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FOR IMMEDIATE RELEASE

BAADER introduces its new generation Whitefish Skinner, its newest Checkweigher and its Salmon Frame Recovery System at Seafood Processing America 2009.

Kansas City, KS -- BAADER North America is pleased to introduce the BAADER 59 Skinner to the U.S. and Canadian markets at the 2009 Seafood Processing America (SPA) in Boston, March 15 – March 17. This machine was first introduced with great success by our parent company, BAADER Germany, at the 2008 Seafood Exposition Europe in Brussels.

The Skinner was specially designed for cod, saithe and haddock, and is gentle enough to handle the soft meat of many other whitefish. The fish is fed tail first into the BAADER 59, which processes shallow skinning, producing the highest yield possible. Due to a special technique, it is possible to ensure a perfect skinning result even at the tail tip.

According to Andy Miller, Managing Director of Sales and Marketing for the BAADER Group, “Even soft product is skinned very gently. One special feature of this machine is that the skinned fillets leave the machine stretched out and separated from each other for easy inspection and further processing. No manual straightening is necessary.”

BAADER North America will once again bring several components of their sizing product line to Boston. The newest member of the sizing line is the BAADER 1914 Checkweigher – a robust machine that offers a compact design with zero clearance. It is rated for use on trays, bags and boxes with weights up to 10 kilograms and speeds up to 120 units per minute depending on product length.

Also on display in the sizing product line will be the BAADER 1900 Sizer and the Cabinplant Multi-head Weigher. The 1900 Sizer has been designed with tremendous flexibility and control, minimized downtime, emphasis on sanitation, robust construction and extremely low life cycle costs. It is achieving great results in the global market.

The Cabinplant Multi-head Weigher has a unique, patented, auger feeding system that allows this machine to weigh all types of sticky or wet products rapidly and accurately. Fresh seafood products such as squid, mussels and shrimp, either raw or marinated, are no problem for this machine. This machine can also weigh a combination of products to accommodate mixing. There is virtually no give-away with this machine.

Finally, BAADER will introduce their solution for Salmon frame recovery. This Salmon Frame Recovery system is made up of two components, the BAADER 1919 Salmon Frame recovery machine along with the BAADER 601 Separator. This newly designed product makes it possible to obtain a refined product from the frames and eliminates “scooping” the meat manually or having that meat go to waste.

BAADER North America is a member of the BAADER Group based in Lübeck, Germany, a leading global manufacturer and supplier of high-quality processing equipment and systems for the food industry. BAADER has been manufacturing equipment and parts for processing fish for 90 years.

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