



EverFresh®

The Safe Alternative to Sulfites

Preserve Quality.
Protect Profit.
Extend Shelf Life.

What is EverFresh®

EverFresh® is the brand name for a compound called **4-hexylresorcinol**. EverFresh® is a sulfite-free anti-melanosis treatment that works by inhibiting the enzymatic oxidation of polyphenols in shrimp exoskeletons. This oxidation process is what causes the appearance of black spots, a major quality concern in fresh seafood markets.

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 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® that inhibit melanosis in **Lo**bs**ter, Crab, Prawn, and Crawfish.**

Trusted by commercial fisheries, distributors, and processors, EverFresh® helps maintain product quality from catch to customer.



EverFresh®

Melanosis Inhibitor for Crustacean Blackspot Prevention



Blackspot on untreated pink shrimp



Shrimp that have undergone the recommended EverFresh® dip

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

One 7.05 ounce (200g) packet of EverFresh® is needed per 25 gallons (95 liters) of water. This solution will treat 10 dip baskets at 55 pounds (25 kilograms) of shrimp (total: 550 pounds/ 272 kilogram).

Packaging of EverFresh®

EverFresh® is packaged in a 7.05 ounce (200g) pouch, 16 pouches per carton (75 cartons/pallet). Storage under federal GMP guidelines will ensure an 36 month shelf life.



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