Press Release

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BAADER to Showcase “Solutions on Demand” at Seafood Processing North America 2026

Boston, MA – March 15–17, 2026 – BAADER, a global leader in seafood processing solutions, will exhibit at Seafood Processing North America (SPNA / SENA) 2026, taking place at the Boston Convention & Exhibition Center. Visitors are invited to meet the BAADER team at Booth 1765 and discover how *solutions on demand* can be tailored to meet the specific needs of every seafood processor.
BAADER is home to a strong portfolio of product brands serving a wide range of customers and industry segments. With flexible, scalable, and reliable solutions, BAADER helps processors improve raw material utilization, increase throughput, enhance sustainability, and reduce dependence on manual labor.

1 Solutions on Demand – Tailored to Your Needs

Every processor is different—and BAADER believes everyone deserves a solution designed specifically for their operation. From harvesting to packing, BAADER supports all major industrial fish species, including whitefish, redfish, salmon, pelagic fish, tuna, and crab. Whether your challenge is yield optimization, automation, or by-product utilization, BAADER delivers customized solutions that perform.

2 Achieve Unbeatable Yield in Salmon Filleting

At SPNA 2026, BAADER will highlight the BAADER 581 Pro, its flagship salmon filleting machine. Designed for intelligent, gentle product handling, the BAADER 581 Pro delivers outstanding fillet quality from fresh (pre- or post-rigor) or defrosted raw material. Trusted by processors worldwide, it sets the benchmark as one of the most powerful and advanced salmon filleting machines available today.

3 By-Product Utilization Toward Zero Waste

BAADER’s gentle refinement and further processing solutions unlock the full potential of by-products. By maximizing fish mince recovery, processors can create value-added products such as fish sticks and snacks from soft components, while solid components can be further processed into advanced applications including cosmetics, nutraceuticals, and pet food. The result: optimal resource efficiency and higher overall value.

4 Maximizing Value Across the Workflow

BAADERs advanced processing solutions are engineered to optimize performance throughout the entire workflow.
One prime example is the BAADER descaler, which not only removes scales efficiently but also generates valuable by-products such as fish scales and descaled skin—materials that can be used creatively, practically, and even for culinary applications.

5 Slice It – Dice It

The BAADER 358 Portion Cutter delivers precise, fixed-weight portions at high speed, reaching up to 2,170 cuts per minute on a single-lane system. Designed for seamless integration into complex production lines, it maximizes capacity while minimizing product waste. Its exceptional speed and accuracy are the result of advanced technology refined by experienced developers to create a truly best-in-class machine.

6 Multi-Species Splitting Automation

Many fish species are still split by hand, especially low-volume species where automation has traditionally been unavailable. BAADER's splitting solution sets a new standard by automating this process, reducing labor dependency, minimizing contamination risks, and improving consistency. Processors benefit from lower production costs and greater flexibility without relying on highly specialized manual skills, only.

For more information, please contact:

Nils Rabe
Global Sales Director Fish
nils.rabe@baader.com
Mobil: +1 (253) 737 8506

Note to the press: High-resolution images, interviews,
and additional information are available upon request.

About BAADER

With over 100 years of innovation, BAADER is a global leader in food processing solutions. Beyond fish and poultry, we revolutionize the industry through digitalization and data analytics. Operating in over 100 countries with a dedicated workforce of 1,600 professionals, we are committed to provide solutions that prioritize quality, efficiency, traceability, profitability, sustainability. We valuate the animal as a resource. Driving innovations for a century, committed for a lifetime – BAADER.