




Processing of surimi

 Fluctuating fish qualities that depend on the haul, the age of the fish, the available food resources and the purity of the water have a considerable influence on the quality of the pressed fish mass surimi.

"In order to achieve consistently high quality, manufacturers have to compensate for these fluctuations by using specific stabilising systems," Friedemann Nau of Hydrosol, told International Meat Topics.

Their tailor-made compounds from the HydroTOP range ensure that the end products made from



surimi are of excellent quality in respect of taste, appearance and consistency; and, in this way, they compensate to a large extent for biological and technical fluctuations in the raw material. Only with the aid of specific combinations of surimi and dry substances (starch, protein, oil, HydroTOP) and the added water is it possible to create a structure similar to that of traditional, quality products.

"That can only be achieved in a complex design process, using highly specific phosphates, hot and cold gelling hydrocolloids with synergistic effects and protein," Friedemann added.

Hydrosol's combinations of active ingredients are designed for 25-35% surimi or a water content of 45-55%, depending on the desired quality; they are geared precisely to the customer's quality requirements.

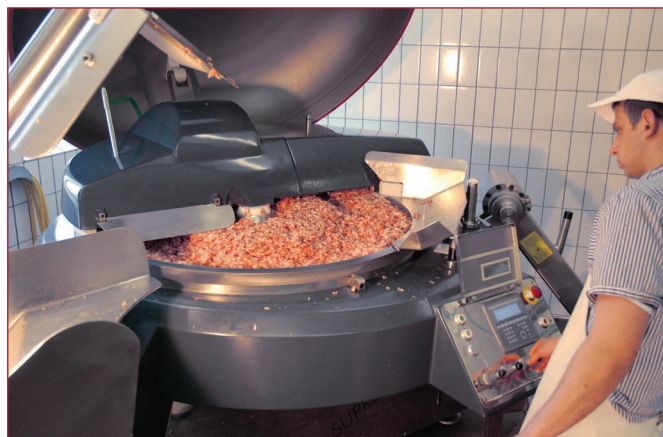
The stabilising systems from the HydroTOP MIX 50 and MIX 100 series have proved highly effective in the manufacture of surimi end products.


Hydrosol uses only top quality hydrocolloids which result in optimum viscosity even at low temperatures.

"In the cold condition the products' water binding and film forming properties promote the formation of a stable, viscous protein/starch matrix. In this network the water is immobilised. That is the prerequisite for continuous mechanical processing into thin strips about one millimetre in thickness," Friedemann explains.

"When the mixture is heated the protein coagulates and the starch swells. When it cools down, the stabilising systems start to solidify at around 50°C and form a gel capable of slicing."

✉ info@hydrosol.de



 After an extensive two year research and development project, Kilia has provided the revolutionary ECO 6000 material for the meat industry, which forms the basis for their new Supreme Cut bowl cutter generation. This new high-tech material offers numerous advantages to customers. It has a speed of 180m second (up to 6,000rpm), made possible by the ideal vibration damping properties, which are tenfold better than those of other materials used in this field (for example stainless steel). Thus, the Supreme Cut is not only fast, but also very quiet with a long serviceable life. It is also very easy to clean with surfaces optimised for water drainage. The optionally available patented Kilia automatic cleaning system provides an additional component for optimal cleaning precision and hygiene.

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Coatings receive certification

Specialty Products Inc (SPI), makers of polyurea protective coatings, has received FDA certification for its use as a direct food contact coating.

The food industry invests millions of dollars in infrastructure and cleaning procedures to ensure food is safe to eat yet bacteria can find their way into the smallest nooks.

Additionally, expensive equipment can be prematurely worn down from accelerated corrosion and abrasion damage from repeated cleaning. Indirect and direct food contact coatings can play a key role in solving this significant challenge.

SPI's polyurea protective coatings provide a reliable solution that is backed by independent third-party certification.

"The recent FDA-21 CFR certification of SPI's cutting edge coatings fills a large void within an industry seeking credible compliance for coatings with incidental and direct food contact regulations," Dan Helton, president and founder of Specialty Products, told International Meat Topics.

SPI's eco-friendly, elastomeric, fast-set protective coatings contain 100% solids and have zero VOCs.

The fast-set or rapid curing coating properties allow the business owner to minimise downtime and quickly return the asset to service.

The coatings also form a seamless membrane, providing a durable surface that can withstand repeated power washing and is resistant to many sanitising chemicals.

This eliminates nooks and crannies where harmful bacteria can grow.
✉ www.specialty-products.com

Bovine Inspection handbook

by Andy Grist

BOVINE - 2nd EDN 2008

Paperback 220 pages

ISBN 978-1-904761-83-9

£40.00 + p&p

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