

Processing fish balls and crab sticks

Various kinds of fish balls and crab sticks are enjoyed as delicious food all over Asia and are exported into various countries. Well known in the United States already, they are now also making their appearance in Europe, Kilia's marketing & sales manager Dr Andrea Freese told AMEFT.

Both products are produced in bowl cutters or – with better results – in vacuum bowl cutters. Some fish processing companies carry out the first step only, in producing surimi paste, for which pieces of different fish have been processed for a short time together with phosphate, using a low knife-shaft speed of a bowl cutter. The paste is then sold in frozen portions to other processors, who manufacture the fish balls or crab sticks: After a short period of low speed cutting the surimi is combined with ice, water and additives according to the recipe of the processing company. The product is subsequently processed into a



Kilia's Dr Andrea Freese

fine emulsion at high speed. Usually, additional ice can be added during this part of the process, Dr Freese explained.

In order to achieve a high level of product quality at low cost, several important features are required in a bowl cutter. The machines should have low power con-

sumption but offer a high speed. They should feature excellent emulsifying capacities with good water binding properties and they should allow the production of a chewy end product.

Kilia bowl cutters and vacuum bowl cutters can be found in fish processing companies all over the world (with a special emphasis on Asia and United States) and are used both for the production of surimi paste and fish balls/crab sticks. Kilia machines convince with their high quality and their durability in addition to their excellent product quality track record. A special advantage of Kilia series 4000 Express bowl cutters is the maintenance-free knife-shaft system with a two-year guarantee. For bowl cutters with a capacity of 200 l and more, the economical patented KILIA Fully Automatic Cleaning System is available as an option.

The company's network of representatives in over 65 countries ensures that competent service partners are available for all customers. The German firm supplies a range of cutting and mixing machinery for the food processing industry, including meat and fish.

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is the EXPORT OFFICE of MARCATO S.p.A. ITALY, the world's largest factory for pasta and noodle makers, as well as for biscuit/cookie makers.

MARCATO's easy-to-use machines are found in the kitchens of most restaurants, hotels, hawkers and, of course, everyday homes throughout the world.

The company's latest item is the PASTABIKE set for which MARCATO also has the world-wide patent as for the other machines. PASTABIKE is used for making dumplings (Wantan, Halfmoons, Tortellini, etc).

Besides pasta machines and cake makers, has also developed other machines such as the multi-purpose REGINA manual pasta and noodle machine for extruded pasta (e.g. macaroni, fusili, etc.) In only seconds, it can also be used as a dough mixer, meat mincer, sausage maker and mill/grinder, just by changing some parts.

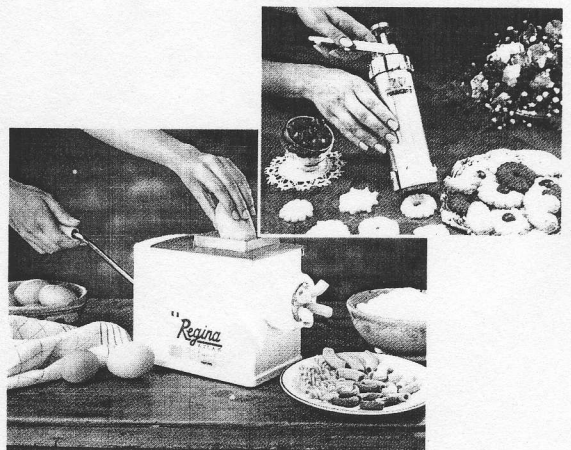
GLOE has been responsible for promotion, marketing and sales of this very famous range for nearly 20 years in almost all parts of the world, and can be seen at most food and hotel fairs around the globe.

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