

Why “Fish in Fish” ?



SuspenTec® from Cozzini. Patented Particle Reduction Process for Fish Injection.

- ★ Increased binding
- ★ Higher yield
- ★ The solution stays in the product
- ★ Less drip and shrinkage
- ★ No visible sign in the fish-meat
- ★ The system is easy in use
- ★ Reduced cook/chill shrink
- ★ Better flavor
- ★ Better overall appearance
- ★ Increased salting and drying yields
- ★ Greater Profits
- ★ Modular and compact

Can your injection process include recovery of trim material?

YES 

...when you include the patented COZZINI SUSPEN^{TEC} process

SUSPEN^{TEC}

COZZINI PROCESS OF INJECTING NATURAL MEAT INTO MEAT





Salmon



Chicken



Fillets



Splitted fish