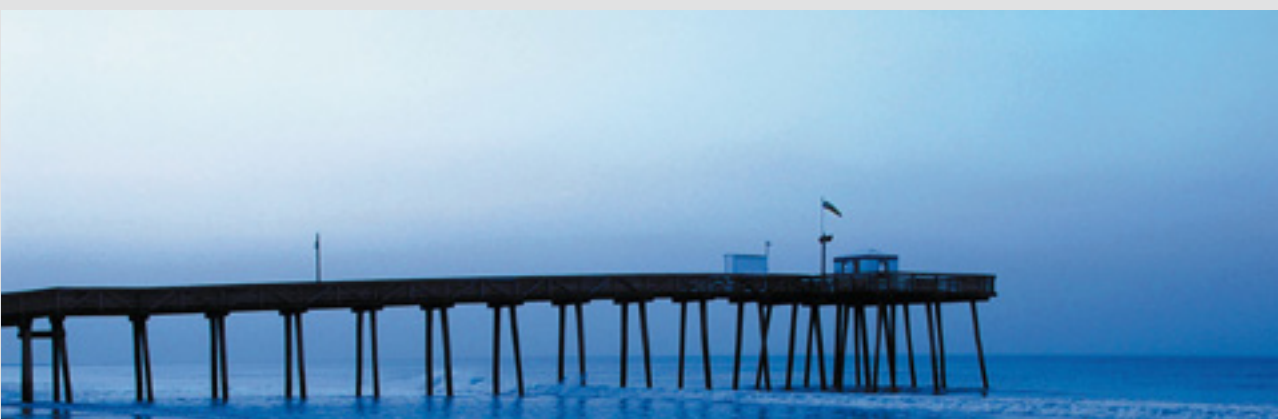


The best treatment for premium fish



- **Hidratech_NF400**
Moisture retainer for fish fillet.
Without phosphates.
- **Hidratech_NF500**
Moisture retainer for fish fillet.
Without phosphates.
- **Hidratech_SP800**
Moisture retainer for fish fillet.
With phosphates.

- **Hidratech_0**
Moisture retainer for cephalopods.
Concentrate.
- **Hidratech_1**
Moisture retainer for cephalopods.
Natural texture.
- **Hidratech_2**
Moisture retainer and softener for peeled cephalopods.

- **Hidratech_3**
Moisture retainer and softener for peeled cephalopods.
- **Hidratech_4**
Moisture retainer for cephalopods.
Excellent texture.
- **Hidratech_4A**
Moisture retainer for cephalopods.
Concentrate.

- **NP Hidratech**
Moisture retainer for cephalopods.
*Phosphate free.
Excellent texture.*

- **Hidrafish_1**
Moisture retainer for fish fillets.

- **Hidrafish_2**
Moisture retainer for fish fillets.
Fast acting.

- **Hidratech_3**
Moisture retainer and hardener for fish fillets.

- **NP Hidrafish**
Moisture retainer for fish fillets.
Phosphate free.

- **Crustech**
Moisture retainer for peeled crustaceans.

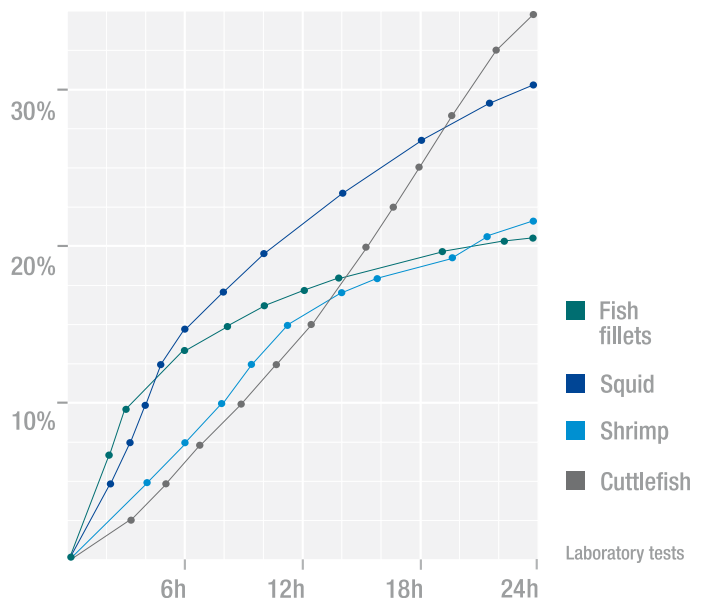
- **Crustech_2**
Moisture retainer for peeled crustaceans.
Low in phosphates.

- **NP Crustech**
Moisture retainer for peeled crustaceans.
Phosphate free.



Hydration

Moisture retainers and tenderisers We have created a range of products to act as moisture retainers and tenderisers. HIDRATECH, HIDRAFISH and CRUSTECH act on the myofibril proteins and enhance their capacity to retain water. They also inhibit the process of oxidation of fats and recover the hydration of the live organism, improving the texture and colour of the final product. The flavour of the meat of the fish and cephalopods is unaltered in this process.

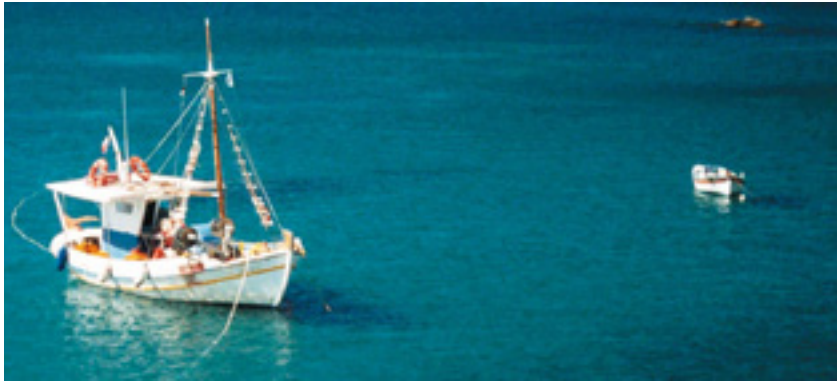


- **Whitech_1**
Whitener for cephalopods and fish. Eliminates redness in the skin of cephalopods.
- **Whitech_2**
Whitener for cephalopods and fish. Eliminates redness in the skin of cephalopods
High concentrate.
- **Whitech_3**
Whitener for cephalopods and fish. Eliminates redness in the skin of cephalopods.
Medium concentrate.

Whiteness

Whiteners During the stages of treatment and preservation, fish and cephalopods undergo a process of oxidisation. This affects their colouring detrimentally. Cephalopods with skin lose their natural colour and may even turn red. Our range of products WHITECH inhibits the oxidisation process, whitening the peeled cephalopods and fish fillets, thus avoiding undesired colour changes.





- **Melatech**
Black spot inhibitor for seafood.
Low residue SO₂.
- **Consertech**
Preserver and antioxidant for fish.
- **Fish Fresh**
Antioxidant and fish preserver.
- **Dositech**
Product for acidity elimination in *Dosidicus Gigas*.
- **Glastech**
Glaze for all types of cephalopods, fish and seafood.
- **Glastech_gel**
Glaze for all types of cephalopods, fish and seafood.
Gel
- **Ligatech**
Binder for reconstitution of fish and cephalopods.
- **Enzitech**
Enzyme peeler for cephalopods.

Glazes Our products GLASTECH and GLASTECH-GEL prevent the break up of the glaze, enhance shine, and avoid oxidation, ice burns and snow effect, improving the aspect of the final product.

Conservation

Preservatives CONSERTECH and FISH-FRESH are our preservatives and antioxidants for fish. They help maintain the final product in perfect condition.

Black spot inhibitor MELATECH avoids the darkening of the cephalothorax in crustaceans acting during the different stages of the process of melanosis. This reducing effect is furthered through the addition of antioxidant agents and the adequate pH regulators. It does not modify the organoleptic characteristics of the end product.

Binders Our binding agent LIGATECH optimizes the yield output in the process of filleting and cutting. It can be added to reconstitute off cuts and surplus giving them a uniform shape and an agreeable texture.

Peeling enzymes ENZITECH are enzymes of plant origin used to optimize the peeling process of cephalopods. They are able to act on even the most inaccessible parts of the cephalopod skin. They may be used both in manual peeling or with mechanical skinners.



and all the flavour

Flours and prepared mixes Crunchy and spongy. Our tempuras for batters CRACKERTECH and TEMPURATECH are unbeatable. A combination of the best old recipes with the know-how of our laboratories.

Fish&tech have created DOUGHNU-TECH, a pre-prepared mix for light and consistent dumplings, and ENCOLATECH, our binder for exceptional breadcrumbs.

We also have BREAD-CRUMBS, an extensive range of crumbed breads available in different colours and graded sizes.

Aromas, colourings, stocks and sauces From the most basic to the most sophisticated. Our range of aromas, colourings, stocks and sauces will satisfy all palates.



At Fish&tech we are constantly developing, researching and enhancing new products and techniques so that we may better serve all those businesses dedicated to the purchase, processing and marketing of fish, cephalopods, sea-food and pre-cooked foods.

At our fingertips we have the experience, know-how and first generation technology to serve all applications of optimising raw materials at all stages of the process.

Our experience in the market has allowed us to build up a quality service for consulting and advice. We offer one-to-one service with tailor made solutions to answer your specific needs. Bring us your case and we will consult our technical department and respond to give you the required results.

Fish&Tech specific solutions

	Squid	Cuttlefish	Octopus	Fish	Seafood	Reconstituted off cuts
Moisture retainers and softeners	HIDRATECH-0 HIDRATECH-1 HIDRATECH-2 HIDRATECH-3 HIDRATECH-4 HIDRATECH-4A NP HIDRATECH DOSITECH	HIDRATECH-0 HIDRATECH-1 HIDRATECH-4 HIDRATECH-4A NP HIDRATECH	HIDRATECH-0 HIDRATECH-1 NP HIDRATECH	HIDRAFISH-1 HIDRAFISH-2 HIDRAFISH-3 NP HIDRAFISH	CRUSTECH CRUSTECH-2 NP CRUSTECH	
Whiteners	WHITECH-1 WHITECH-2 WHITECH-3	WHITECH-1 WHITECH-2 WHITECH-3	WHITECH-1 WHITECH-2 WHITECH-3	WHITECH-1 WHITECH-2 WHITECH-3		WHITECH-1 WHITECH-2 WHITECH-3
Preservatives	CONSERTECH DOSITECH	CONSERTECH	CONSERTECH	CONSERTECH FISH FRESH	CONSERTECH MELATECH	CONSERTECH FISH FRESH
Black spot inhibitors					MELATECH	
Glazes	GLASTECH GLASTECH-GEL	GLASTECH GLASTECH-GEL	GLASTECH GLASTECH-GEL	GLASTECH GLASTECH-GEL	GLASTECH GLASTECH-GEL	
Binders						LIGATECH
Peeling enzymes	ENZITECH	ENZITECH				
Tempuras	CRAKERTECH TEMPURATECH	CRAKERTECH TEMPURATECH		CRAKERTECH TEMPURATECH	CRAKERTECH TEMPURATECH	CRAKERTECH TEMPURATECH
Mixer binders	ENCOLATECH	ENCOLATECH		ENCOLATECH	ENCOLATECH	ENCOLATECH

Fish&Tech

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Technology for food