

CEAMGEL®
Carrageenan

CEAMFIBRE®
Citrus fibre

CEAMTEX®
Alginate



— Fish & Seafood —

FISH PRODUCTS

CEAMGEL®
CEAMTEX®
CEAMFIBRE®
for processed fish

CEAMSA products are suitable for the stabilisation of processed fish products, from restructured patties to surimi fish imitations, caviar-like spheres and fish-based emulsions.

Carrageenan

Ceamgel 91-048

Ceamgel 3383

Alginate

Ceamtex 90-738

Ceamtex 90-893

Citrus Fibre

Ceamfibre 7000



CEAMSA

The power of texture.

BENEFITS



- Cohesion and elasticity in cooked fish analogues.
- Taking advantage of fish by-products.
- Restructuring effect.
- Heat stability when needed.
- Emulsifying capacity.



BASIC RECIPE STARCH-AND-EGG-FREE SURIMI

- EMULSIFYING CAPACITY
- ABILITY TO FORM LAYERS
- FIRM AND ELASTIC AFTER COOKING

FISH SAUSAGE/COLD CUT

- EMULSIFYING CAPACITY
- HEAT STABILITY
- FIRM BITE



FISH BURGER/NUGGET

- COHESIVENESS
- MACHINABILITY IN COLD
- JUICINESS



INGREDIENTS

%

Ceamgel 91-048	4.0
Surimi fish	44.0
Water	46.38
Sunflower oil	1.8
Salt	1.8
Sugar	2.0
MSG	0.02
Surimi flavour	as desired
Paprika colour	as desired

BASIC RECIPE RESTRUCTURED SHRIMP CARPACCIO

- GLUING PIECES OF SEAFOOD
- FREE-THAW STABLE
- THINLY SLICEABLE

INGREDIENTS

%

Ceamtex 90-738	3
Shrimps	71
Water (iced)	23.65
Salt	1.50
Citric acid/ lemon juice	0.05
Black pepper	as desired

CAVIAR-LIKE SPHERES

Spherification of sauces
and fish broth with
Ceamtex.



FISH PÂTÉ

- EMULSION STABILITY
- SPREADABLE TEXTURE
- SYNERESIS CONTROL



CEAMSA - Application Guidelines

AGL n° 1031 Starch-and-egg-free Surimi

AGL n° 1061 Restructured Fish Steaks

AGL n° 1074 Restructured Salmon Carpaccio