

mussels from Bantry Bay in a classic creamy marinère sauce. The product comes in an individually vacuum packed pouch ensuring precise portion control and minimal preparation, and is microwaveable in minutes.

The Salmon & King Prawn Florentine offering combines two customer favorites in a healthy meal option that allows menu developers to add their own sauce and vegetable combinations to create signature dishes. The skinless and boneless salmon fillet has a cut pocket that contains three warmwater king prawns accented with a basil pesto and spinach filling. Preparation is simple with each portion supplied in an individually wrapped pouch, which is ready after only 12 minutes of oven preparation.

Fripur S.A., of Montevideo, Uruguay (www.fripur.com.uy), will be exhibiting at Hall 7, Stand 1444, with its six lines of fish and seafood – natural, coated, tempura, sauced fillets, prepared dishes and mariscos (shellfish and molluscs).

The light line is the latest, with less than 100 calories per 100 grams, but that doesn't mean light on flavor. There are Patagonian silver hake fillets with Sicilian sauce (also with yogurt sauce, Rucola sauce and Chardonnay, or combined with red crab and asparagus in a saffron sauce); Kingclip Portuguese style, with potatoes, sweet peppers and black olives and covered with a Portuguese sauce; and Sicilian Sea Fantasy, with hake, clams, shrimp and mussels in tomato sauce.

One of the featured items this year is red crab, caught in waters of the Atlantic, sorted alive, then



Grilled hake fillets with a Mediterranean sauce prepared from olive oil and aromatic herbs are among many value-added frozen seafood products from Fripur.

cooked and frozen. There are also clams, taken alive to Montevideo for processing; IQF scallops; shrimp graded and frozen at sea; and hake – Fripur's main product, for which 18 of its trawlers are dedicated.

Hake comes in natural, breaded and tempura lines – but even the fish sticks include varieties with added spinach, broccoli or cheese. There are squid rings, clams in their own broth, crab salad and crab sauce.

Prepared items include, besides hake in sundry sauces, sea trout fillets, grilled squid tubes and Sauté di Mare, with clams, mussels, shrimp and more in a sauce made with extra virgin olive oil, leeks and aromatic herbs.

The **Marine Products Export Development Authority (MPEDA)**, which functions under the Ministry of Commerce & Industry, Government of India, is coming to the European Seafood Exposition with a large contingent of seafood processors and marketers from the subcontinent. They will hold forth at Stand 1606 in Hall 7.

"In the last three years the European Union has emerged as India's major seafood buying country, and presently a total of 196 processing units in India have been approved for seafood processing and exporting to the EU [See special story section beginning with the "I've earned my stripes! message on page 49.]," pointed out Kuruvilla Thomas,



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