

## Good animal welfare leads to maximised profit

**A**t a glance it does not happen very often that two seemingly conflicting topics can be turned into a win-win situation. However, one rare opportunity where this can be achieved is within the process of harvesting fish.

BAADER Seafood Innovation – as part of the BAADER Group – offers a unique, automated harvest system which takes advantage of the fish's natural behaviour whereby the fish swim into the stun/bleed machines, with the absolute minimum of stress.

This is the most humane and efficient method for stunning and bleeding salmon/trout and many other fish species, utilising percussive stunning and bleeding technology.

The percussive stunning method instantly stuns the fish, effectively making it brain-dead and, as such, incapable of reacting to any kind of stimuli, including pain, temper-

ature, noise etc. Heart activity however, remains unchanged and greatly assists in pumping out the remaining blood, leading to excellent bleed out.

### WELFARE-FRIENDLY

Low stress harvesting results in:

- Higher flesh quality in the harvested fish as a direct consequence of:
- Reduction in flesh gaping and blood spotting in fillets
- Maintenance of flesh pH results in both a better fillet colour and a higher yield as the water holding capacity is improved
- Potentially up to 20-30 per cent shelf-life improvement
- Longer pre-rigor time – up to 20 hours, resulting in reduced down-grades when fish are machine processed (gutting, heading, skinning and filleting) after harvesting.

This welfare-friendly solution is a key process in the provision of



optimum fish quality and subsequent processing.

BAADER supplies a complete range of machines and supporting modules specifically suited to the specific harvesting requirements of the client. This includes everything from single stun/bleed combined machines to advanced multi-channel systems incorporating automated fish delivery and complete factory solutions. **FF**



**Top: Installation of a new 4channel Swim-In-System on the dead-haul boat *Tassal 1* in Tasmania**  
**Above: High-Performance 'Prototype'. Baader continuously develops more efficient harvesting solutions**

1919  
1919

95 YEARS OF INNOVATION  
**BAADER**  
Food Processing Machinery

2014  
2014

Selected office openings

1929



1959



1980



1986



1993



1994



1998



1999



2000



2001



2012



2013



**QUALITY IN ALL PHASES!**

**From CATCHING to BATCHING - since 1919 a leader in advanced processing solutions!**

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