

At China Fisheries & Seafood Expo: Why Top Seafood Brands Rely on DJPACK Certified Skin Pack Machines for Food Safety



Wenzhou, Zhejiang Apr 21, 2026 ([IssueWire.com](https://www.issuewire.com)) - ***"The clarity of the film is remarkable, but it is the vacuum seal's reliability that truly secures our product's premium positioning in the retail market," remarked one European procurement director while observing a live demonstration of skin packaging technology.***

As the doors opened at the China Fisheries & Seafood Expo, the air was thick with the scent of the ocean and the hum of high-level industry discourse. This premier global event serves as the ultimate stage for seafood producers, processors, and distributors to showcase the latest innovations in aquatic excellence. Amidst the sprawling aisles of premium salmon, king crab, and shellfish, a critical theme emerged among the world's leading seafood brands: the pursuit of uncompromising food safety and shelf-life extension. In this high-stakes environment, the spotlight turned toward advanced packaging solutions, specifically how a [Certified Skin Pack Machine for Seafood](#) has become the gold standard for maintaining the "just-caught" integrity of delicate proteins.

For top-tier seafood brands, the challenge is twofold: they must satisfy an increasingly sophisticated consumer base that demands visual transparency and premium aesthetics, while simultaneously adhering to the most stringent international food safety regulations. Vacuum skin packaging (VSP) has

risen to the occasion, offering a solution where the product is sealed tightly under a specialized film that acts like a "second skin." This method not only prevents freezer burn and moisture loss but also eliminates the oxygen that facilitates spoilage. However, not all machines are created equal. To meet the rigorous demands of global export and high-volume retail, industry leaders are increasingly turning to manufacturers who combine decades of engineering heritage with modern international certifications.

The Evolution of Preservation: Engineering Excellence at DJPACK

The technical foundation of a reliable packaging system is built over time. Established in 1995, [DJPACK](#) (Wenzhou Dajiang Vacuum Packaging Machinery Co., Ltd.) has spent over nearly three decades refining the intersection of mechanical stability and preservation science. With dual production bases in Wenzhou and Nanjing, the company has integrated research and development with large-scale manufacturing to address the specific pain points of the seafood industry. The brand's philosophy—quality first and integrity-based—is not merely a slogan but a necessity in an industry where a single packaging failure can lead to significant financial loss and brand damage.

Top seafood brands prioritize equipment that carries international weight. The presence of CE, MET, and TUV certifications on machinery ensures that the equipment meets global safety and electrical standards, allowing brands to scale their operations across borders—from the coastal processing hubs of Southeast Asia to the high-end supermarkets of North America and Europe. This global footprint is supported by a machine structure that prioritizes a lower energy footprint without sacrificing the high output required during peak fishing seasons.

Case Study: The DJL-330VS Semi-Automatic Skin Packaging Solution

To understand why professional processors choose specific hardware, one must look at the technical performance of a flagship model like the DJL-330VS. This semi-automatic vacuum skin tray sealer serves as a perfect case study for the seafood sector. Unlike standard vacuum sealers, the DJL-330VS is engineered for superior sealing performance, ensuring that even products with sharp edges—such as lobster shells or frozen shrimp—do not compromise the integrity of the vacuum.

From a technical perspective, the DJL-330VS operates with a precision that balances speed and delicacy. The machine is designed to handle various tray materials, providing flexibility for brands that may switch between different product lines. Its "semi-automatic" nature allows for a human-in-the-loop quality check, which is often preferred by premium seafood boutiques for artisanal or high-value cuts like Wagyu-grade tuna or scallops. The machine's structural design focuses on hygiene; the use of high-grade materials ensures that the equipment can withstand the humid and salty environments typical of seafood processing plants without succumbing to corrosion.

The Critical Link Between Technology and Food Safety

Food safety is the invisible ingredient in every successful seafood brand. The primary threat to seafood quality is aerobic bacterial growth and lipid oxidation. By utilizing advanced skin pack technology, the DJL-330VS removes atmospheric oxygen to levels that traditional overwrap or modified atmosphere packaging (MAP) often cannot reach for certain product types. This deep vacuum environment significantly retards the spoilage process, effectively doubling or even tripling the shelf life of fresh fillets.

Moreover, the "skin" effect prevents the migration of liquids. In traditional packaging, "purge" (the liquid that leaks from the meat) can become a breeding ground for bacteria and creates an unappealing look for the consumer. VSP technology locks the moisture within the muscle fibers of the fish. This ensures

that when a consumer opens the package, the texture remains firm and the flavor profile is preserved as intended by the producer. This technical advantage translates directly into higher profits for retailers by reducing food waste and markdowns due to expired stock.

Customization and Global Market Integration: Adapting to Regional Nuances

The global seafood market is far from a monolith, presenting a complex tapestry of biological variables and logistical hurdles. A salmon processor in the frigid fjords of Norway faces entirely different environmental and structural challenges compared to a tropical shrimp farmer in Vietnam or a deep-sea scallop harvester in the Atlantic. Recognizing these localized needs, the industry has shifted away from "one-size-fits-all" hardware toward highly customizable packaging ecosystems. Modern engineering now allows for the granular adjustment of machine parameters—ranging from the precision of sealing temperatures and vacuum pressure curves to the physical dimensions of the tray molds—to perfectly suit the unique biological density and moisture content of the seafood being packed.

Through decades of cross-border experience in diverse markets like Canada, Australia, and South America, manufacturers have mastered the art of optimizing machine architecture for regional stability. For instance, in high-humidity Southeast Asian environments, equipment must feature enhanced anti-corrosion components and stabilized electrical systems to prevent downtime. Conversely, for high-volume North American distributors, the focus often shifts toward maximizing throughput and integrating the machine into seamless automated lines. This accumulated expertise allows for a more reasonable and stable equipment structure, ensuring that higher packaging output does not come at the cost of excessive energy consumption. By tailoring the vacuum cycle to the specific resistance of different tray materials, manufacturers can reduce waste and operational costs, helping global clients improve their comprehensive strength and win broader market recognition through efficient, localized solutions.

In conclusion, the presence of DJPACK at international exhibitions like the China Fisheries & Seafood Expo underscores a broader industry trend: the shift toward professionalized, certified, and technologically superior packaging. As seafood brands look toward a future of increased transparency and global distribution, the reliance on high-performance skin pack machines will only grow. By choosing equipment that bridges the gap between innovative design and proven reliability, brands can ensure that they are not just selling seafood but delivering a promise of safety and quality to dinner tables around the world.

For more information on professional vacuum and skin packaging solutions, please visit the official website: <https://djvacpack.com/>



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