



## Brine and liquid seasoning injection machine



### “For Superior Fish Seasoning” Make fish taste delicious!!

It's an innovate machine to inject brine and liquid seasoning directly into the fillet to make the products taste excellent. It saves the time of seasoning and the loss of liquid seasoning. It also possible to increase the yield ratio and control the consistency. We heard people tried fish with this solution expressed “How come it's so tasty!” It is an ideal system to make not only the regular salted fillet but also develop your original products with unique liquid seasoning.



## The best seasoning solution for salted fillet, salmon, pickled fish and dried fish.



### 〈Benefits〉

- Increased superior flavor Retain its UMAMI flavor for long
- Ensure even distribution of brine consistency
- Significant reduced working hours Fast injection work
- High product yields
- Ensure stable brine consistency
- Change salinity freely
- Possible to develop new product with unique seasoning

### Target fish (Used for both fillet and slice)

- Salmon, Mackerel, Hokke fish(okhotsk atka mackerel), Horse mackerel, Pacific saury, Sea bream, Herring, Pacific ocean perch, Cod fish, Yellow tail and others

Also available

- Chicken meat( breast / dark )

### Work examples

- Evenly salted Salmon fillet
- Preliminary seasoning for soaking fish
- Preliminary seasoning for dried fillet
- Ingredients for NABE and deep fry
- Preliminary seasoning for chicken meat with
- brine and different flavors.

NIKKO injection implement specially designed for meat allows for tender meat like chicken meat without damaging its tissue.



KINMEDAI FISH  
(Splendid Ifonsino)water



Yellowtail



Spanish mackerel

### Pickled fish with better visual effects

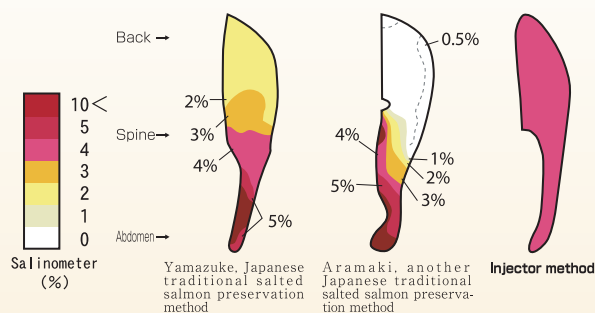
NIKKO INJECTOR can produce delicious pickled fish having evenly sized, weighed and salted by seasoning the sliced fish cut by NIKKO PROFESSIONAL JUNIOR with NIKKO INJECTOR.

"How come it's so tasty!"

# The mechanism why fish tastes so good

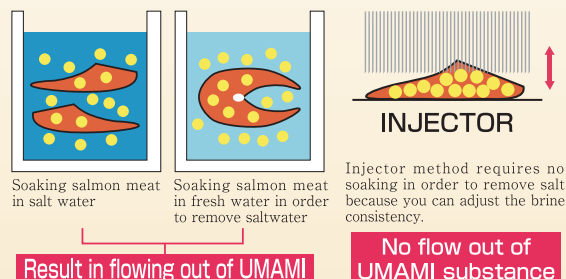
## 1 Uniform Brine Distribution

400 thin needles inject brine into fillets fed intermittently. The brine is distributed uniformly into the fillets despite fish different part, which makes the fish fillets taste so good. This can be done faster than other processing methods and save the processing time. The consistency of the brine can also be changed freely.



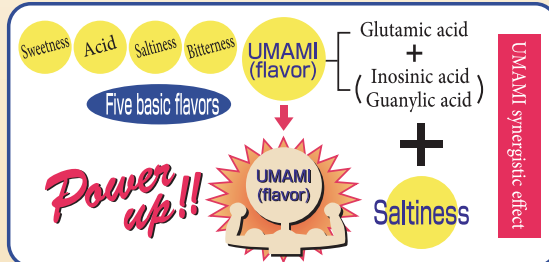
## 2 The UMAMI(flavor) substance does not flow out of the fish meat.

The UMAMI substance usually flows out of the fish meat when removing salt by soaking in fresh water for long such as Tsukekomi marinated method and the traditional Yamazuke method, but the UMAMI does not flow out of the fish meat with the injector method because brine is injected into the fish meat directly.



## 3 Coexistence of UMAMI substance and salt

The major flavor decides food taste is The UMAMI substances consist of five basic flavors (sweetness, acid, saltiness, bitterness, umami) are the combination of two seasoning substances, glutamic acid and nucleic acid. The combination of the UMAMI and the two seasoning substances improve the taste greatly. Adding salt to the combination even makes the taste much greater.

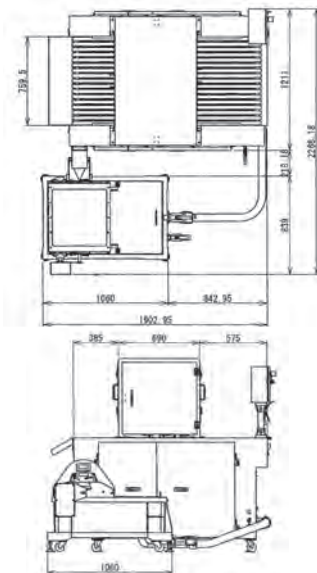
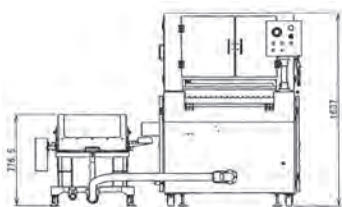


## External View

24 fillets per minute NSI-240

### Capacity

- 12 fillets per minute (NSI-120)
- 24 fillets per minute (NSI-240)
- SEMIAUTOMATIC MODEL



### Specification [INJECTOR BODY]

Size	Total length	1,827mm
	Total width	1,211mm
	Total height	1,637mm
Weight		800kg
Maximum height of fillet		50mm
Number of fillet row		4
Number of injector needles		400
Needle pitch		approx 7.5mm
Needle size		1.6mm
Pitch feeding		60mm
Power Supply		5kw (3Phase 200v)
Air Consumption		50NL/min
Capacity		12 fillets per minute 24 fillets per minute (based on processing of salmon)

### [TANK SCREEN UNIT]

Size	Total length	1,060mm
	Total width	839mm
	Total height	776mm

\*It is prohibited by law to copy for manufacture all and/or part of this system. These specification will be changed for improvement/modification without notice.

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