. It also preserves flavor, while reducing shrinkage and maintaining nutritional value. **M 218 SQD** is a non-dust, free flowing granular product, highly convenient for handling.

Haifa's **M 218 SQD** provides improved processing efficiency, quality product and cost effectiveness.

