Realize your potential in complete processing of mackerel
Advantages

- Much higher yield
- Incredibly low production costs
- Large capacities
- Continuous production flow

Steps

1. Deskinning
   Solutions for fresh or IQF mackerels.
2. Defrosting, cooking and cooling
3. Packing Lines
   Semi-automatic packing systems.
4. Filling of liquids and sealing
   Waterfall fillers for e.g. oil, tomato sauce, salt brine or similar.
5. Washing of cans
   Wash of seamed cans before sterilization.
6. Autoclave baskets
   Packing into cartons, plastic containers or similar after sterilization.

Minimizing waste

In an age of declining fish stocks and fishing quotas, raw seafood is an increasingly valuable commodity. Even small amounts of excess waste can have a dismal effect on your bottom line.

Cabinplant specialises in developing processing lines that minimise waste through gentle and optimal treatment of raw material.

We also have in depth experience with designing and manufacturing highly efficient plants that can reliably process large quantities rapidly and consistently. Gentle handling, efficient workflow, improved reliability: they all add up to higher yields.

Innovative ideas

From luxury to low-fat dishes and convenience products, there is growing market pressure on seafood manufacturers to produce a wide range of new value-added products.

Cabinplant draws on an in depth knowledge of the seafood industry, supplemented by broad experience in other areas of food processing, to help manufacturers deliver a variety of innovative products.

In addition to determining optimal production setup, Cabinplant can help you differentiate your products in terms of appearance, taste and packaging.

Industry know-how

Making a profit in the seafood industry requires coming up with correct answers to a never-ending array of questions, from choosing the right production equipment to meeting the demand for new products.

Cabinplant can help. With industry know-how from 40 years of experience, we are experts at putting all the right pieces in place to:

- Increase reliability
- Reduce downtime
- Lower operating costs
- Minimize waste

From design of single machines to workflow optimization, you can count on Cabinplant for the equipment and expertise you need to stay competitive.

Providing expert advice and support

Cabinplant provides complete solutions for the seafood industry. In addition to a thorough knowledge of processing lines, our expertise encompasses building layouts, equipment setup, electrical installations, hardware and software - virtually any area that has bearing on the success of your seafood operation.

Mackerel Complete process
Pioneering food processing since 1969
Cabinplant is a leading global provider of tailor-made processing solutions for the food industry. Our main focus areas are within fish, shellfish, vegetables, fruit, berries, meat and poultry and convenience foods. Additionally, we provide multihead weighing and packing solutions for a wide range of industries.

In close cooperation with our customers, we develop, manufacture and market innovative process and packaging machines with built-in knowhow that optimize yield, throughput and product quality.

We are a privately owned company with headquarters in Haarby, Denmark, and we employ more than 230 people and have subsidiaries in Germany, Spain, Poland and USA as well as a sales network of agents in more than 30 countries worldwide.