

Presentation

Surimi is the raw material made from white fish headless, eviscerated, chopped, deboned, ground, washed several times and concentrated until it is transformed into a white paste, translucent, without taste or odor.

Kamaboko is made of surimi. It is thawed and added thickeners, salt and natural flavors among other ingredients that are mixed and starts the production process to be cooked and shaped.

Objectives

The main objective is to study the **European surimi market**. Know the differences that exist between different countries, such as the price of similar products and in some cases also the variety of products from one country to the other. This product has been making its way in the market and to this day they produce large quantities of it.

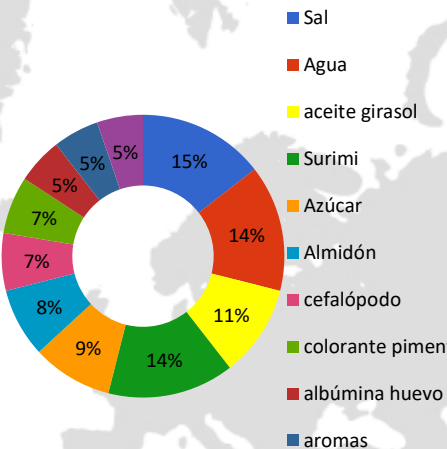
Study of surimi derivatives present in the European market

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Convocatoria junio 2017

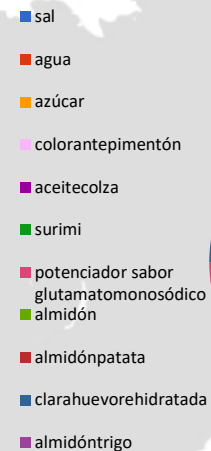
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Data interpretation & conclusions (I)

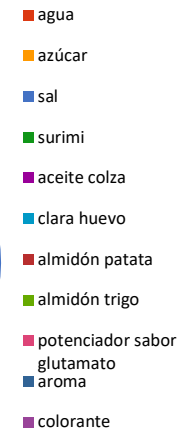
High Prices Products



Medium Prices Product



Low Prices Products



Data interpretation & conclusions (II)

Ingredients	Funcionalidad
Surimi	It is the raw material of the product (basically myofibrillar proteins). Includes sugar (Functional, flavored or conservative)
Water	It is responsible for the cohesion and textural strength of shredded fish products
Oil	It improves the stability of the frozen-thawed and prevents the appearance of a spongy texture and gives brightness

Ingredients	Funcionalidad
Protein	Cephalopod, soy protein and egg albumin
Carbohydrates	Potato and wheat starch
Salt	Solubilization of myofibrillar proteins