

Rapid cooling of Salmon.

It is important to cool the fish rapidly to ensure the optimal quality, bleeding and shelf life.

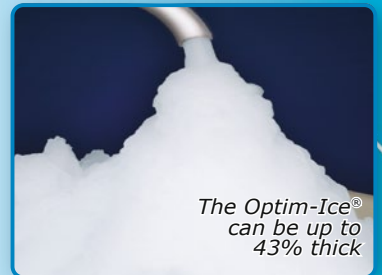
Optim-Ice® has been used for rapid cooling of salmon in Norway, Scotland and the Faroe Islands. The applications differ, but have all the same benefits of cooling the salmon quickly and economically down to the right temperature for processing.

There have been basically 2 methods used; in tanks chilling live and bled salmon. Chilling the salmon live in large tanks is done in a plant in the Faroe Islands. In this plant the fish are pumped from a wellboat into a 100 ton tank, where they are chilled down for 30 minutes. When leaving the tank they are killed and enter a bleeding tank for 10 minutes, followed by a washing tank for 20 minutes. Each tank is chilled by Optim-Ice® and the control system for these tanks is supplied by Optimar Iceland Inc. The temperature in each tank is monitored and the ice is produced according to the target temperature chosen for the tanks.

At a processing plant in the Shetland Islands Optim-Ice® is added to a large chilling tank to chill the fish before gutting and packaging. Optim-Ice® is produced into the tank overnight and is added during the day.

Tests have been carried out using Optim-Ice® to cool salmon in transportation from sea-sites to processing, and from primary processing to secondary processing. The need for cooling can be calculated, based on the temperature on site and the target temperature at arrival, using the optimal amount of Optim-Ice®.

OptimIce your catch!



The Optim-Ice® can be up to 43% thick



Using Optim-Ice® in a 100 tn. live-chilling tank



Optim-Ice® can also be used to transport

Distributor: