

## Press Release

LUEBECK / SINGAPORE, 07 August 2025

### Processing Solutions on Demand – Across the Species – Along the Value Chain

- Showcasing Innovation at Booth N-01: At Seafood Expo Asia 2025, BAADER will present next-generation technologies including the new BAADER 358 portion cutter, advanced skinning systems, a splitting prototype for niche species, and solutions for by-product valorization.
- Conference Highlight: On 10 September, Marcel Franz and Nils Rabe will speak on "Harnessing Technology for Sustainable Fish Processing: Value Every Gram," spotlighting how smart processing boosts efficiency and sustainability.
- Tailored Solutions Across the Value Chain: Under the motto Solutions on Demand – Across the Species, Along the Value Chain, BAADER demonstrates how its intelligent, scalable systems help processors of any size unlock the full potential of their raw materials.

LUEBECK / SINGAPORE, 07 August – As Seafood Expo Asia 2025 welcomes industry leaders from across the region, BAADER is set to present its latest advancements in seafood processing under the guiding motto: "Solutions on Demand – Across the Species, Along the Value Chain". From 10 to 12 September at the Sands Expo and Convention Centre in Singapore, BAADER will be showcasing cutting-edge technologies that support smarter, more sustainable seafood processing solutions at booth N-01.

"Our goal is to help customers of every scale unlock the full potential of their raw materials," says Nils Rabe, Global Sales Director BAADER. "Whether you're working with high volumes or niche species, we're here to provide reliable solutions that adapt to your reality."

A key moment in the show's conference program is the session "**Harnessing Technology for Sustainable Fish Processing: Value Every Gram**," presented by **Marcel Franz**, CEO BAADER Asia, and **Nils Rabe**, Global Sales Director BAADER. This talk will explore how smart processing is redefining efficiency and sustainability in fish processing today.

**Date:** 10 September 2025 | **Time:** 12:00 – 12:45 | **Location:** Level B2, Hall D, E & F, Sands Expo and Convention Centre

#### Product Highlights at BAADER Booth N-01

BAADER's exhibits showcase intelligent, scalable solutions designed for maximum flexibility. Centre stage will be the newest addition in the portfolio – the BAADER 358 portioning system. Alongside this, visitors can explore advanced skinning technology, a new splitting machine prototype, and solutions for by-product valorization.

**BAADER 358 Portion Cutter – Slice It, Dice It**

Precision meets performance in this high-speed fixed-weight portioning system capable of up to 2,170 cuts per minute on a single lane. The BAADER 358 is designed for seamless integration into modern processing lines.

**Trio FDS 3000-2 – Get Quality and Yield from Every Fillet**

Skinning fish fillets with uneven thickness or recovering dark meat just got easier. The Trio FDS 3000-2 is engineered to deliver superior yield with no loss in quality or speed. Its innovative design protects both flesh and skin, delivering premium fillets and customizable skin layers without compromising productivity.

**By-Product Valorization – Turning by-products into Value**

BAADERING technology enables processors to separate soft and solid components from fish by-products, opening the door to secondary product lines—from fish sticks and snacks to applications in cosmetics, nutraceuticals, and pet food. A smart way to extract every bit of value while cutting waste.

**Multi-Species Splitting Prototype – Automation Beyond the Mainstream**

Most small-volume fish species are still processed manually. BAADER's new prototype addresses this gap, bringing automation to species that previously relied on hand-cutting. This innovation reduces labor dependency, cuts down on contamination risk, and opens the door to cost-effective small-scale processing with longer shelf life.

**For more information, please contact:**

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

**About BAADER**

With over 100 years of innovation, BAADER has solidified its role as a global leader in food processing solutions, extending its expertise beyond fish and poultry to revolutionize the industry through digitalization and data analytics. Operating in over 100 countries with a dedicated workforce of 1,600 professionals, BAADER is committed to providing specialized solutions that prioritize quality, efficiency, traceability, profitability, sustainability, and animal welfare. BAADER: Innovating food value chains for a century, committed for a lifetime.

More details on BAADER can be found at <https://www.baader.com/fish> or [BAADER@SEA](mailto:BAADER@SEA)