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KROMA

Master of fish processing

Kroma A/S Showcases Sustainable, Processing Solutions at Seafood Expo Global/
Seafood Processing Global 2026

Skive, Denmark, 16 February 2026 – Kroma A/S announces its participation in the world’s largest and most diverse seafood trade industry event, Seafood Expo Global/Seafood Processing Global, taking place from 21–23 April 2026 at the FIRA Barcelona Gran Via Venue, organized by Diversified.

With more than **two decades** of participation at Seafood Processing Global and fresh momentum following last year’s celebration of **50 years in fish processing innovation**, Kroma A/S continues to deliver solutions that address modern industry challenges from production efficiency to hygiene and sustainability.

At **Stand #3CC901**, visitors will experience Kroma’s bestselling gutting machinery designed to handle a wide variety of fish species, including both freshwater and saltwater fish, as well as flat species. The company will also discuss its latest groundbreaking de-scaling equipment, a highly water-efficient machine engineered to process fish without damaging the eyes, while significantly reducing water consumption. This innovative technology not only minimizes environmental impact but also represents a significant advancement in aquaculture processing.

In addition, Kroma offers complete turnkey processing solutions. Whether for long-term strategic projects or fast-track installations, the company designs and delivers integrated

processing lines built around its core gutting and filleting machinery. Systems can be seamlessly assembled with connecting conveyors and grading solutions.

Equally impressive is Kroma's innovative by-product solution, designed for all types of fish waste, including dead fish. This system goes beyond merely preventing bacterial growth at the processing site, it actively **reduces waste and promotes circular production principles**, making sustainable operations accessible to small and medium-sized companies alike.

Highlights of What's on Display

Gutting equipment - Enhanced Solutions for your fish

Kroma's gutting product spectrum covers small, medium, and large fish species including trout, seabass, salmon, redfish, turbot, catfish, and many more on request. The systems are highly adaptable and can be tailored to virtually any fish processing plant.

The GUTMASTER 750 deliver high-capacity gutting performance for medium-sized fish processors. It handles species such as trout, mackerel, sea bass, sea bream, and others on request with exceptional consistency and minimal manual handling. Optimized for reliability, hygiene, and ease of operation, the machine offers a compact yet powerful solution to increase profitability while maintaining premium product quality.

FILETMASTER – Intelligent Fish Filleting

Kroma will present the FILETMASTER, a next-generation filleting machine engineered for portion-sized fish, capable of producing both single and butterfly fillets. The system delivers excellent yield with minimal waste, helping processors boost productivity and product value. Its solid stainless-steel design ensures long-lasting performance, easy cleaning, and simplified maintenance.

SILAGEMASTER – By-Product utilization for Circular Production

Kroma's SILAGEMASTER system demonstrates the company's strong commitment to food safety and sustainable processing. It minimizes bacterial growth, improves plant hygiene, and converts by-products into valuable resources such as inputs for pet food, biogas, and oil production. In doing so, it helps processors create additional revenue streams while reducing waste.

Kroma delivers solutions that meet the evolving demands of global seafood processors, combining efficiency, food safety, and resource optimization across the entire processing value chain.

Quote from Company Executive

“Processors are under increasing pressure to deliver high-quality, sustainable seafood products while optimizing their operations,” says Ivan Kristensen, CEO of Kroma A/S.

“Our technologies are designed to help customers unlock the full potential of their fish, even as market conditions change due to price fluctuations or shifts in fish availability. That is why we look forward to welcoming visitors at Stand 3CC901, where they can see firsthand how Kroma’s solutions support food safety, sustainability, and profitability all while adapting to the evolving demands of the seafood processing industry.”

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About Kroma A/S:

Kroma A/S is a Danish company specializing in high-quality primary fish processing equipment. With over 50 years of industry experience, Kroma delivers reliable and innovative solutions to seafood producers worldwide. The company also offers systems for efficient handling of waste and by-products, helping to reduce bacterial growth, improve hygiene, and turn waste into profit. Kroma’s equipment is designed to support both environmental sustainability and operational efficiency.

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