

# Super Chiller Patent Solution

 SKAGINN 3X

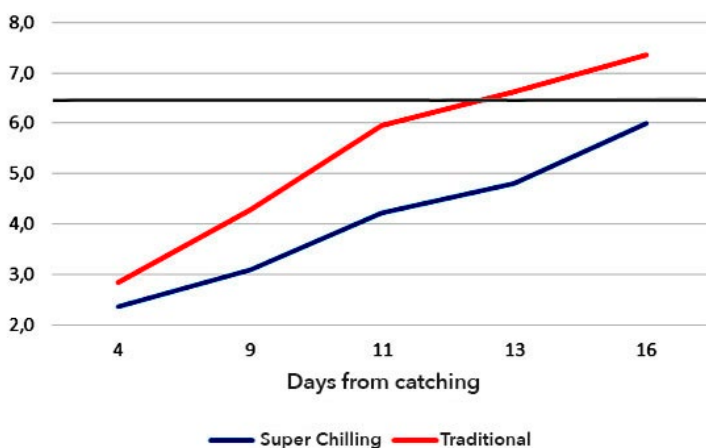
- Stronger fillets.
- Minimum yield loss.
- Increased shelf life of 1-3 days.
- Increased freezing capacity.
- Less ice usage.



Traditional



Super Chilled

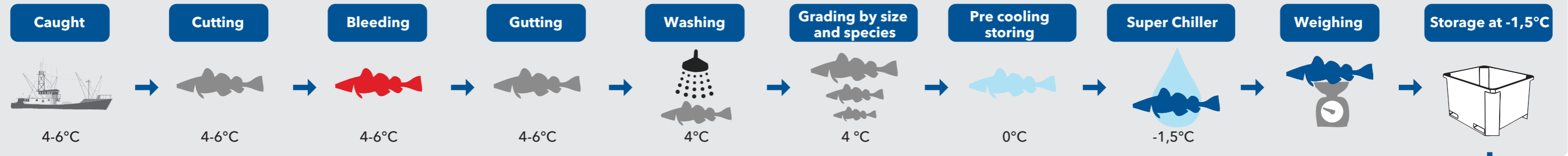


Storage-life was tested by Matis, in April 2016, where Super Chilled cod was compared with traditional. The cod had up to 4 days extended storage-life in favour to traditional fish, according to Torry test and bacterial counting.

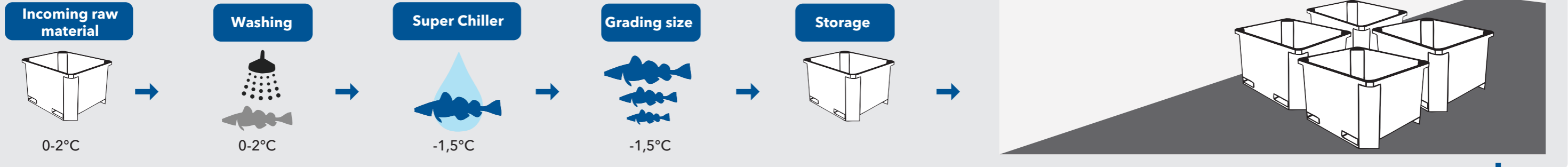


Matis Ltd. - Icelandic Food and Biotech R&D

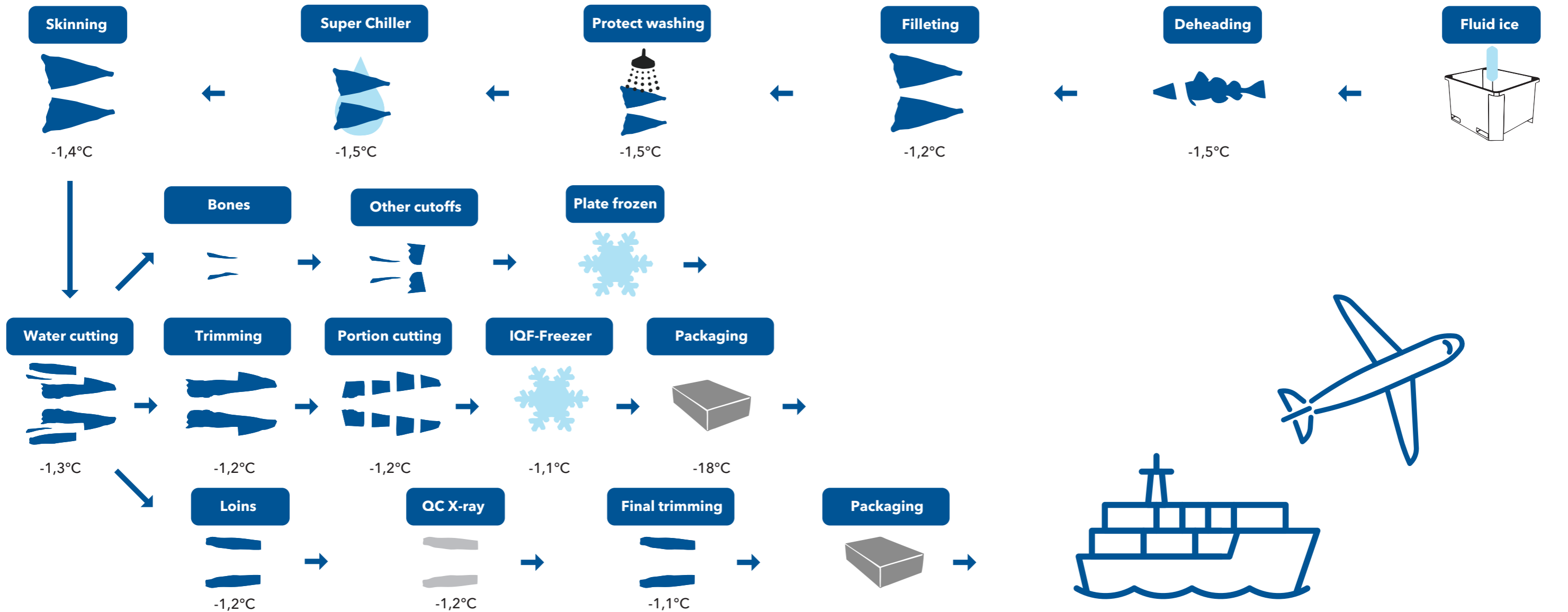
### Super Chiller onboard



### Super Chiller onshore



### Processing





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- Super Chilling is excellent for soft and fragile fish.
- Super Chilling has been proved to be very suitable for future processing such as water-jet cutting.
- Super Chilling can extend shelf life of whitefish products by up to 4 days.
- Super Chilling whole fish below the initial freezing point increases the product strength for processing, thereby it improves processing yield and product mix.
- Super Chilling has proved to have positive effect on both product freshness and firmness.

Matís Ltd. is an independant research institue which strives toward innovation in the food industry, biotechnology, and food security. Matís provides consultancy and services to companies in fisheries and agriculture as well as governmental agencies.

