

CLEARSMOKE[®] TECHNOLOGY

AHI CONES (Serves 8)

By Chef James Ormsby

Ingredients:

For the Cones

- 1 lb. California farmed baby abalone steaks

Tools:

- 8 32" Lady lock metal cream horn molds
- 1 Pastry brush
- Olive oil
- 1 jar Black sesame seeds

Ingredients:

- 4 sheets feuilles de briks (leaves of dough)

Sources for Feuilles de briks are: Van Rex (Southern California) Pacific Gourmet Specialty or Made in France (San Francisco)

Procedure:

The leaves are in circles. Find the center of the dough, put the mold in the middle, and measure where the end of the cream horn mold will be. Find the diameter, and trim to the smaller circle. Then cut that circle in half. Make half spheres.

Brush lightly with olive oil and sprinkle with the black sesame seeds.

Roll the sphere around the mold to make an even cone shape, place seam down on a metal cookie sheet (mold keeps it from unraveling). Do not wrap the dough too

tight, or it will be hard to take off the mold. Bake until golden brown, 8 minutes at about 350° degrees. This can be stored in airtight container for about a week.

Tartare:

For 8 molds

- 8 oz. Sashimi quality Ahi tuna
- 2 Tbls Fresh grated horseradish
- 2 Tbls Chopped capers
- 2 Tbls Minced chives
- Lime, juiced
- 1 Lime, zest
- 1 Tbls whole grain mustard
- 1 tspn Worcestershire sauce
- 1 tspn Tabasco sauce
- 2 Tbls Finely minced shallots
- TT Salt and pepper
- 3 Tbls Tobiko caviar
- 2 Tbls Virgin Olive Oil

Procedure:

Dice the Ahi into small cubes. Should be free of all sinew. Combine all the ingredients except the caviar and tuna. Mix together in a bowl, as you are making the dressing. Add to the diced tuna. Add salt and pepper. Place gently into cones. Dress with a dollop of caviar. Put in holders. Serve.

*What is
CLEARSMOKE[®],
other than a
fish smoking
technology
owned by the
Anova Food Group
based out of
Hertogenbosch,
The Netherlands
and having
offices in
Atlanta, Georgia,
Kenya, Indonesia,
Vietnam and
France.*

*Let's start out
by telling you
what it isn't.*

Advancements in Today's Seafood Industry

It isn't super-purified smoke, tasteless smoke, filtered wood smoke, industrial CO (Carbon Monoxide) or commercially mixed Carbon Monoxide gas. **CLEARSMOKE®** starts out as one ingredient: hickory wood chips. These chips are processed through the **CLEARSMOKE®** smoke generation system removing all particulate components of the smoke (ash, tar flavor/odor and anything larger than 1 micron). No additives, preservatives or chemicals of any kind are used in this process. What's left are the naturally occurring preservation gases and standard phenolic compounds present in all natural woodsmoke.

For chefs and “discriminating foodies” concerned with the best seafood that they can trust on a consistent basis, the **CLEARSMOKE®** technology opens a new door.

This process will make the seafood you serve retain the look, taste, texture and color of fresh even through freezing and defrosting. Shrinkage on tuna at retail is reduced from 35% to 3%. The process improves the texture of the product so it looks re-freshed after thawing. Histamine forming and spoilage bacteria that flourish in fresh seafood transportation are virtually eliminated by the process and completely static in frozen transit.

PROFIT. And last but certainly not least you are offering a product comparable to fresh but at a similar or lower price.

Anova Food Group, holder of the **CLEARSMOKE®** Technology patent, imports 750 metric tons of fish a year from processing plants throughout the world utilizing the **CLEARSMOKE®** technology. While fish enters the retail market place clearly labeled with the **CLEARSMOKE®** brand, the fish reaches the consumer as an unbranded product. Although foodservice buyers and suppliers choose product produced this way because of its outstanding consistency and safety features, very little is known about this process by the professional chef as well as the consumer.

Discriminating seafood purveyors have always had to distinguish between the best of fresh fish, and

a high quality frozen fish. As educated food professionals and consumers, we are looking for the best seafood that money can buy. We say we want fresh, however there is a global transportation issue. Under the best of circumstances, fresh seafood caught in foreign waters takes almost 14 days to reach your plate. Maybe less time if caught off American shores for the American market.

Anova Food Group works with seafood processors globally through licensing agreements for their **CLEARSMOKE®** Technology. This insures speedy delivery from ocean to plant where the fish is “Clearsmoked”, quick frozen, and then transported to the United States, the EU and other international markets.

CLEARSMOKE® does not put the fish in a “processed” category as opposed to the “fresh” category. **CLEARSMOKE®** is not an additive. While wholly understood by the EU market as a smoking process and subsequently approved for European distribution, buyers in the United States are still struggling to distinguish the differences of what the **CLEARSMOKE®** technology has to offer chefs and consumers from the unscrupulous activities of processors who are utilizing straight Carbon Monoxide.

LET'S LOOK AT THIS SCIENTIFICALLY.

Hickory trees grown in the state of Tennessee are cut into chips. No additives, preservatives or chemicals are ever added. Smoke is generated by burning the chips. This smoke passes through a primary filter which removes all of the particulate; ash, tar and anything larger than one micron. This is a passive form of filtration that does not concentrate or chemically alter the natural composition of the smoke. A secondary filter reduces, but does not completely eliminate, the odor and color components of the smoke, leaving the all important “preservation gasses” intact. The “smoke” is accumulated and then applied directly to the product. The product is removed from the smoke chamber, quickly bathed in ozonated water

to remove any residual smoke odor and further eliminate bacteria, then frozen at zero degrees, leaving a pure unadulterated product.

When you barbecue with wood and throw a T-Bone Steak on the grill, the smoke contains, among many things, carbon monoxide and carbon dioxide. You may recall the earth shaking experiments of the 80s when this made big news. Scientists grilled steaks to prove the presence of Carbon Monoxide – and then, upon conclusion of the experiment, they ate the steaks, every one of them.

Carbon Monoxide, in the low concentrations found in the preservation gasses of **CLEARSMOKE®**, locks in the color because it is a receptor, but only for a limited amount of time. The rest of the Carbon Monoxide dissipates, as the carbon molecule has done its job. Eventually, even that color will diminish as the fish ages, and the natural course of degradation continues.

Industrial Carbon Monoxide or highly concentrated Carbon Monoxide, is dangerous because the color never decreases even as the quality of the product does, thus raising serious food safety issues.

The use of industrial Carbon Monoxide, while banned in the EU has been able to happen as a result of a loophole in the law. Whereas Carbon Monoxide is legal since it is a component of a GRAS (*generally regarded as safe*) substance, wood smoke, and therefore has a place on the product's label, unscrupulous seafood suppliers who wish to take a cheaper and quicker route, are dousing seafood with high levels of carbon monoxide, thus hiding serious defects in the fish from unsuspecting consumers – and inspectors as well!

In a world where news is reported in sound bites, this has caused a serious misunderstanding as to the role Carbon Monoxide plays in this whole process, resulting in out of hand rejection of smoked products in places where the product could be of great value.

Plans are currently in place by Anova Food Group to educate chefs as to the nature of the process, and how to incorporate its usage into their demanding agenda of providing the best quality seafood to a demanding and well educated food-service professional and home entertainer.

Anova Food Group takes the preservation of seafood to still another step by importing the **CLEARSMOKE®** fish as frozen (*unless requested as fresh*). And the reason is that freezing tuna and other species for 30 days kills the parasites. There are more parasites in salmon and snapper, but the end result is the same – freezing fish for at least 30 days kills most of the bacteria and all of the parasites in the fish, plus substantially reduces the histamine growth environment, so dangerous to fish consumption.

Does this make it undesirable to demanding markets? Even in Tokyo's Tsukiji Central Fish Market, the biggest fish auction of its kind, the frozen fish section is five times the size of the fresh section. The rising popularity of sushi bars requires a consistent product. It is an accepted fact in the seafood industry that consistency and safety of sushi requires the use of frozen product. The state of South Carolina has required that in order to serve raw fish, it has to have been frozen for thirty days. It remains to be seen if other states will require it, but it is definitely being utilized.

CLEARSMOKE® is the clear choice for keeping seafood fresh tasting, great looking, extending shelf life, eliminating bacteria and risk and increasing profit and your customer's dining pleasure.





Clearsmoke®

SCIENCE

Clearsmoke®

- Prevention of Oxidation
- Bacterial Elimination and Retardation
- Looking in of Fresh Like Color
- Reduced Drip loss
- Extended Shelf Life
- Histamine Prevention
- HACCP

Clearsmoke Technologies has taken the ancient art of food smoking, and brought it to a new level of innovation in the maintenance of shelf life, taste and fresh color in frozen seafood.

Clearsmoke® is a patented smoking process where wood smoke, generated by burning hickory wood chips, is charcoal filtered to reduce smoke flavor and odor but leave in the phenolic compounds and preservation components responsible for the prevention of bacteria growth, lipid oxidation and color degradation. Using Clearsmoke®, fresh seafood products are traditionally smoked for twelve to forty-eight hours at 38 F in order to maintain the cold chain. The product is then lightly washed to remove any residual smoke odor, then vacuum packaged and individually quick frozen. No smoke odor or taste remains.

The result is an extremely high quality seafood product, which upon defrosting, maintains 95% of the color, texture, and taste of fresh seafood but with a frozen, not fresh price.

Since the product is distributed frozen, you get all the advantages of frozen supply consistency; price, menu reliability, planning, and quality.

All of our seafood items are processed in HACCP certified plants. Our process is fully allowed by the US FDA and has been in US distribution since 1999 to most major food service distributors.

Ask your food Distributor for ANOVA Brand, Clearsmoke Seafood items.

Clearsmoke – It's your clear choice.



PO Box 500157
Atlanta, GA 31150

www.clearsmoke.com

678.461.7563
Fax: 678-990-1699