SUB-CHILLING™
salmon

- No ice - Up to 20% less transport weight.
- Extended shelf life up to 7 days.
- Better processing yield.

- Stronger fillets - Reduced gaping.
- Controlled flow (FIFO).
- High ROI - Low CO2.
Low core temperature throughout the process = firmer flesh, less gaping and higher inelasticity

The SUB-CHILLING™ method preserves quality of fresh salmon products.
No ice is needed during slaughtering and logistics, saving enormous transport cost and reducing carbon footprints.
By SUB-CHILLING™ the cooling is moved into the fish itself without freezing it.
Bringing the salmon into a sub-zero stage at slaughtering site extends its shelf-life by 4–6 days.
SUB-CHILLING™ salmon gives great advantages to further processing, resulting in higher yield, less gaping and more valuable products.

• SUB-CHILLING™ requires no ice during transport
• Possible to use tubs instead of styrofoam boxes
• Extended rigor period and slow bacteria growth
• Increased shelf life by 4–6 days
• SUB-CHILLING™ salmon is excellent to fillet and trim
• Easy pin bone removal
• Firm and strong final product
Matis has been involved in a project with Nordic companies to develop a new technique, Sub-Chilling, which is used to preserve the freshness and quality by cooling the fish into a sub-zero stage. Research proofs no cellular damage and the quality of fillets is superb. Higher water holding capacity (WHC) in Sub-Chilled fillets indicates firmer and more wholesome structure in the final product.

Our research demonstrates that quality of Sub-Chilled salmon fillets is higher than traditional fillets, both firmer and with less gaping. Sub-Chilled fish resists better all further processing, such as heading, filleting, trimming, cutting and packing and the shelf life can be extended substantially.

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