



Hot-smoked fish technologies

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Sweet-scented fragrance with a hint of fruit smoke, golden tender skin and juicy rosy flesh ... it is difficult to resist smoked fish! Alas, hot-smoked fish may be stored just for two or three days without freezing – it's too short for buyers to have time to enjoy a first class product before it gets spoiled. Using our technology, you can save your superb culinary miracle for up to 15 days without vacuum packing and for up to 40 days in vacuum packing at +2°..+6°C.

For hot-smoked sturgeon food additive LIV®-4 is used, and for other fish species food additive VAREX®-5 is used.

The advantages of hot-smoked fish with VAREX-5

- **Positive storage temperature** of hot-smoked fish products: **from +2° to +6°C.**
- Extended shelf life:
 - for hot-smoked fish in non-vacuumed packing – up to **15 days**;
 - for hot-smoked fish in vacuum packing – up to **40 days**.
- **High sensory characteristics and natural flavour of freshly prepared hot-smoked fish** are preserved throughout the shelf life.
- **Safe food additive VAREX-5 is used** (does not contain hazardous ingredients: sodium benzoate (E211), parabens, antibiotics, etc.).
- VAREX-5 performs a complex effect: **effectively slows down the processes of spoilage** and the appearance of undesirable after-tastes (of oxidized fat, bitterness, etc.), ensures the microbiological safety of finished product.
- **Easy-to-use** and does not require changing the traditional technological process of hot-smoked fish manufacturing.



Specifications (TU) “Products made from hot-smoked fish” are applicable to all fish species except for anchovies, surmullet, goby (with the exception of ocean and Far East species), sprat, Baltic herring, smelt, orca, Far East salmon with spawning changes (“catfish”), Baltic salmon, sturgeon, vendace, smelt, Azov anchovy.

In accordance with the specifications:

- Raw products: raw fish, chilled and frozen fish, chilled and frozen semi-finished product.
- Types of cuts: headless, gutted with head, headless gutted, piece, slice, slice with bone, slice without bones, back, breast, fillet-piece, roll, side piece, belly, carcass, a piece of carcass, fish head. Other types of cutting are permitted for the manufacturing of hot-smoked fish products, too.
- VAREX-5 is dissolved in water, and this solution is added to brine during salting.
- The process of hot smoking is exercised at +70°..+120°C.
- Salt content in the finished product ranges from 1.5 to 4.0%.
- Various types of vacuum and non-vacuumed packing are permitted for use.

The content of VAREX-5 **is regulated by sorbic acid only**. Residual content of sorbic acid in hot-smoked fish produced with our food additive is not more than 0.1%.

With the ability to store product at positive temperature, extend its shelf life and maintain high quality, your hot-smoked fish becomes high-demanded by retailers and consumers and can be delivered to new markets abroad.

The advantages of hot-smoked sturgeon with LIV-4

- Extended shelf life of hot-smoked sturgeon fish:
 - up to **30 days** at **-2°..-4°C**;
 - up to **60 days** at **-18°C** (after defrosting the fish does not crumble when cut).
- **High sensory characteristics and natural flavour of freshly prepared hot-smoked sturgeon** are preserved throughout the shelf life.
- **Safe food additive (mixture with salt) LIV-4 is used** (does not contain hazardous ingredients: sodium benzoate (E211), parabens, antibiotics, etc.).

- LIV-4 performs a complex effect: **effectively slows down the processes of spoilage** and the appearance of undesirable after-tastes (of oxidized fat, bitterness, etc.), ensures the microbiological safety of finished product.
- **Easy-to-use** and does not require changing the traditional technological process of hot-smoked sturgeon manufacturing.

Specifications (TU) “Hot-smoked sturgeon fish” are applicable to hot-smoked sturgeon family fish: beluga (*Huso huso*), kaluga (*Huso dauricus*), Russian sturgeon (*Acipenser gueldenstaedti*), stellate sturgeon (*Acipenser stellatus*), ship sturgeon (*Acipenser nudiiventris*).

In accordance with the specifications:

- Raw products: chilled or frozen sturgeon fish.
- Types of cuts: piece, side piece, slice.
- The process of hot smoking is exercised at +70°..+120°C.
- Salt content in the finished product ranges from 2.0 to 4.0%.
- Various types of vacuum packing are permitted for use.

The content of LIV-4 is regulated by sorbic acid only. Residual content of sorbic acid in hot-smoked sturgeon fish produced with our food additive is not more than 0.1%.

Using VAREX-5 and LIV-4, you ensure consistent quality of hot-smoked fish during shelf life, and also preserve the useful properties of product that customers appreciate.

