



Chilled fish technologies

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The advantage of chilling is maximal preservation of biologically active substances and nutritional value of fish during storage. Through the use of our technologies it has become possible to keep chilled fish for up to 28 days in flake ice and for up to 40 days in slurry ice. Therefore consumers in regions remote from fishing area can be provided with an inexpensive high-grade fresh fish.

Conventional technologies make it possible to store chilled fish in ice for not more than 10-14 days, depending on fish size and time of catching. However, this shelf life does not make it possible to fully supply the population remote from fishing area with chilled fish, or use it for further processing.

To solve this problem, Vesta-VAR, LLC offers advanced technologies to significantly extend the shelf life:

- the shelf life of chilled cut fish **in flake ice** is extended up to **28 days**;
- the shelf life of chilled cut fish **in slurry ice** is extended up to **40 days**;
- shelf life of chilled whole fish **in slurry ice** is extended up to **35 days**.

According to our technologies, safe food additive VAREX®-7 and salt (sodium chloride) are dissolved in water, then the resulting solution is supplied to ice generator and the received ice is poured onto fish. The fish is stored in this ice throughout the shelf life. **Due to the effect of VAREX-7, the processes of spoilage are slowed down, and the high quality of fish is preserved much longer.**

As it is done according to conventional technology, chilled fish is packed into isothermal plastic containers or boxes made of foam polystyrene that have holes for water drainage at their bottoms. Other approved types of packaging are permitted for use, too.

The advantages of our technologies

- **High quality of chilled fish**, its nutrition value and bioavailability are preserved for a long storage period.
- **Shelf life prolongation**, thereby the proposed technologies give fish-processors and trade companies the opportunities to:
 - expand market outlets;
 - decrease cost value of product (carriage costs, chill storage, freezing);
 - boost profitability.
- **Safe food additive VAREX-7 is used** (does not contain hazardous ingredients: sodium benzoate (E211), parabens, antibiotics, etc.).

The content of VAREX-7 is regulated by sorbic acid only. Residual content of sorbic acid in chilled fish produced with this food additive is not more than 0,15%.

Using VAREX-7, you ensure consistent quality of chilled fish during shelf life, and also preserve the useful properties of fresh fish that customers will appreciate.

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