

DEEP FREEZING OF SCALLOPS



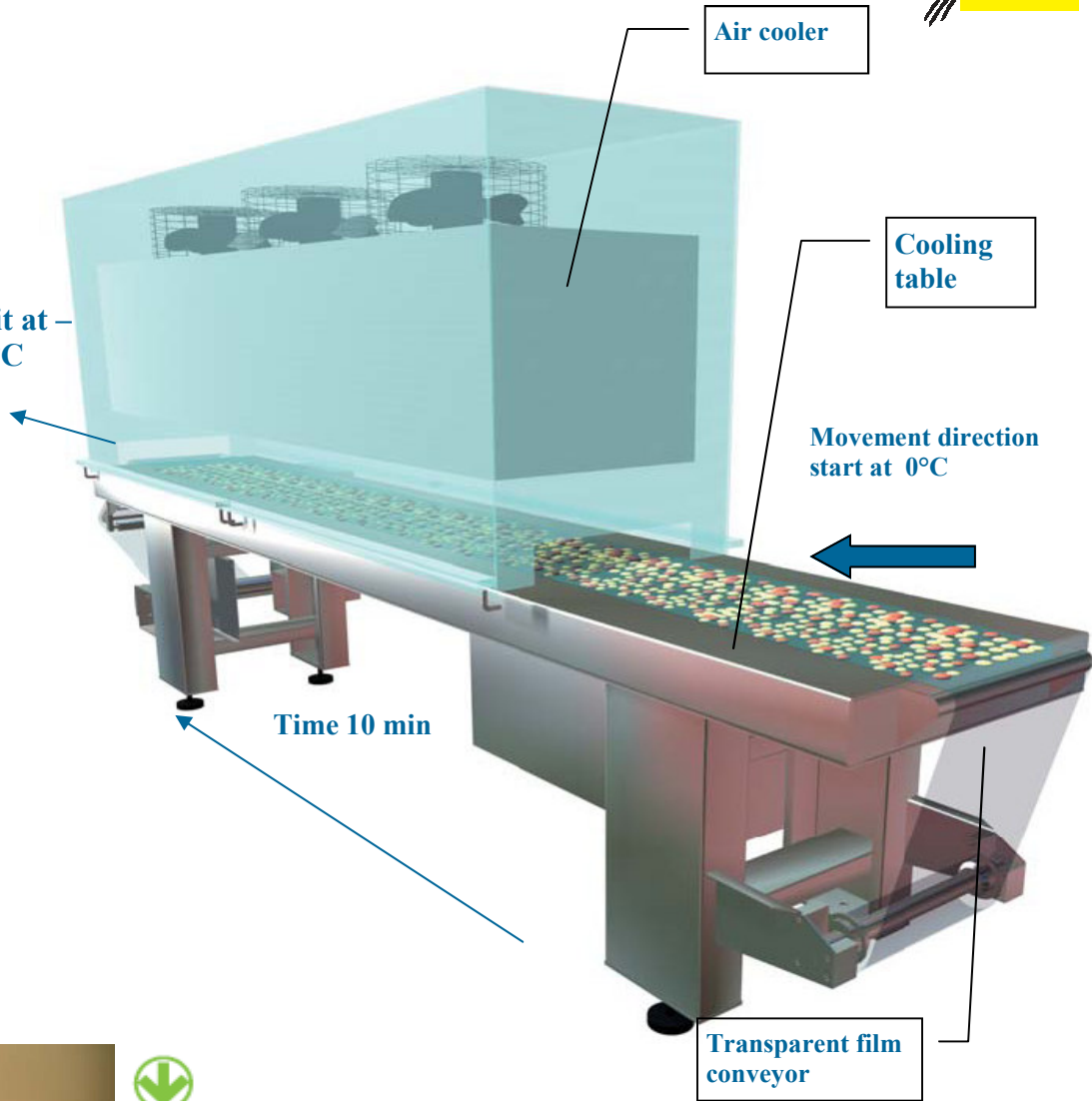
CIMS
Study

Product
data sheet
A4-04

TECHNICAL DATA SHEET DEEP-FREEZING

Application:
Deep-freezing of scallops.
Deep-freezing is carried out continuously on a conveyor film using two methods:
The bottom surface is in direct contact with a cooling plate
The top surface of the product is in direct contact with a cold air stream

Exit at -18°C



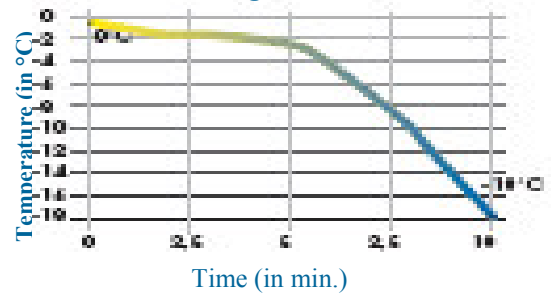
The advantages:

Weight gain thanks to reduced water loss
Extended due date as bacteriological proliferation is considerably reduced thanks to fast freezing.
The shellfish keeps its shape, does not stick (no material loss) and does not retain traces of its passage through the freezing tunnel.

Technical specifications

Temperature range
From 0°C to -18°C
Freezing time
10 min.
(thickness < 50 mm)
Capacity
1000 kg/h

Freezing time curve



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