

Pollock



Hydration

Natural hydration is easily defined as the natural water content of fish flesh before processing. Natural hydration can vary within a range due to factors of feeding and spawning cycles.

Controlling hydration is especially important during production, as it is necessary and desirable to add to the natural water content to compensate for the loss that occurs during freeze and thawing and finally cooking.

To aid in the addition of water and the retention of water, sodium tripolyphosphate (STPP) is generally used. When used responsibly, the added phosphates perform a similar function to natural phosphates found in the fish flesh in that they work to retain moisture and keep the muscle moist.

Hydration Math

Pollock product with integrity has 88% (+/-1%) hydration. Pollock with poor performance can have up to 91%. Processors need to add up to 18% water to reach this level. Excess addition of moisture is no bargain for the end user.

Drip Loss

Drip loss is different than protective glaze on frozen product. Drip loss is what "drips" out of frozen product after it is thawed and glaze is removed. Amount of this weight loss depends on time, temperature, and the amount of moisture originally added to the fish. Excess treatment of the fish can result in more than expected drip loss after thawing & during cooking.

Western Edge Gold Label Pollock

Western Edge has the expertise to keep total moisture on our Gold Label Pollock 85+/-1%. This allows our pollock to be price competitive while retaining a high level of performance. Operators can avoid complaints from end users that may jeopardize business, and have even found Gold Label Pollock to be a great alternative to once frozen Pollock.



Rely On The Fish People For Consistent Quality Pollock!



The Fish People

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Don't Get Oversoaked! The Good & Bad Of STPP

The Good

STPP can be useful in protecting and improving the texture in seafood if properly used.

The most common application of STPP is in the processing of twice frozen seafood, which helps to prevent chalkiness and freezerburn.

The Bad

Excessive use of STPP causes performance problems. Breakage, off flavor, unstable breading, and wear and tear on fryer oil are all consequences of oversoaked product.

Loss of customer confidence is the real cost of using oversoaked product.

Hydration In The Marketplace

Total moisture content of pollock found in the marketplace.

- 84-86% Low Hydration
- 87-89% Standard Hydration
- 90%+ High Hydration



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