



FISH IS FRESHER AND SAFER

Home / Fish



The pushed maturation process[®] preserves all the delicate nutritional qualities of the fish allowing to achieve unparalleled results in terms of softness, shelf life and food safety.

Increased shelf life with wave co[®]

60%

Advantages in the kitchen

Greater food safety

The decontaminating effect of focused ultrasound allows to obtain a food that is safe for the consumer. Thanks to the bactericidal action of waveco[®], for example, listeria in smoked salmon is neutralized.

Reduction of waste

The use of waveco[®] allows a virtuous conduct within the activity that leads to an alignment between the quantity of food purchased, processed and served to the final consumer

Speed up of processes

The technological aspect of the machine allows a better reorganization of the work by reducing the preparation and cooking times. For example, in the marinade, the chef will have a marinated salmon available in one hour, compared to the traditional 8/12 hours required.

Improvement of techniques

The pushed maturation[®] improves the techniques used, such as marinating fish. The process will be homogeneous, it will not dry out the food and will make it soft and with a delicate taste.

Increased shelf life

The reduction of the bacterial load allows a considerable increase in the shelf life of the product which maintains its characteristics for a longer time.

Enhancement of raw materials

The machine increases the quality of the final product allowing the chef to use food or parts of it that are not normally used in the kitchen, thus reducing waste and offering its customers a dish that fully enhances the raw material.