

SUCCESS STORIES IN FISH

What are amereX products effective for?

IN MASS



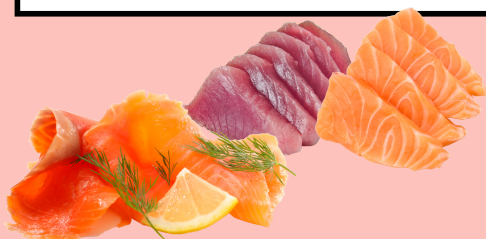
- Shelf-life extension by control of heterofermentative lactobacillus in fish preparations (fresh and frozen).
- More homogeneous batches in pasteurised (surimi-type products).
- Prevention of pathogens such as listeria.
- No undesired acidification or syneresis.

INJECTED



- Natural colour generation, without nitrites or their derivatives.
- Longer colour retention.
- Better shelf life thanks to the control of microorganisms and oxidation.
- Control of pathogens such as listeria.
- Decrease in the incidence of histamine.

ON SURFACE



- Reduction of exudates and maintenance of texture.
- Increased shelf life by controlling contaminants.
- Minimised incidence of listeria in smoked and raw products (sushi).
- Applicable in powdered, marinated and smoked products.

amereX PRODUCTS



IMPROVEMENT FOR THE INDUSTRY