Integrated Quality Assurance of Chilled Food Fish at Sea

The aim of the IQAS project is to improve the quality of fresh fish (white fish and flat fish) landed by the Community vessels significantly and to increase the proportion of the fish caught used for food purposes, as well as to improve the on-board working conditions. This will be achieved by specifying and developing safe, efficient, mechanized on-board handling systems enabling the catch to be sorted, gutted, bled, characterized for length and weight, prepared quickly and correctly for rapid chilling and to be stored in appropriate, labelled containers at 0°C until sold. A monitoring, measuring, container labelling and data storage system has been developed to specify the quality of the fish to the buyer at the point of sale by reference to the actual time/temperature history of the fish prior to the sale and to the measurements of length and weight.