

STALAM RADIO FREQUENCY EQUIPMENT: BEST RF SOLUTIONS FOR TEMPERING OF FISH AND SEAFOOD.

Stalam comes back at edition 2023 of Seafood Processing Global presenting Radio Frequency Equipment specifically developed for the tempering of frozen fish and seafood.

The tempering or defrosting raw or processed food products (fish, seafood, meat, and more) using conventional methods can introduce difficulties as: slow process, bacteria growth in the product, high drip loss (economic loss); deterioration of the product surface; batch processing (high handling costs, risk of breakage, bruising and other damages to the product due to such handling).

The drawbacks of the conventional defrosting methods can be avoided, thanks to the ability of the Stalam RF machines to rapidly generate heat volumetrically within the product.

So, the main benefits of the Stalam RF defrosting method are:

- defrosting is achieved in minutes rather than hours/days, even for large product blocks and, if necessary, directly inside packaging used for storage (carton boxes, polyethylene bags, etc.);
- the processing speed and uniformity minimize product degradation and improve the yield;
- no drip loss;
- no deterioration of organoleptic, chemical or physical properties;
- no bacterial growth (the very best product quality is preserved);
- the product can be obtained at the correct temperature needed for the next stage of processing;
- most favourable productivity/foot-print ratio compared to the traditional conventional methods (large defrosting rooms or equipment).



WHO IS STALAM

Established in 1978, Stalam is now the undisputed world leader in the development, design and manufacture of Radio Frequency (RF) equipment for the drying and thermal processing of raw materials, intermediates and finished industrial products. The drying of textile fibres and yarns, technical-textiles and related products (glass fibres, polymer foams, non-wovens, etc.) is the best known and most widespread application of Stalam RF equipment. Many innovative applications of the RF technology were introduced to the food industry for the first time by Stalam on a truly industrial scale, like the rapid defrosting of frozen fish, meat, vegetables and other raw or processed food products. Currently other fields of application in food industry regard the post-baking drying of a wide range of bakery products and the pasteurization and sterilization of either solid packaged food or liquid products in the tube, the disinfection and sanitisation of dry agricultural commodities (nuts, grains, pulses, etc.), aromatic and medicinal herbs, etc.

Stalam, your partner in Radio Frequency Equipment.

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