

frozen? once or twice?

SEQUID

Transparent quality

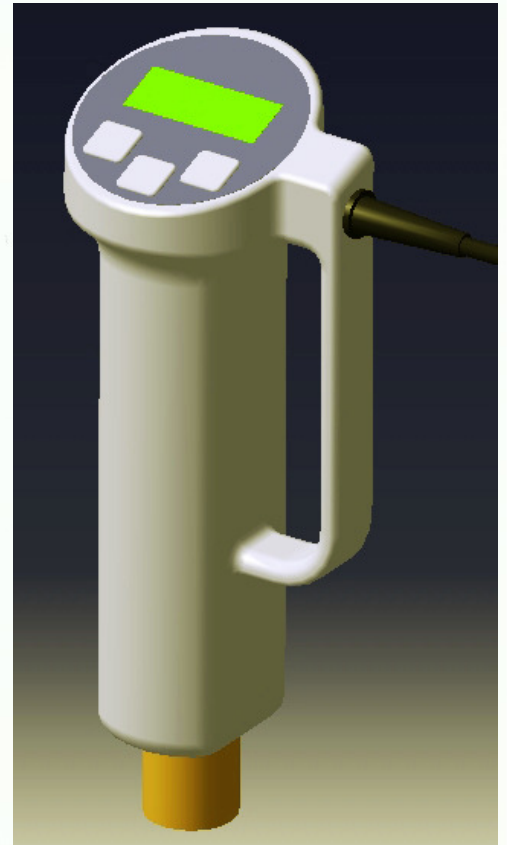
Added value is generated through the reliable quality of your products. Up to now the transparency of quality was difficult due to the absence of a fast and reliable method to detect the quality of your frozen fish product.

Results in seconds

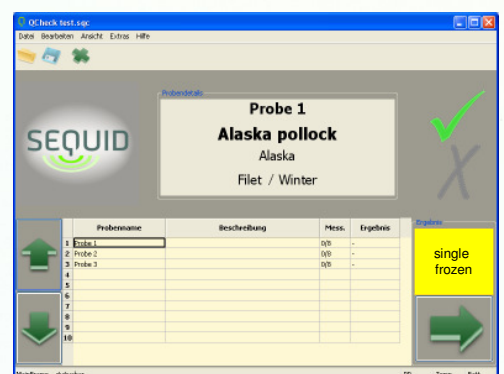
Now, within seconds the Sequid Instrument provides results for measuring the product's status: fresh, thawed, once or double frozen. This enables a rapid on-site determination within the routine workflow of quality control units.

Your advantage

- ✓ Transparency of quality at product transition
- ✓ No surprises of biological age of fish products (thawed fish ages faster)
- ✓ Higher safety to tailor the use of the raw materials



The Sequid Instrument



Screenshot of the Sequid Software

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