

OPTIMICE®

Super
chilling
fish since
1999

OptimIce
your
catch!

Liquid
ice
machines



KAPP ehf
THE OPTIMICE COMPANY

Super chilling fish since 1999



The Optim-Ice® can be up to **40% thick!**

THIS IS WHAT WE DO!

Manufacturing, sales and service of:

- Optim-Ice Liquid Ice Systems
- Liquid Ice Storage Tanks
- Horizontal and Vertical Plate Freezers
- RSW Systems
- Industrial Refrigeration Equipment
- Vacuum Pumps
- Other Processing Equipment
- Installation and Service

Over 400 vessels use

OPTIM ICE®



Ólafur Rögnvaldsson
CEO Hraðfrystihúss
Hellissands

"The Optim-Ice equipment has proved to be Excellent for our fishing vessels and our production factory on land. I recommend Optim-Ice for anyone handling fish".



Pétur H. Pálsson
Director of Vísir fishing
company

"We have used the Optim-Ice equipment in our fishing vessels for many years. Our experience has been outstanding. It gives us without a doubt better quality, longer shelf life, reduced labor hours and better price for our products".



Onboard handling

WHERE THE COOL CHAIN NEVER BREAKS



In the plant



In Transit

FACTS

- The liquid ice completely enwraps the product.
- Increased shelf life by 5-7 days.
- Decreases micro bacteria formation.
- Significantly faster down time.
- Rapid and efficient cooling.

AFTER 14 DAYS IN ICE

Two photographs of fish are shown side-by-side. The top photo shows a fish wrapped in clear, liquid ice, with an arrow pointing to it from the 'OPTIM ICE' logo. The bottom photo shows a fish wrapped in white, flake ice, with an arrow pointing to it from the 'FLAKE ICE' logo.

OPTIM ICE

FLAKE ICE

OPTIM ICE®

Optimice your catch!

HELP US TO HELP YOU

What we need to know about your process;

- Off or onshore application.
- Volume of product per hour.
- Highest temperature of the product.
- What is your target product temperature.
- Highest water temperature (used for ice production).
- A brief description of your manufacturing process will help.
- Electrical information.

OPTIM-ICE SYSTEM ACRONYMS DETAILS:

- BP** = Standard version with Intergraded pre-cooler
- P** = Intergraded pre-cooler
- T** = For warmer weather climates
- R** = Using existing pump circulation system
- S** = Air cooled
- H** = Hydraulic driven
- B** = Standard version without Intergraded pre-cooler



BP - 105

Variable production range:

Output can be varied from 230 L/h with 40% ice concentration to 490 L/h with 10% ice concentration.

Refrigeration capacity:

14.5 kW/12.470 kcal/h or 299.000 kcal per 24 hours.

BP - 110

Variable production range:

Output can be varied from 460 L/h with 40% ice concentration to 1.120 L/h with 10% ice concentration.

Refrigeration capacity:

33.0 kW/28.400 kcal/h or 681.000 kcal per 24 hours



BP - 120

Variable production range:

Output can be varied from 920 L/h with 40% ice concentration to 2.210 L/h with 10% ice concentration.

Refrigeration capacity:

65.0 kW/55.900 kcal/h or 1.341.000 kcal per 24 hours.



BP - 130

Variable production range:

Output can be varied from 1.380 L/h with 40% ice concentration to 3.070 L/h with 10% ice concentration.

Refrigeration capacity:

90.0 kW/77.400 kcal/h or 1.857.000 kcal per 24 hours.



BP - 140

Variable production range:

Output can be varied from 1.780 L/h with 40% ice concentration to 3.650 L/h with 10% ice concentration.

Refrigeration capacity:

107.0 kW/92.000 kcal/h or 2.208.000 kcal per 24 hours.



Storage Tank

Tanks are dual shell manufactured from plastic with air insulation. All tanks are manufactured to meet the most stringent requirements for food production.

Available sizes:

1000, 2000, 3000 and 4000 liters.





Storage Tanks

Technical Specification:

Tanks are dual shell manufactured from plastic with air insulation. All tanks are manufactured to meet the most stringent requirements for food production.

The Tanks are designed to maintain a homogenous ice mixture. This is achieved by continually stirring the mixture. The use of storage tanks makes it possible to deliver large quantities of Optim-Ice® when needed and in a short period of time.

Each tank is fitted with a pump capable of delivering up to 4000 liters of Optim-Ice® per hour. A pressure switch automatically starts and stops the pumping operation by sensing the pressure at the outlet nozzle.

Each tank is fitted with a sensor that senses the quantity of Optim-Ice® in the tank. The sensing mechanism automatically starts and stops the liquid ice system according to the customer requirements.

Power Consumption:

Total 2.6 kW (Pump 1.5 kW and Stirring Mechanism 1.1 kW).

Storage Tanks are available in four standard sizes:

Dimensions in cm, weight in kg:

	L x W x H	Kg
1000 L	160 x 136 x 150	470
2000 L	229 x 136 x 150	520
3000 L	317 x 136 x 150	640
4000 L	406 x 136 x 150	700



Pre-Cooler FK-50



Pre-Cooler FK-100

Pre-Coolers

Technical Specification:

Pre-Coolers are used to obtain optimal utilization of the Optim-Ice® System in varying circumstances.

The Pre-Cooler is adjusted and calibrated to suit each customer and his particular requirements. The selection of the correct Pre-Cooler is dependant on the size of the liquid ice system being used and water temperature.

The use of a Pre-Cooler allows the customer to optimize the efficiency of the liquid ice system at both different levels of flow and water temperature.

Refrigerant: R-404A /R-449A

Pre-Coolers are available in the following sizes:

	Pre-Cooler FK-50	Pre-Cooler FK-100
Production capacity:	50.0 kW/43.000 kcal/h	100.0 kW/86.000 kcal/h
Production range:	3.000 litre per hour down cooling from 15°C to 0°C	6.000 litre per hour down cooling from 15°C to 0°C
	6.000 litre per hour down cooling from 7.5°C to 0°C	17.000 litre per hour down cooling from 5°C to 0°C
Power consumption:	15.0 kW	28.0 kW 166x80x170 865 kg
Dimensions in cm (LxWxH):	137x66x140	166x80x170
Weight:	435 kg	865 kg
Condenser cooling	5°C = 2.900 l/h - 10°C = 3.800 l/h	5°C = 5.200 l/h - 10°C = 5.600 l/h
water requirements:	15°C = 4.700 l/h - 20°C = 9.600 l/h	15°C = 8.600 l/h - 20°C = 15.000 l/h



Liquid Ice System BP - 105

Technical Specification:

Refrigeration Capacity:

14.5 kW/12.470 kcal/h or 299.000 kcal per 24 hours*.

Pre-Cooler:

Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Variable production range:

Output can be varied from 230 L/h with 40% ice concentration to 490 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption: 7.0 kW

Dimensions in cm (LxWxH):

145x59x87

Weight: 372 kg

Refrigerant: R-404A /R-449A

Condenser:

Cooling water requirements:

5°C = 900 L/h

10°C = 1.100 L/h

15°C = 1.600 L/h

20°C = 2.400 L/h

*Aprx. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

**Based on seawater inlet temperature of +15°C.



Liquid Ice System BPH - 105

Technical Specification:

Refrigeration Capacity: 14.5 kW/12,470 kcal/h or 299,000 kcal per 24 hours*.

Pre-Cooler: Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Variable production range: Output can be varied from 230 L/h with 40% ice concentration to 490 L/h with 10% ice concentration**.

Filtration: A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration: System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption:

Hydraulic: Flow 46 L/min at 180 bar
Electrical: 230V/50Hz/350W

Dimensions in cm (LxWxH):

145x59x87

Weight: 275 kg

Refrigerant: R-404A /R-449A

Condenser:
Cooling water requirements:

5°C = 900 L/h

10°C = 1.100 L/h

15°C = 1.600 L/h

20°C = 2.400 L/h

*Aprx. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

**Based on seawater inlet temperature of +15°C.



Liquid Ice System B - 110

Technical Specification:

Refrigeration Capacity:

20.0 kW/17.200 kcal/h
or 412.000 kcal per 24 hours*.

Variable production range:

Output can be varied
from 460 L/h with 40% ice concentration
to 1.580 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water
intake to prevent ingestion of foreign
objects.

Minimum salt concentration:

System requires 3% NaCl concentration
for Optim-Ice® production.

Power Consumption: 12.0 kW

Dimensions in cm (LxWxH):

125x115x173

Weight: 530 kg

Refrigerant: R-404A /R-449A

Pre-Cooler: Optional pre-cooler
ensures uniform production of
Optim-Ice® over a large inlet water
temperatures range.

Condenser:

Cooling water requirements:

5°C = 1.300 L/h

10°C = 1.700 L/h

15°C = 2.400 L/h

20°C = 3.500 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System BP - 110

Technical Specification:

Refrigeration Capacity:

33.0 kW/28.400 kcal/h
or 681.000 kcal per 24 hours*.

Pre-Cooler: Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Variable production range:

Output can be varied from 460 L/h with 40% ice concentration to 1.120 L/h with 10% ice concentration**.

Filtration: A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption: 17.0 kW

Dimensions in cm (LxWxH):

125x115x173

Weight: 620 kg

Refrigerant: R-404A /R-449A

Condenser:

Cooling water requirements:

5°C = 2.000 L/h

10°C = 2.500 L/h

15°C = 3.600 L/h

20°C = 7.900 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of +15°C.



Liquid Ice System BPS - 110

Technical Specification:

Refrigeration Capacity:

33.0 kW/28.400 kcal/h
or 681.000 kcal per 24 hours*.

Pre-Cooler:

Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Variable production range:

Output can be varied from 460 L/h with 40% ice concentration to 1.120 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption:

28.0 kW

Dimensions in cm (LxWxH):

250x115x270

Weight:

830 kg

Refrigerant:

R-404A /R-449A

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System B - 120

Technical Specification:

Refrigeration Capacity:

40.0 kW/34.400 kcal/h
or 825.000 kcal per 24 hours*.

Variable production range:

Output can be varied
from 920 L/h with 40% ice concentration
to 3.160 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to
prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration
for Optim-Ice® production.

Power Consumption: 24.0 kW

Dimensions in cm (LxWxH):

166x136x173

Weight: 1.040 kg

Refrigerant: R-404A /R-449A

Pre-Cooler:

Optional pre-cooler
ensures uniform production of
Optim-Ice® over a large inlet water
temperatures range.

Condenser:

Cooling water requirements:

5°C = 2.600 L/h

10°C = 3.300 L/h

15°C = 4.700 L/h

20°C = 10.400 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System BP - 120

Technical Specification:

Refrigeration Capacity:

60.0 kW/55.900 kcal/h or 1.341.000 kcal per 24 hours*.

Pre-Cooler: Optional pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Variable production range:

Output can be varied from 920 L/h with 40% ice concentration to 2.210 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption:

30.0 kW

Dimensions in cm (LxWxH):

166x136x173

Weight:

1.100 kg

Refrigerant:

R-404A /R-449A

Condenser:

Cooling water requirements:

5°C = 3.600 L/h

10°C = 4.400 L/h

15°C = 6.000 L/h

20°C = 11.700 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of +15°C.



Liquid Ice System B - 130

Technical Specification:

Refrigeration Capacity: 60.0 kW/51.600 kcal/h or 1.238.000 kcal per 24 hours*.

Variable production range:

Output can be varied from 1.380 L/h with 40% ice concentration to 4.740 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration for Optim-Ice® production.

Power Consumption: 33.0 kW

Dimensions in cm (LxWxH):

226x136x173

Weight: 1.280 kg

Refrigerant:

R-404A /R-449A

Pre-Cooler:

Optional pre-cooler ensures uniform production of Optim-Ice® over a large inlet water temperatures range.

Condenser:
Cooling water requirements:

5°C = 3.600 L/h

10°C = 4.400 L/h

15°C = 6.000 L/h

20°C = 11.700 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System BP - 130

Technical Specification:

Refrigeration Capacity: 90.0 kW/77.400 kcal/h or 1.857.000 kcal per 24 hours*.

Power Consumption:
45.0 kW

Pre-Cooler:
Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Dimensions in cm (LxWxH):
226x136x173

Variable production range:
Output can be varied from 1.380 L/h with 40% ice concentration to 3.070 L/h with 10% ice concentration**.

Weight:
1.570 kg

Filtration: A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Refrigerant:
R-404A /R-449A

Minimum salt concentration:
System requires 3% NaCl concentration for Optim-Ice® production.

Condenser:	
Cooling water requirements:	
5°C	= 5.500 L/h
10°C	= 7.000 L/h
15°C	= 10.900 L/h
20°C	= 27.500 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.
 ** Based on seawater inlet temperature of +15°C.



Liquid Ice System BR - 130 rack system

Technical Specification:

Refrigeration Capacity:

80.0 kW/68.800 kcal/h
or 1.651.000 kcal per 24 hours*.

Variable production range:

Output can be varied
from 1.850 L/h with 43% ice concentration
to 6.300 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to
prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration
for Optim-Ice® production.

Power Consumption: 7.5 kW

Dimensions in cm (LxWxH):

226x101x160

Weight: 720 kg

Refrigeration system:

To be connected to pump circulation
at -22°C.

Refrigerant:

R-717/R-404A/R-507/R-449A

Pre-Cooler:

Optional pre-cooler ensures uniform
production of Optim-Ice® over a large inlet
water temperatures range.

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System B - 140

Technical Specification:

Refrigeration Capacity:

80.0 kW/68.800 kcal/h
or 1.651.000 kcal per 24 hours*.

Variable production range:

Output can be varied
from 1.845 L/h with 40% ice concentration
to 6.320 L/h with 10% ice concentration**.

Filtration:

A 5-micron filter fitted to water intake to
prevent ingestion of foreign objects.

Minimum salt concentration:

System requires 3% NaCl concentration
for Optim-Ice® production.

Power Consumption: 40.0 kW

Dimensions in cm (LxWxH):

286x136x173

Weight: 1.800 kg

Refrigerant: R-404A /R-449A

Pre-Cooler: Optional pre-cooler
ensures uniform production
of Optim-Ice® over a large inlet water
temperatures range.

Condenser:

Cooling water requirements:

5°C = 5.200 L/h

10°C = 6.900 L/h

15°C = 9.500 L/h

20°C = 20.000 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.

** Based on seawater inlet temperature of 0°C.



Liquid Ice System BP - 140

Technical Specification:

Refrigeration Capacity: 107.0 kW/92.020 kcal/h or 2.208.000 kcal per 24 hours*.

Power Consumption: 52.0 kW

Pre-Cooler: Integrated pre-cooler ensures uniform production of Optim-Ice® in water temperatures up to +15°C.

Dimensions in cm (LxWxH): 286x136x173

Variable production range: Output can be varied from 1.780 L/h with 40% ice concentration to 3.650 L/h with 10% ice concentration**.

Weight: 2.010 kg

Filtration: A 5-micron filter fitted to water intake to prevent ingestion of foreign objects.

Refrigerant: R-404A /R-449A

Minimum salt concentration: System requires 3% NaCl concentration for Optim-Ice® production.

Condenser:	
Cooling water requirements:	
5°C	= 5.700 L/h
10°C	= 7.300 L/h
15°C	= 9.900 L/h
20°C	= 17.700 L/h

* Appr. 1 kcal is required to achieve a one-degree temperature reduction in one kilogram of fish.
 ** Based on seawater inlet temperature of +15°C.

When it comes to preserving quality and freshness of the catch, it is a known fact that proper handling, rapid and efficient cooling is essential. The consumer demands for both quality and freshness are ever increasing. Producers must meet the demands of the market with any legitimate means available to them. The key to maintaining freshness and quality of the catch is initial rapid rate of cooling. This hinders the growth of bacteria and microorganism.

Optim-Ice® is one of the best cooling medium on the market that delivers rapid rate of cooling and at the same time does not bruise or damage the catch.

Here is what one of our customers have to say about Optim-Ice®

"...Then there is an enormous work savings involved by the fact that we have liquid ice system on board. - ...then it is clear that we are getting much higher prices for the fish than we were getting before, that I thank better quality..."

Jónas S. Jóhannsson, captain Geir ÞH -150

Liquid ice system

The cooling medium is viscous, consisting of microscopic ice crystals. This allows the medium to flow and completely enwrap the catch to bring about extremely rapid transfer of energy.

This in turn hinders bacterial growth and ensures maximum quality of the catch.

These unique properties of Optim-Ice® make it possible to store the catch in drained containers making sure that the catch does not lay in a liquid bath. When Optim-Ice® is applied it flows freely completely surrounding the entire catch. Excess liquid is drained away leaving uniformly distributed ice.

Optim-Ice® is produced directly from seawater. Presently there are many types of Optim-Ice® systems available to meet your cooling needs.

Optim-Ice® systems have been installed in numerous vessels both in Iceland and around the world. Our customers have found the Optim-Ice® system to be both reliable and efficient.





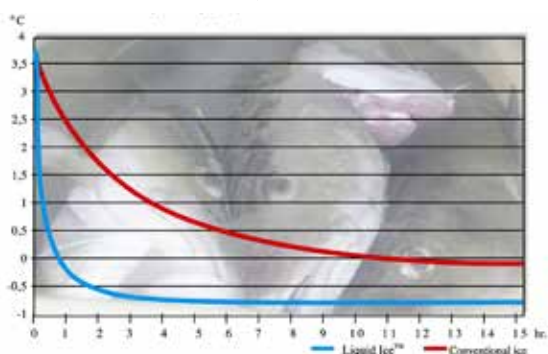
Rapid cooling of Whitefish

It is important to cool the fish rapidly in the first hours after it is caught, as this can lengthen the shelf-life dramatically.

Optim-Ice® has been used extensively in cooling and storing whitefish for many years. Optim-Ice® has been used to cool/chill the fish in tanks (bleeding and washing) or directly in bins and boxes aboard vessels. These methods have given very good results and have given fresh fish that has prolonged storage compared to flake ice.

The following method is used when using bins and boxes for storage: A thin layer of Optim-Ice® is put in the bottom of the box/bin. A layer of fish is laid into the bin and covered with Optim-Ice®, this is repeated until the bin is filled up. As the holes in the bins are open the seawater drips from the ice and through the holes/plugs in the bins, leaving a snow-like ice covering the fish.

Rapid rate of cooling is essential
When it comes to preserving quality and freshness



Haddock after 7 days storage in 460L bins



Haddock after 7 days in Optim-Ice



Cod after 14 days. Optim-Ice® above - flake ice beneath



Rapid cooling of Salmon

It is important to cool the fish rapidly to ensure the optimal quality, bleeding and shelf life.

Optim-Ice® has been used for rapid cooling of salmon in Norway, Scotland and the Faroe Islands. The applications differ, but have all the same benefits of cooling the salmon quickly and economically down to the right temperature for processing.

There have been basically 2 methods used; in tanks chilling live and bled salmon. Chilling the salmon live in large tanks is done in a plant in the Faroe Islands. In this plant the fish are pumped from a wellboat into a 100 ton tank, where they are chilled down for 30 minutes. When leaving the tank they are killed and enter a bleeding tank for 10 minutes, followed by a washing tank for 20 minutes. Each tank is chilled by Optim-Ice® and the control system for these tanks is supplied by Optimar Iceland Inc. The temperature in each tank is monitored and the ice is produced according to the target temperature chosen for the tanks.

At a processing plant in the Shetland Islands Optim-Ice® is added to a large chilling tank to chill the fish before gutting and packaging. Optim-Ice® is produced into the tank overnight and is added during the day.

Tests have been carried out using Optim-Ice® to cool salmon in transportation from sea-sites to processing, and from primary processing to secondary processing. The need for cooling can be calculated, based on the temperature on site and the target temperature at arrival, using the optimal amount of Optim-Ice®.



Rapid cooling of shrimp

It is important to cool the fish rapidly in the first hours after it is caught, as this can lengthen the shelf-life dramatically.

Optim-Ice® in shrimp, lobster and crabs.

One of the most important benefits of using Optim-Ice® while catching lobster is the distinctive difference in color. Lobster caught and chilled in Optim-Ice® preserve their red color dramatically better than using conventional ice or chilled water.

When the lobster enters the Optim-Ice® solution it is chilled down rapidly.

The lobster is known to stay alive and slowly clean all mud and residue from it's gills and organs.

Keeping a lobster at this stage helps preserve the color of the shell and gives a better overall look of the product. This is visual when comparing the color of lobster handled in Optim-Ice® and conventional methods.

Snow crab

Studies performed by the Canadian Centre for Fisheries Innovation (CCFI) show that Optim-Ice® does perform better than regular icing methods when icing Snow Crab. Optim-Ice® increased the LO50 time from 38 to 75 hours in this experiment (LO50 is the time until 50% of the crab are dead). Optim-Ice® maintained more lively crab longer than did normal icing practices under these conditions.





Rapid cooling of pelagic

It is important to cool the fish rapidly in the first hours after it is caught, to ensure the optimal quality and highest prices at harbour.

Optim-Ice® has given good results in rapid cooling of herring at sea and in processing mackrel on shore. This has been done by using Optim-Ice® alone or together with RSW systems.

On board Pelagic vessels

The rapid cooling is obtained by systematically using Optim-Ice® in the hold of a ship, using the Optim-Ice® as a buffer that cools the fish as it is pumped on board the ship. The results have been very good giving a high quality catch when the ship arrives at harbor.

The major benefits are:

- Rapid cooling of the catch.
- Stabilizing the catch in the hold.
- Less damage in the fish because of less intensive pumping compared to a RSW system.
- Can be used together with a RSW system to increase the initial cooling of the catch.

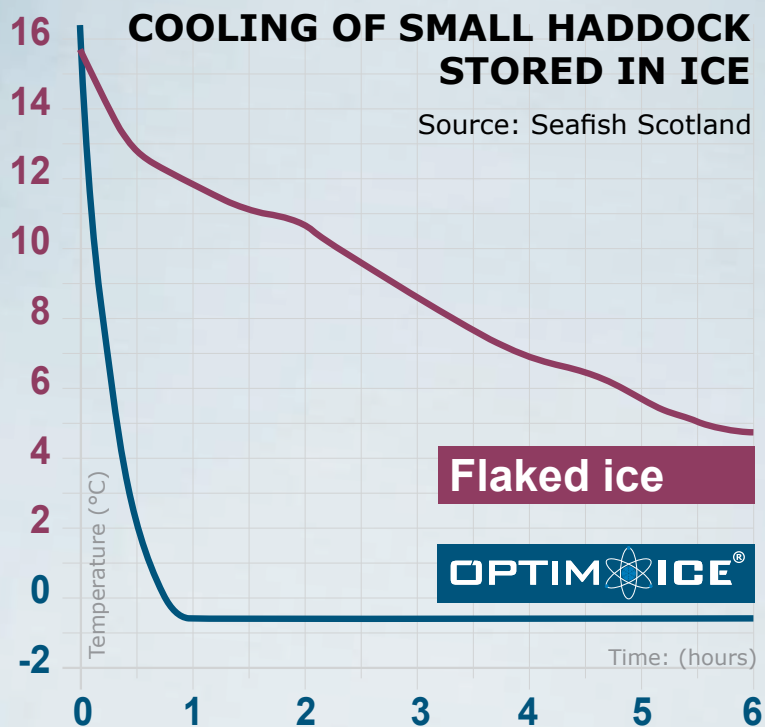
The first installation in a boat was carried out



in 1999 with very good results, giving the boat an edge over other Icelandic boats at that time.

Many large installations have been carried out in large boats in the Vestmann Islands. The boats rely only on Optim-Ice® as a cooling method to bring high quality fish ashore. Due to the faster initial cooling of the Optim-Ice® the flesh is firmer than the fish brought ashore by RSW boats.

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