

A PATENTED, ALL-NATURAL, CULINARY TECHNIQUE TO RETAIN VITAL MOISTURE.

KeepFresh™, a patented, all-natural, culinary technique to retain vital moisture.

This natural moisture contains only the respective fish protein, water, and salt. The KeepFresh™ process involves marinating the fish with its own protein, inside and out, to lock in natural juices prior to flash freezing. This protects the fish throughout the freezing, storage, and cooking processes. Enhancing the natural moisture provides an added "forgiveness" during the cooking process that mitigates the effects of overcooking and hold times.

- Protects the fish from the effects of dehydration in frozen storage
- Promotes "forgiveness" during the cooking process and hold times
- Provides a premium eating experience

Learn more at dennisexpress.com/ocean-horizons

