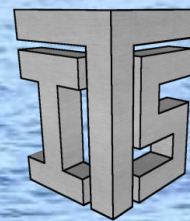
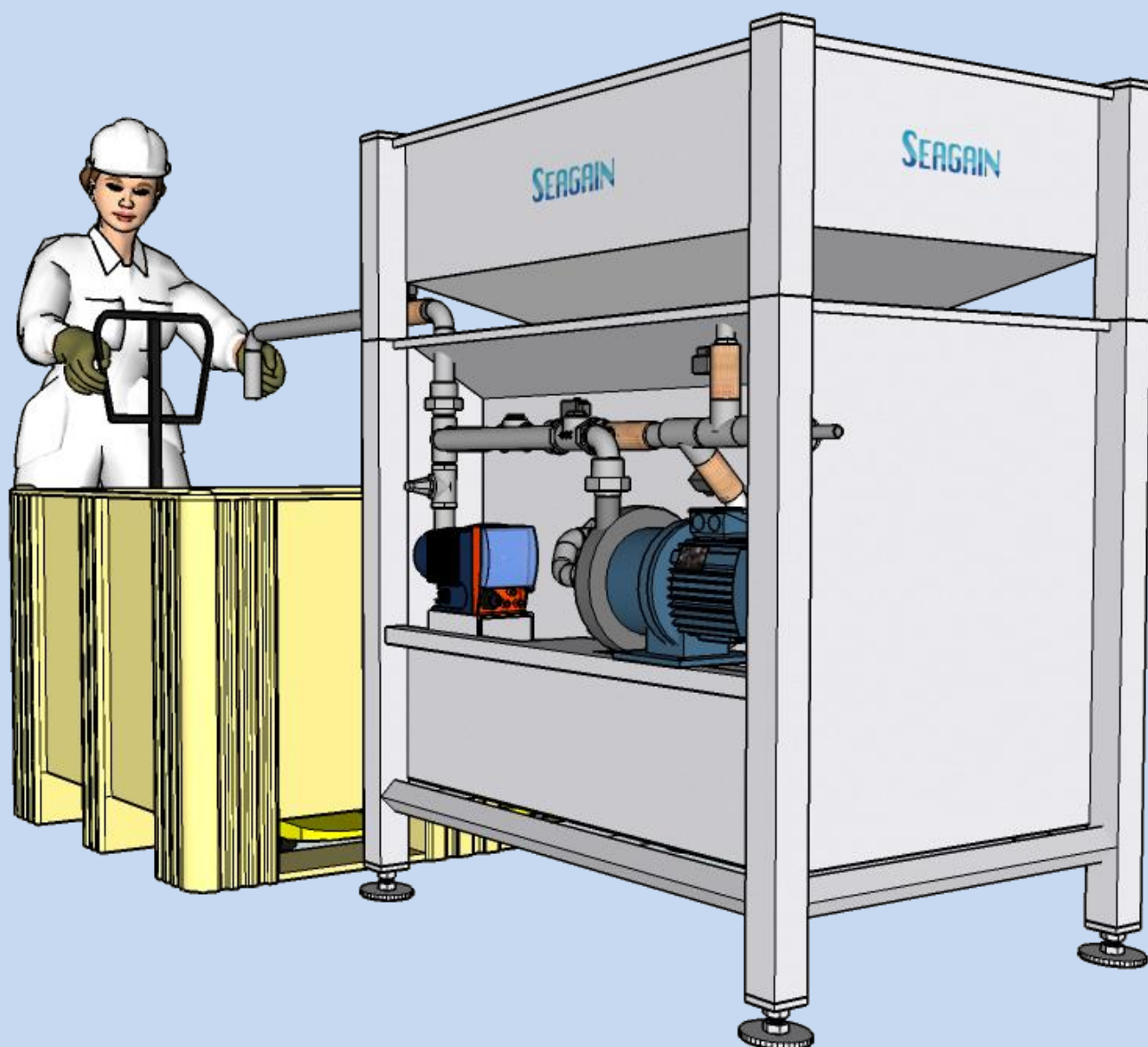
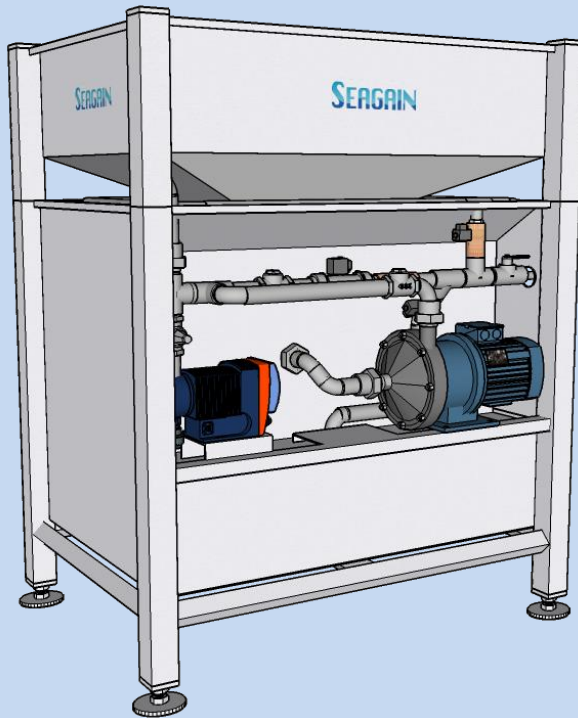


# SEAGAIN



## NBS Natural Brine System

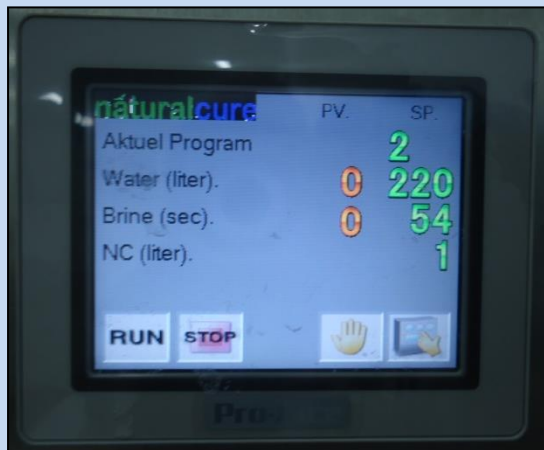




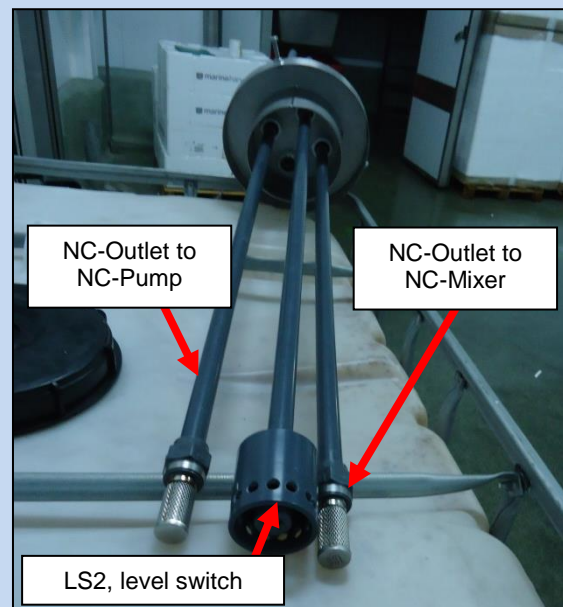
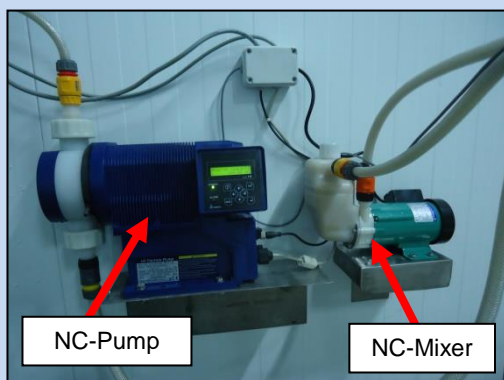
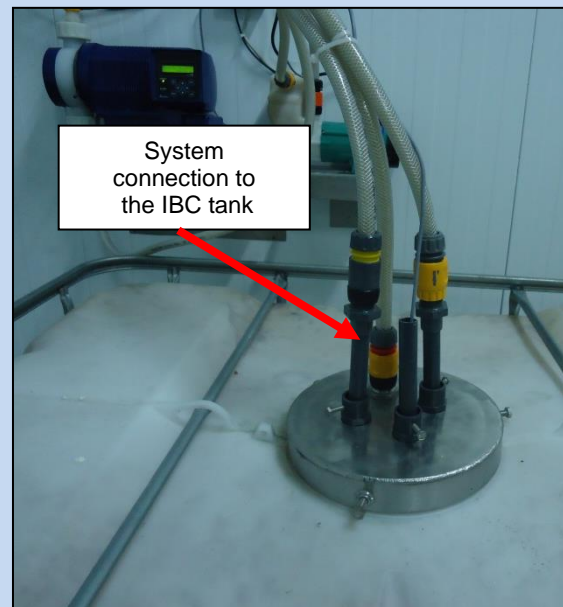
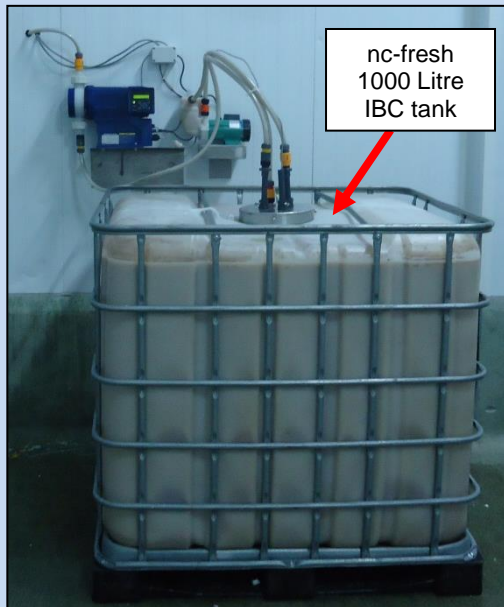
## The Brine Station is reliable and effective

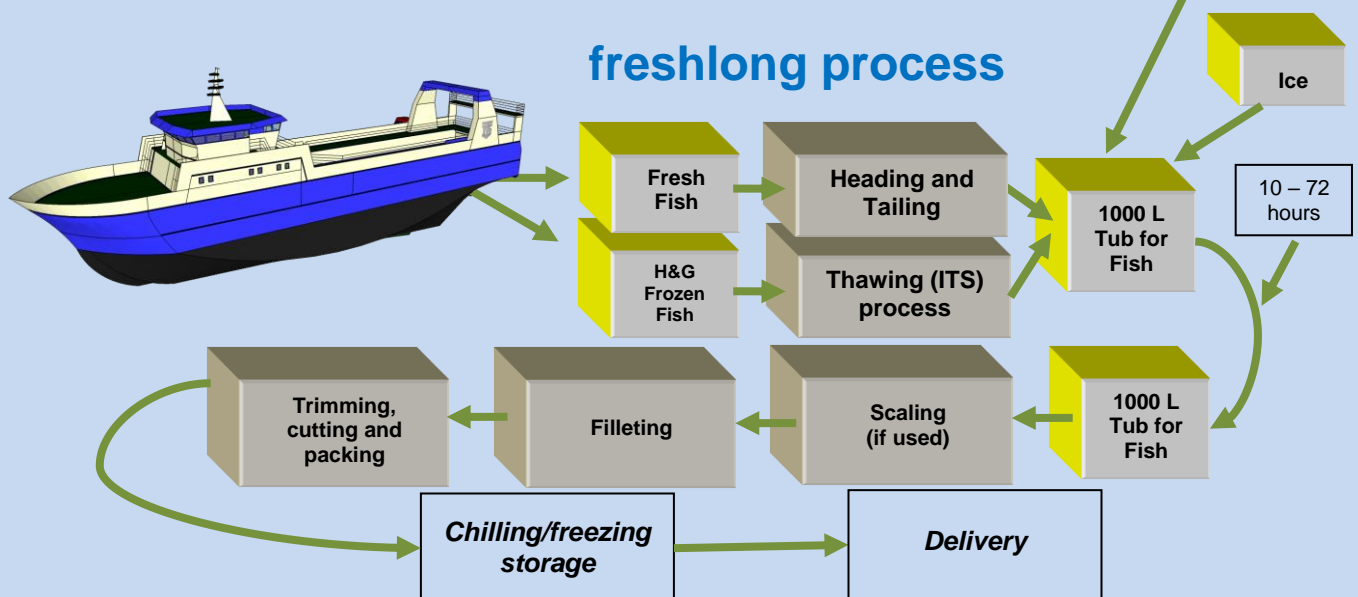
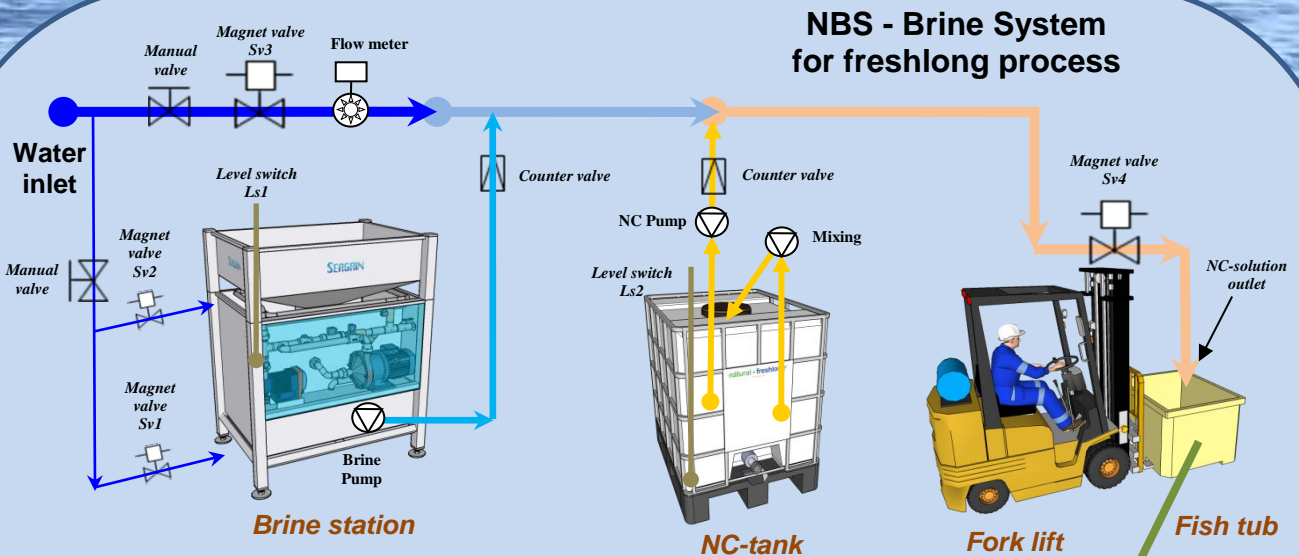
- Output up to 130L/min. of full-strength brine.
- Steady brine, even with a high consumption.
- Minimum maintenance.
- Size: L 1200mm, W 800mm, H 1400mm.
- PLC control panel with several changeable delivery programs.
- Blending unit for additives.
- Pump delivery system.
- Remote control.

The procedures and machine controls are simple to use. Easy to operate.









- **naturalcure** freshlong process:
- - cleans the fish, temperature controls, less gaping, more yield and longer freshness.
- - have shown that all type of fish (Cod/Haddock etc.), is retaining more of the original and natural quality, better quality in end product.
- - is temperature controlled ice-slurry, made from water / sea-salt (natural mineral rich) / **nc-fresh** (natural antioxidant blend).
- **nc-fresh** (natural antioxidant blend) is to keep the "ice-slurry" longer fresh as possible, due to blood, bacteria and enzyme from the fish will contaminate the "ice-slurry".
- **naturalcure** freshlong method is not increasing the weight of the fish, the fish will not intake salt/water/no residue or loose protein (less drip loss).
- The even cold storage helps the fish to keep its natural freshness and therefore is a better raw-material for longer time.