

Method for preparation of protein foodstuff from krill

A method is offered for the preparation of a protein foodstuff from krill.

The method is realized in the following manner.

Raw krill that is freshly caught, or frozen and then defrosted, is rinsed with water, minced and pressed.

The liquid that is expressed during pressing, which looks like a pinkish-orange creamy mass, is heated to 90 – 95 °C for 10 – 15 min. During this process, the proteins coagulate to form a protein coagulate.

This latter is separated from the broth by filtration or centrifugation. The yield of protein coagulate is about 50 – 60% and of the broth is 50 – 40%, respectively, of the weight of the liquid expressed during pressing.

The protein coagulate and the broth obtained are used in cooking.

Claim

A method for the preparation of a protein foodstuff from krill wherein raw krill that is freshly caught or frozen and then defrosted is rinsed with water, minced and pressed, the liquid expressed during pressing is heated to 90 – 95 °C for 10 – 15 min in order to coagulate the proteins contained therein, and finally the coagulate that is the protein foodstuff is separated from the broth by filtration or centrifugation.