



PerfectaMAR®



Elevate the quality of surimi

By maintaining its inherent gel strength and elasticity

Unlock superior surimi quality with the power of **PerfectaMAR®**. Produce surimi blocks with original texture retention by enhancing gel strength and elasticity using our innovative, free-from allergen labelling potato protein.

Unleashing surimi's full potential

Surimi blocks, derived from different tropical and arctic fish species, undergo mixing and grinding. Natural fish enzymes are activated and become indeed active during the heating step in the production process of surimi sea foods. These enzymes can **effect texture quality**, gel strength and elasticity, **resulting in low quality surimi sea foods**. **PerfectaMAR®** is able to **retain the original texture** and to empower the surimi quality.

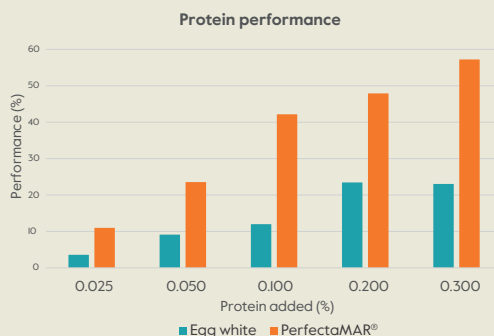
Why choose PerfectaMAR®?

To ensure optimal quality and the desired texture, it's essential to maintain the inherent gel strength & elasticity

Our groundbreaking solution

PerfectaMAR®

- Is made of potato protein
- This innovative potato protein is designed to prevent texture loss of fish protein, resulting in an enhanced texture
- Takes care that the surimi texture is retained by improving the gel strength and elasticity
- Free-from allergen labelling
- Outperforming egg white, which is primarily used to prevent texture loss
- Freeze thaw stable.



Graph source: School of Food Technology Surenaree University of Technology, Bangkok



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PerfectaMAR[®] S 410 ensures the original texture is retained by improving gel strength and elasticity.

Scientific results show that it is feasible to **use 5-10 times lower** dosage of **PerfectaMAR[®]** instead of egg white to achieve superior original fresh texture and elasticity.

Discover for yourself!

We invite you to test **PerfectaMAR[®]** showcasing its ability to elevate the surimi quality. By maintaining its inherent gel strength and elasticity. Your feedback is valuable and appreciated.

If your interest is piqued and you are keen to test, please don't hesitate to reach out. We are eager to learn about your experience and perspective.

Experience the future of your surimi products with **PerfectaMAR[®]**

Contact us now!



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