

Product information seafood brine, as of 01|2017

## ★ SEAFOOD BRINE

**Brine for mussels, prawns and other seafood.**

### Production

The glazing of the mussels or prawns must be washed off under water; subsequently the almost frozen seafood is filled into the sales packaging. The packaging is filled up with M-SeaStar brine up to the rim and sealed as airtight as possible. After the seafood is infused with brine- after approx. 12 hours- the product is ready for sale and ready to eat.

### Example recipe brine

3,5 kg	Salt (NaCl)
1,5 kg	<b>M-SAFE® Seafood Star*</b>
0,7 kg	<b>M-SAFE® Fresh Star Liquid (Art. No. 16.30001)</b>
94,3 Litres	Water

\* The brine, according to above mentioned recipe, can be produced with the following M-SeaStar products:

- M-SAFE® Seafood Star (Art. No. 16.30002)**
- M-SAFE® Seafood Star oG (Art. No. 16.30005)**
- M-SAFE® Seafood Star oZ (Art. No. 16.30006)**
- M-SAFE® Seafood Star LZ (Art. No. 16.30007)**



### Curious?

**Your personal M-SeaStar expert will be glad to provide more information about our new products without any obligation.**

