Cryogenic Freezer Helps Seafood Company Lock in Freshness

Air Liquide

For seafood consumers, two things are a given: seafood should taste fresh and it should be safe to eat. Fresh taste and good value will win the customer; food safety will protect the customer and serve the business.

Since 1985, Orca Bay Seafoods, headquartered in Renton, Wash., has lived by those values, combining convenient and informative packaging with wholesome and delicious seafood. The company distributes retail and foodservice seafood products, including its own Orca Bay brand club store and 10-ounce retail lines throughout the U.S. The company also works as a private label packer, manufacturing and packaging food for its clients.

Orca Bay's products can be found nationwide at major club stores as well as traditional retailers and foodservice distributors. Among Orca Bay's retail products is the popular SteamWell entrée lineup, launched in 2009, which features a "cook in steam package" that provides a faster, more uniform cooking process for frozen fish. The line includes two 4-ounce filets of fish covered in 2 ounces of sauce, and includes varieties such as Sockeye Salmon with Tuscan Herb, Tilapia with Chili Lime and Swai with Sweet Chili Agave. Frozen SteamWell entrées can be microwaved in their pouch in a matter of minutes or baked in a conventional oven.

[Continue Reading... [1]]

Source URL (retrieved on *12/11/2013 - 10:22am*):
http://www.chem.info/articles/2013/05/cryogenic-freezer-helps-seafood-company-lock-freshness?qt-most_popular=0

Links:
[1] http://www.foodmanufacturing.com/articles/2013/01/cryogenic-freezer-helps-seafood-products-company-lock-freshness