

## Seafood Ice Mats

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These new ice mats maintain a supply of fresh saltwater throughout the journey, enhancing the condition, presentation and overall price of live seafood. The mats are soaked in saltwater and then frozen. Once frozen, they are laid over the crates containing live seafood. During the transportation process the mat will slowly release the water, helping maintain the seafood's freshness. Perfect for crustaceans, such as lobster and crab, the product remains chilled, and the saltwater's staggered release means that the product remains in a premium condition. The product can help make a difference to the condition of live seafood when it arrives at its destination. Custom sizes and a range of absorbency levels are available.

**Sirane Food Packaging** [www.sirane.com](http://www.sirane.com) [1]

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[1] <http://www.sirane.com>