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

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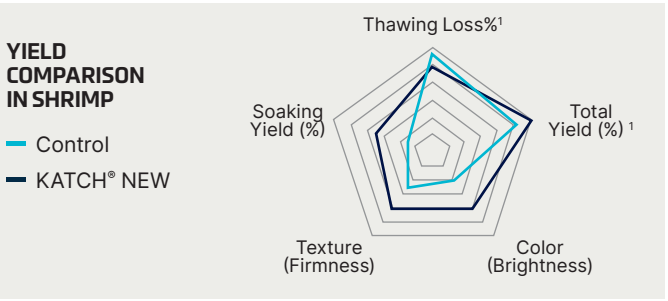
Seafood Applications

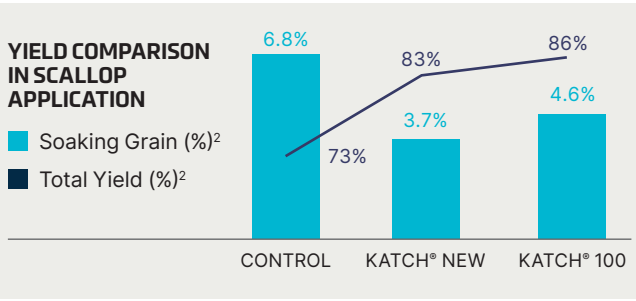
KATCH® NEW | Food grade sodium tripolyphosphate for seafood and fish application (pH in 1% solution: 9.5 - 10.1)



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

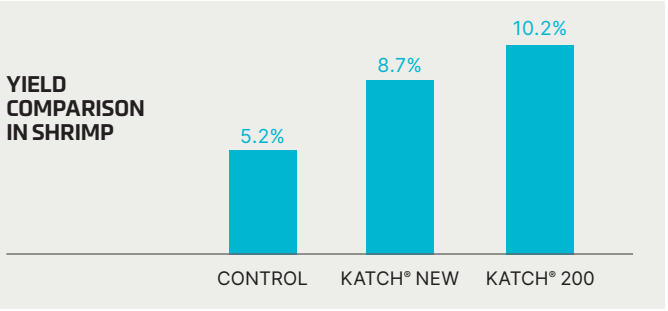
KATCH® 100 | Specialty phosphate blend for superior cooking yields and total yield management (pH in 1% solution: 9.9 - 10.9)



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

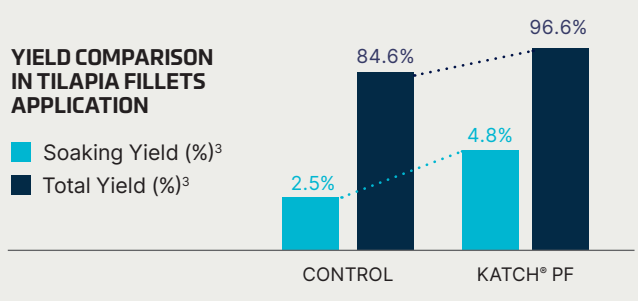
KATCH® 200 | Specialty phosphate 1E for superior yields in shrimp soaking (pH in 1% solution: 9.5 - 10.0)



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)



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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