Quality indicators for frozen fish

An important factor for efficient utilisation of the resources of fish is quality assurance in the chain from catch to consumer. Freezing is an effective method for preserving fat and lean fish. In order to reduce the quality loss during processing, storing and distribution it is necessary to obtain better knowledge of the biochemical shelf life indicators of the different species. It is important to create a system of traceability of the fish through the chain for the benefit of the consumer. On the background of the obtained knowledge in the project the objective is to construct a model for labelling of quality, prediction of shelf life and utilisation and to obtain a better freezing stability. The aim is to give guidelines for the optimum handling of fish prior to freezing, the optimum freezing-, storage- and thawing conditions and to collect data necessary for prediction of a production of thawed fish packed in MAP based on raw material frozen-at-sea. The effect of season, catch handling, cold/chilled storage period and temperature is examined.

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