

KATCH® – Seafood Solutions

High-performing solutions for restoring the natural water binding capacity of the raw muscle proteins.

Applications:

Suitable for seafood products like fish fillets, crustaceans, shellfish and crab meat – can be soaked, tumbled or injected.

Benefits:



Brine Preparation

- Total dispersion
- Optimum efficiency
- pH control



Soaking Injection

- Retain moisture level
- Maintains freshness and moisture



Freeze Storage Distribution

- Freeze burn and oxidation protection
- Shelf-life during storage



Thawing Loss

- Yield (loss reduction) and quality gains
- Bite texture
- Succulence
- Appearance



Loss In Cooking

- Yield (loss reduction) and quality gains
- Bite texture
- Succulence



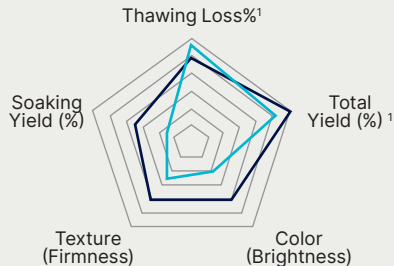


Seafood Applications

KATCH® NEW | Food grade sodium tripolyphosphate for seafood and fish application (pH in 1% solution: 9.5 - 10.1)

YIELD COMPARISON IN SHRIMP

- Control
- KATCH® NEW



Functions & Properties

- Sequestrant of multivalent metal ions, thereby inhibiting oxidative rancidity
- Protein stabilization for moisture and freshness retention
- Quickly dissolves

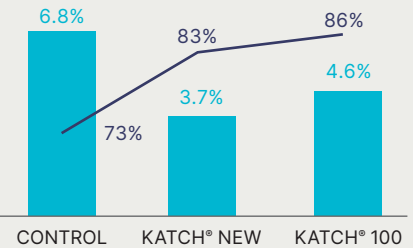
How to Apply

- May be applied by: injection, dipping or tumbling to achieve 0.4 - 0.5% by weight in fish fillets
- Dipping/soaking fresh shrimp and/or scallops to a 3 - 6% solution

KATCH® 100 | Specialty phosphate blend for superior cooking yields and total yield management (pH in 1% solution: 9.9 - 10.9)

YIELD COMPARISON IN SCALLOP APPLICATION

- Soaking Grain (%)²
- Total Yield (%)²



Effects

- Protein stabilization for moisture and freshness retention
- Superior cooking yields, resulting superior total yields
- Succulence and firm bite (texture) of cooked shrimp and scallops

Advantages

- May be applied by: Injection, dipping, or tumbling to achieve 0.4 - 0.5% by weight in fish fillets
- Dipping/soaking fresh shrimp and/or scallops to a 3 - 6% solution

KATCH® 200 | Specialty phosphate 1E for superior yields in shrimp soaking (pH in 1% solution: 9.5 - 10.0)

YIELD COMPARISON IN SHRIMP



Functions & Properties

- Superior soaking yields due to protein stabilization and moisture retention
- Maintains natural color after processing and cooking
- Quickly dissolves even at low temperature conditions

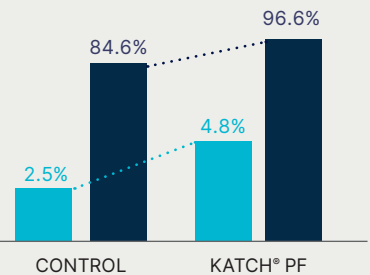
How to Apply

- May be applied by: injection, dipping or tumbling to achieve 0.4 - 0.5% by weight in fish fillets
- Dipping/soaking fresh shrimp and/or scallops to a 3 - 6% solution

KATCH® PF | Clean Label Solution – Proprietary blend of food ingredient – non-phosphate (pH in 1% solution: 8.5 - 9.5)

YIELD COMPARISON IN TILAPIA FILLETS APPLICATION

- Soaking Yield (%)³
- Total Yield (%)³



Effects

- Sequestration of multivalent metal ions, thereby inhibiting oxidative rancidity
- Control of moisture loss during thawing a cooking
- Color, flavor and texture maintenance

Advantages

- May be applied by: injection, dipping or tumbling to achieve 0.4 - 0.5% by weight in fish fillets
- Dipping/soaking fresh shrimp and/or scallops to a 5 - 7% solution

¹ Parameters of Experiment: Lab bench trials. Raw material: Fresh non-treated, PUD grey type shrimp (Litopennaeus vannamei), 3.5-8g individual weight, controlled weight distribution range in sample, triplicate samples per trial. Process: 60-minute soaking, brine temperature <5°C, blast freezing, thawing (20-22°C), steam cooking to internal temperature of 62.5°C.

² Parameters of Experiment: Lab bench trials. Raw material: Fresh, frozen/thawed, non-treated, out of shell scallops, triplicate samples per trial. Process: 60-minute soaking, brine temperature <5°C, thawing (20°C), steam cooking to internal temperature of 62.5°C.

³ Parameters of Experiment: Lab bench trials. Raw material: Fresh, frozen/thawed, non-treated, white tilapia fillet, without skin and bones, 80-130g individual weight, controlled weight distribution range in sample, triplicate samples per trial. Process: Brine temperature <5°C, blast freezing, thawing (20-22°C), steam cooking to internal temperature of 62.5°C.

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