An underwater photograph showing a crab in the foreground and a red rectangular object in the background, surrounded by dark, thin branches or sticks. The water is clear and greenish-yellow.

# X-Fresh™ (4-HR) in the Treatment of Crustaceans

EXPLORING THE BENEFITS  
AND EFFECTIVENESS OF X-  
FRESH™



## Menu

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  - Mechanism of Action
  - Economic Advantages
  - Effectiveness and Versatility
  - Usage and Safety
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# Introduction to X-Fresh™



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## Overview of X-Fresh™ and its benefits

### Strong Antioxidant Properties

X-Fresh™ contains 4 Hexyl-resorcinol, known for its powerful antioxidant effects that help maintain freshness.

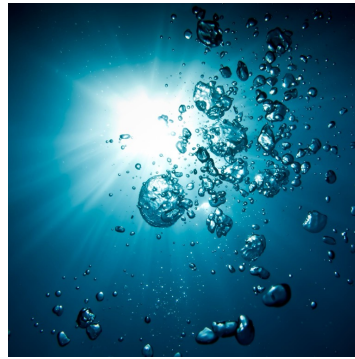
### Preservation of Crustaceans

The formulation enhances the preservation of crustaceans, ensuring they remain fresh and appealing for longer periods.

### Market Advantage

By enhancing freshness and appeal, X-Fresh™ provides a significant market advantage for crustacean products.

Key features:  
Non-allergenic,  
antioxidant, safe  
to handle and use



### Non-allergenic Nature

X-Fresh™ is designed to be non-allergenic, ensuring safety for both crustaceans and those handling it.



### Antioxidant Properties

The antioxidant properties of X-Fresh™ help prevent spoilage, ensuring freshness and product longevity.



### Safe Handling

X-Fresh™ is safe to handle, promoting a hygienic approach in food processing and handling.

# Applications in Various Types of Crustaceans

## Versatile Applications

X-Fresh™ can be effectively applied to multiple crustacean species, enhancing freshness and quality.

## Shrimp Processing

X-Fresh™ is specifically suitable for shrimp, optimizing their flavor and texture during processing.

## Crab and Lobster Use

The product can also be adapted for crab and lobster, ensuring high quality for these premium crustaceans.



# Mechanism of Action

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# Preventing enzymatic catalytic oxidation

## Role of X-Fresh™

X-Fresh™ plays a crucial role in preventing spoilage by inhibiting enzymatic reactions that lead to oxidation.


## Enzymatic Catalytic Oxidation

Enzymatic catalytic oxidation is a major cause of spoilage in food products, particularly in crustaceans.

## Maintaining Freshness

By preventing oxidation, X-Fresh™ helps maintain the freshness and quality of crustacean products over time.





# Anti-melanotic additives: maintaining optimal conditions

## Importance of Color Retention

Maintaining the color and appearance of crustaceans is crucial for market appeal and consumer acceptance.

## Role of Anti-melanotic Additives

Anti-melanotic additives play a key role in preventing discoloration and enhancing the visual appeal of crustaceans.

## Impact on Marketability

The use of these additives can significantly increase the marketability of crustaceans, benefiting sellers and consumers alike.

# Comparison with Sulphite- Based Solutions



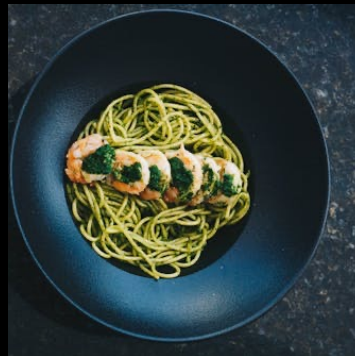
## Allergic Reactions

Sulphite-based solutions can trigger allergic reactions in sensitive individuals, posing health risks.



## Safer Alternative

X-Fresh™ is a safer alternative to sulphite-based solutions, ensuring better health for consumers and handlers.



## Consumer Health

Adopting X-Fresh™ helps maintain consumer health without compromising food safety or quality.

# Economic Advantages





## Cost-effectiveness compared to competing products

### Cost-Effectiveness

X-Fresh™ offers greater cost-effectiveness, allowing businesses to reduce expenses and improve profitability.

### Profit Margin Enhancement

Using X-Fresh™, businesses can significantly enhance their profit margins without compromising on quality.

### Quality Maintenance

X-Fresh™ ensures product quality is maintained while being more affordable than competing products.

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# Better value for preservation and longevity

## Cost Savings

X-Fresh™ provides upfront cost savings by minimizing the need for frequent replacements and spoilage.

## Long-Lasting Preservation

The long-lasting preservation capabilities of X-Fresh™ ensure that products remain fresh for extended periods.

## Waste Reduction

By extending the shelf life of products, X-Fresh™ significantly reduces food waste, benefiting both consumers and the environment.



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# Market Differentiation and Customer Health Care

## Competitive Advantage

Utilizing X-Fresh™ gives companies a unique edge in a crowded market, attracting health-conscious consumers.

## Quality and Safety

The focus on high-quality and safe products ensures customers feel confident in their health choices.

## Health-Conscious Offerings

Providing health-conscious options meets the growing demand for healthier alternatives in the marketplace.





Effectiveness  
and  
Versatility



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# Maintaining color and texture in refrigerated and frozen products

## Color Preservation

This product ensures that the color of crustaceans remains vibrant, meeting consumer expectations for freshness.

## Texture Maintenance

Maintaining the texture of crustaceans is crucial for quality, and this product excels in achieving that.

## Refrigeration and Freezing

Whether refrigerated or frozen, this product protects the quality of crustaceans throughout their shelf life.



# Preserving organoleptic properties

## Importance of Organoleptic Properties

Organoleptic properties refer to the sensory characteristics of food, essential for consumer satisfaction and enjoyment.

## Role of X-Fresh™

X-Fresh™ technology plays a vital role in preserving crustaceans' natural flavors and aromas, enhancing consumer experience.

## Enhancing Consumer Satisfaction

By retaining the organoleptic properties, X-Fresh™ ensures that crustaceans meet consumer expectations for freshness and flavor.



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## Enhancing the shine and appearance of crustaceans

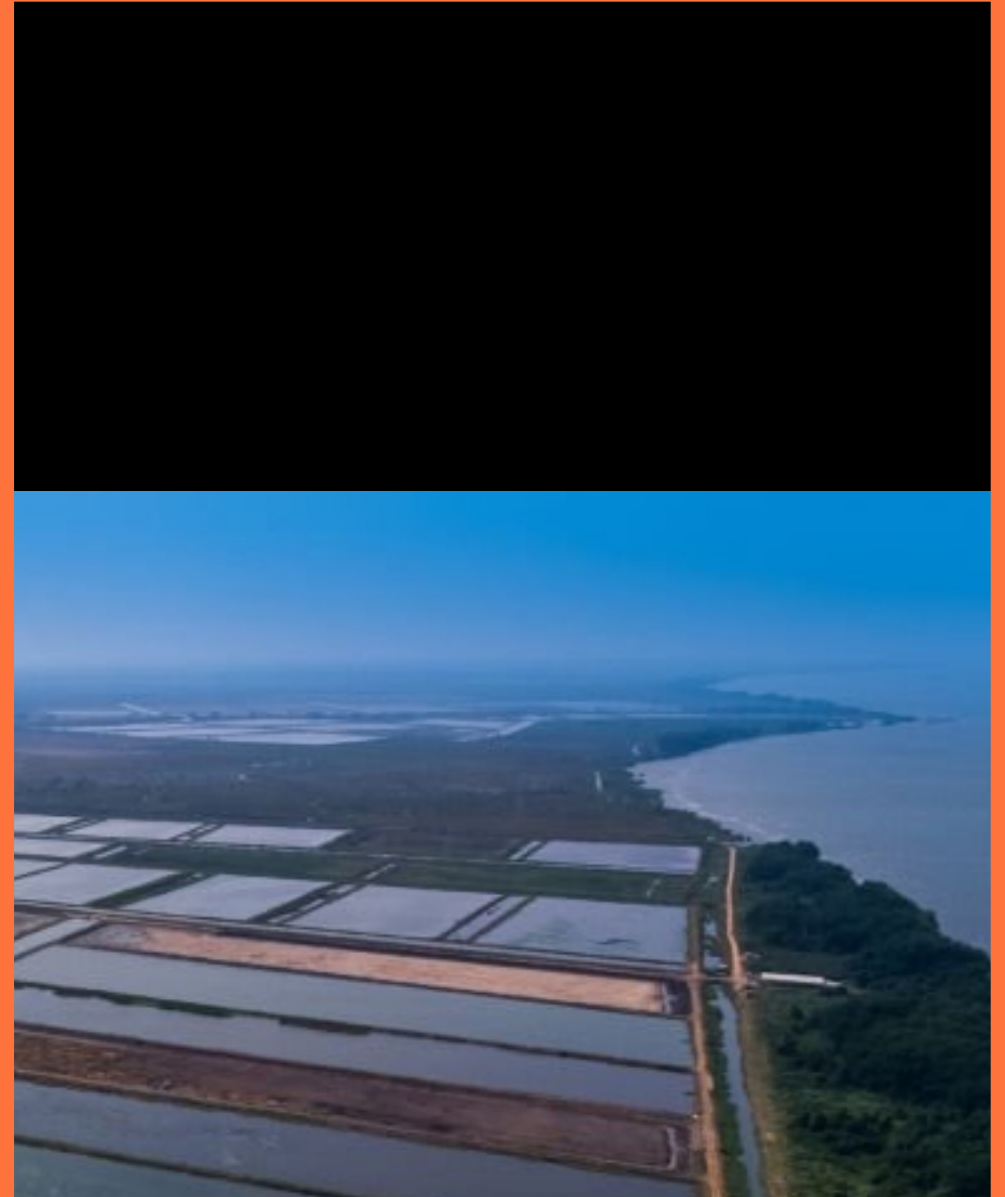
### Visual Appeal

X-Fresh™ significantly improves the shine of crustaceans, making them visually appealing to consumers.

### Marketability Improvement

Enhancing the appearance of crustaceans can increase their attractiveness to buyers, boosting sales in the seafood market.

# Usage and Safety



# Safe handling and usage guidelines

## Formulation Safety

X-Fresh™ is designed for safety, ensuring it can be handled easily without risk.

## Recommended Application Guidelines

Following application guidelines is crucial to maximize the benefits of X-Fresh™ and ensure effective use.





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# Non-allergenic properties

## Safe for Consumers

X-Fresh™ is designed to be safe for consumers, minimizing the risk of allergic reactions.

## Handler Safety

This product ensures safety for handlers, preventing adverse reactions during use and application.

## Non-allergenic Assurance

X-Fresh™ provides assurance to users with verified non-allergenic properties, enhancing overall confidence.



# Contact information and support

## Customer Support Team

Our dedicated customer support team is available to assist you with any inquiries or issues regarding X-Fresh™.

## Inquiries and Assistance

Feel free to reach out for any questions or concerns. We're here to help you navigate your experience.

## INTABIOTECH SL

Botiguers, 3, 46980, Paterna, Valencia, Spain.

Parque Empresarial Táctica (Táctica Business Park)

+ (34) 881 092 720 · General Enquiries.

[www.intabiotech.com](http://www.intabiotech.com)

[intabiotech@intabiotech.com](mailto:intabiotech@intabiotech.com)

# Conclusion



**X-FRESH™**

**Your Health is OUR PRIORITY**

We offer highly effective products that prevent enzymatic catalytic oxidation. With anti-melanasic additives you can Keep your catch in optimal condition even after long periods of freezing, ... while you take care of customers health and market differentiation.

**Our Sulphite-Free Solution**

- Better Value**  
More cost-effective than any other competing products and solutions
- Top Performance**  
Maintains original color and texture up to 11 days in refrigerated products and 24 months in frozen, logen than KMBS
- Preserves Foods**  
It does not alter organolepsys of prwns, Shrimps and Crustaceans strengthening soft parts of crustaceans
- Advantages**  
Unlike other sulphite-free products, i gives raw materials and intense shine, including intensity of eyeball.

**Non- allergenic, Antioxidant, Safe to handle and use!**

**Effective % Versatile. Can be used in all tyipes of crustaceans,; Shrimp, Prawns, Lobsters, Crab, etc.**

**Opening Hours:**  
Monday to Friday  
9:30 AM – 8:00 PM

**Contact Us:**  
+34 881 092 720  
intabiotech@intabiotech.com

[www.intabiotech.com](http://www.intabiotech.com)

## Innovative Treatment Solution

X-Fresh™ is an innovative solution designed for the effective treatment of crustaceans, improving seafood quality.

## Safety and Effectiveness

This product combines safety and effectiveness, ensuring that crustaceans are treated without compromising quality.

## Economic Advantages

X-Fresh™ offers economic benefits to seafood producers, enhancing their operations and profitability.

## INTABIOTECH SL

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X-Fresh™ is produced and manufactured in Barcelona, Spain, under license of the owner of IP/PI rights.