
SURIMI



TODAY'S PRESENTATION

- What is Surimi
- Raw Materials
- Processing Steps
- Surimi based products





SURIMI

What's it?

Fish Paste from deboned fish which contain stabilized myofibrillar protein that is washed with water and blended in cryoprotectants.

What's it for?

Surimi is an intermediate products used to make variety of fish based product or as "shellfish substitute."

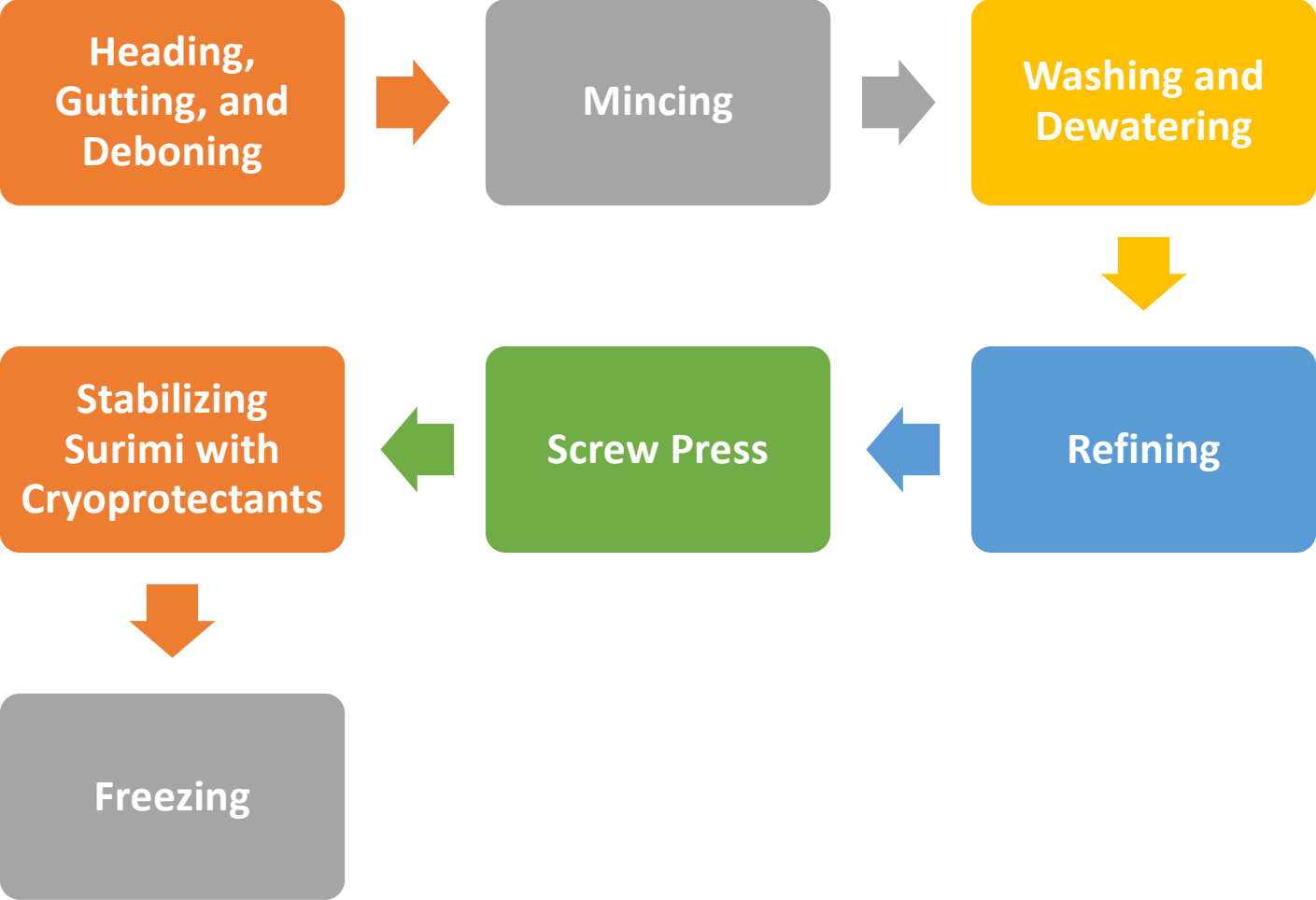
Raw Materials

White meat marine fish is the ideal raw materials for Surimi production.

The common species including:

- Alaska Pollock;
- Threadfin Bream (*Nemipterus* sp.);
- Bigeye Snapper (*Priacanthus* spp.);
- Croakers;
- Lizardfish;
- Barracuda;





SURIMI BASED PRODUCTS

various products can be produced from frozen surimi

1. Kamaboko



2. Chikuwa



3. Crab Stick





REFERENCE

Surimi and Surimi Seafood
by Jae W. Park