



FREEBAC-MUCUSOL®

DE-SLIMING AGENT

Why Freebac-Mucosol®?

The de-sliming of fish is a crucial step in processing. By de-sliming fish, an important source of bacteria is taken away and the processing is simplified. De-sliming is therefore the secret of optimal fish processing.

Higher quality

The quality of fish has to come to a higher level. Mucosol offers a helping hand in this. Mucosol is a de-sliming product for the fish industry. Due to its special composition Mucosol carefully soaks off the slime layer. Opposite to mechanical de-sliming, Mucosol does not affect the quality of the fish. Color, aroma and taste are preserved, while the meat of the fish does not come in contact with hard objects. De-sliming has never been this easy and effective.

Mucosol and Sole

Using Mucosol in Sole has a special advantage. If Mucosol is combined with RO water, and the contact time is at least 24 hours, than the Sole will be far more attractive and visually upgraded as you can see in the pictures at the other side of this flyer.

Fast and slow method

Mucosol can be applied in a fast or a slow method. In the fast method, a container is filled with a small amount of water and Mucosol. An amount of fish remains in this solution for several minutes, after which the fish is ready for further processing. A new amount of fish can be de-slimed in the same solution. Depending on the amount of slime, the Mucosol-solution can be used 1-3 times.

In the slow method, a small amount of Mucosol is added to the fish which is waiting in a cold store to be processed. The moment the fish needs to be processed the fish is de-slimed and ready to be processed.

Advantages in the production process

If the slime layer is not removed properly, the machinery and process conveyors will be polluted by smearing. This pollution forms an excellent breeding ground for the listeria-bacteria. By removing the slime layer, this breeding ground is taken away in the whole process. Mucosol works preventative against the growth of the Listeria-bacteria.

- + Removal of the slime layer.
- + No smearing in the process.
- + The meat of the fish remains intact.
- + Preventative against the listeria bacteria.
- + Only food grade ingredients, so no effect on food safety.

Freebac-Mucosol® is allowed as a product-process aid according to Directive No. 95/2/EC.

Aquamar

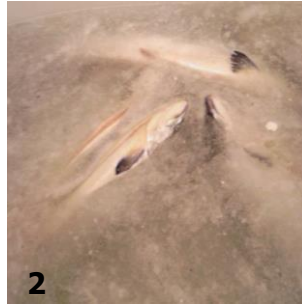
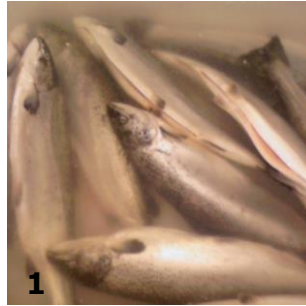
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FREEBAC-MUCUSOL® IN PRACTICE

Fast method



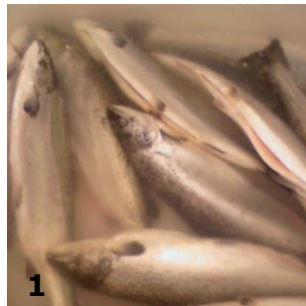
1. Fresh fish is placed in a container with water.

2. A high concentration of Freebac Mucosol® is added. The slime is releasing.

3. After a few minutes the slime has collected in a thick layer at the water surface.

4. The fish is deslimed and ready for processing.

Slow method

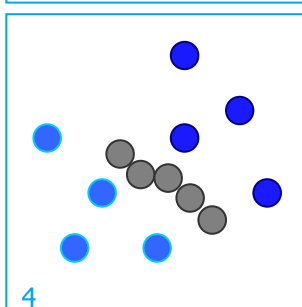
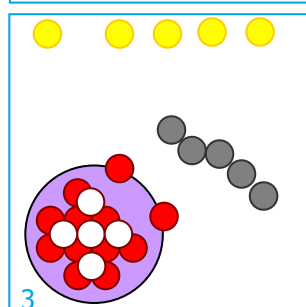
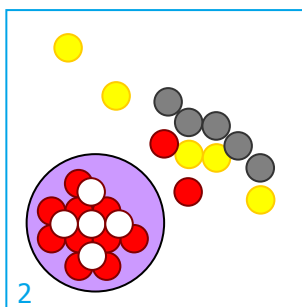
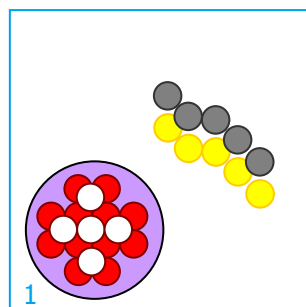


1. Fresh fish is placed in water with a low concentration Freebac-Mucosol®.

2. The fish is ready to store. The slime disappears, while Freebac-Mucosol® slowly degenerates.

Operating principle

- Hydrogen peroxide
- stabilisator
- slime
- fish
- water
- oxygen



1. Freebac-Mucosol® makes contact with the fresh fish.

2. The active elements break out and soak off the slime layer.

3. The slime is collected at the water surface. Not used elements are retreating.

4. The fish is deslimed and ready for processing. The Freebac-Mucosol® falls out into water and oxygen.