



Framtíð ferskfiskvinnslu

Meðhöndlun frá veiðum til markaðar



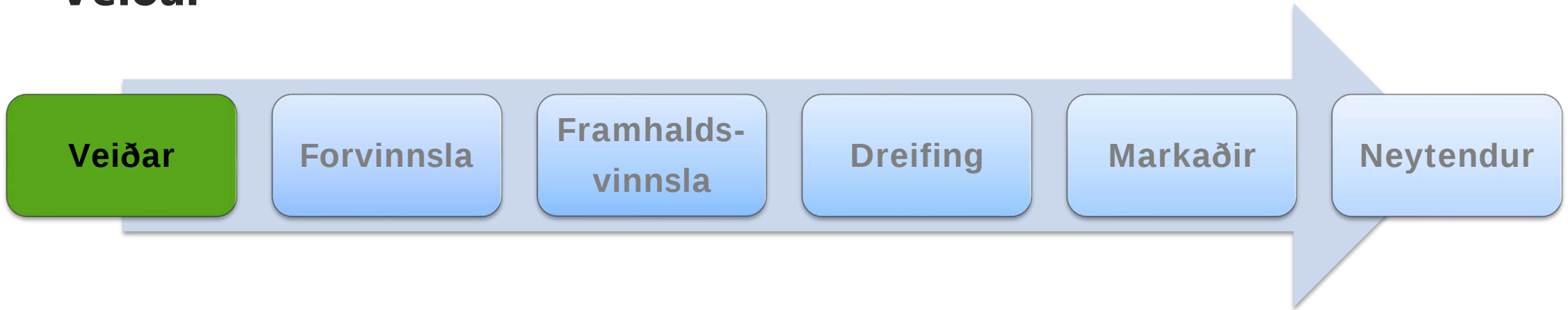
Sjávarútvegsráðstefnan 2017
16.nóvember
Sæmundur Elíasson



Virðiskeðjan



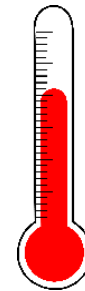
Veiðar



Meðhöndlun



Tími



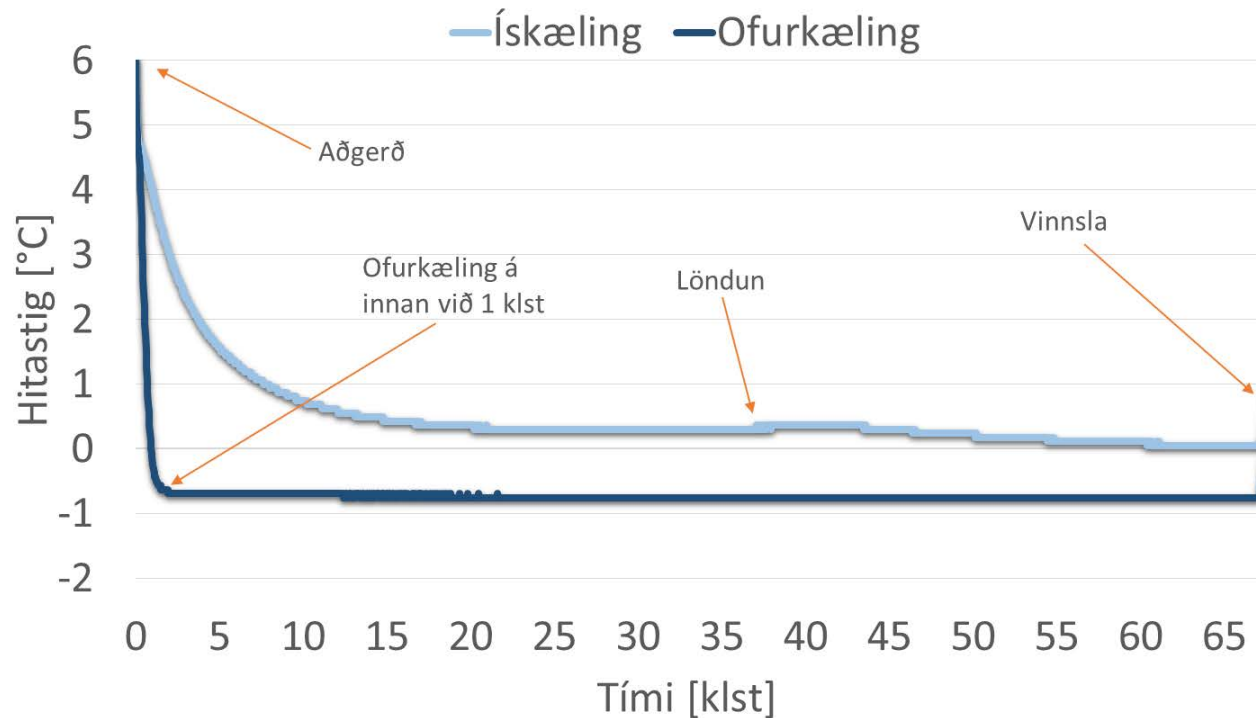
Hitastig



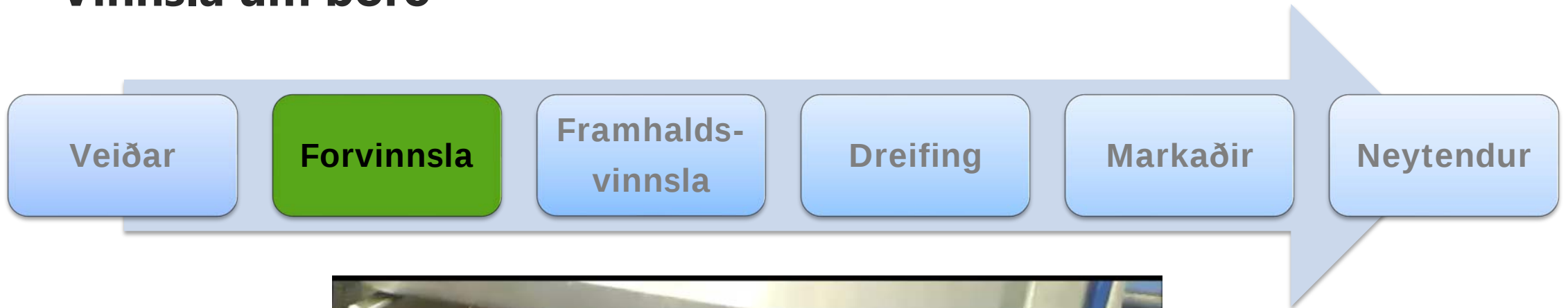
Vinnsla um borð



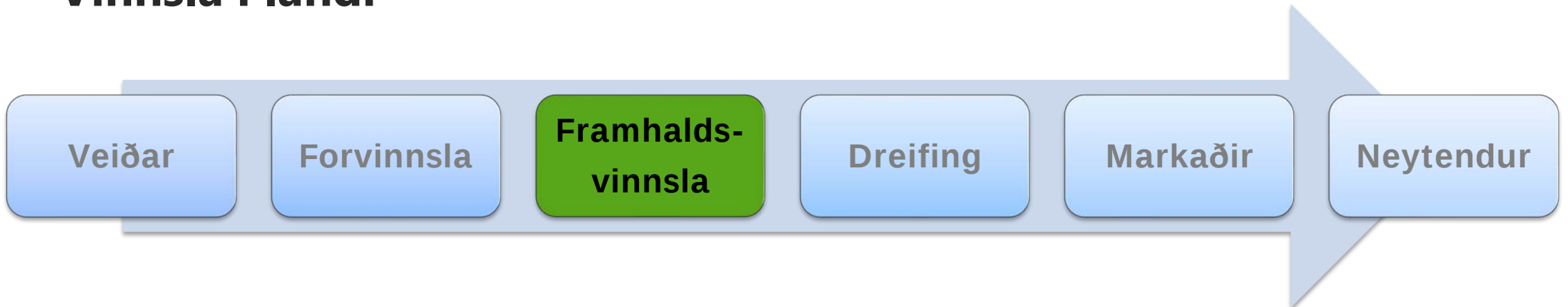
Hitastig í fiski frá veiðum að vinnslu



Vinnsla um borð



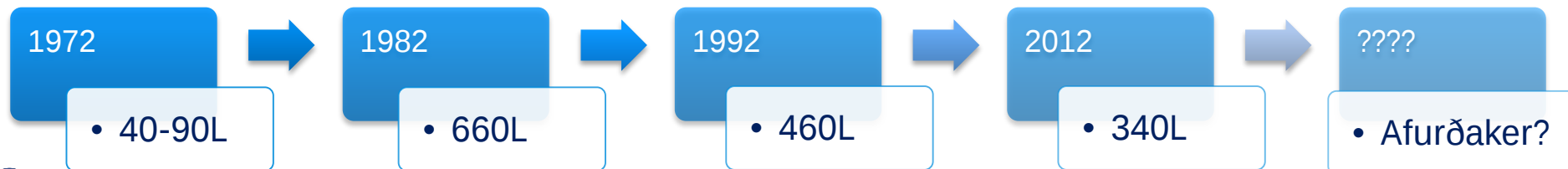
Vinnsla í landi



- Aukin sjálfvirkni
- Gæðaeftirlit
- Ormaleit
- Tilbúnir gallar?



Umbúðir



Flutningar

Veiðar

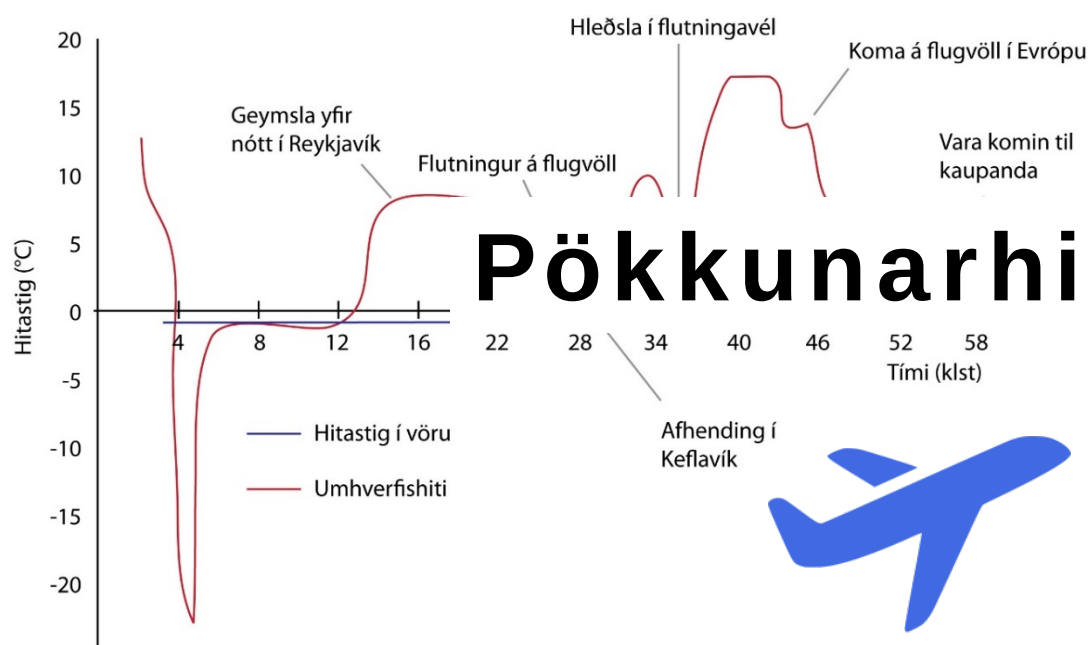
Forvinnsla

Framhalds-
vinnsla

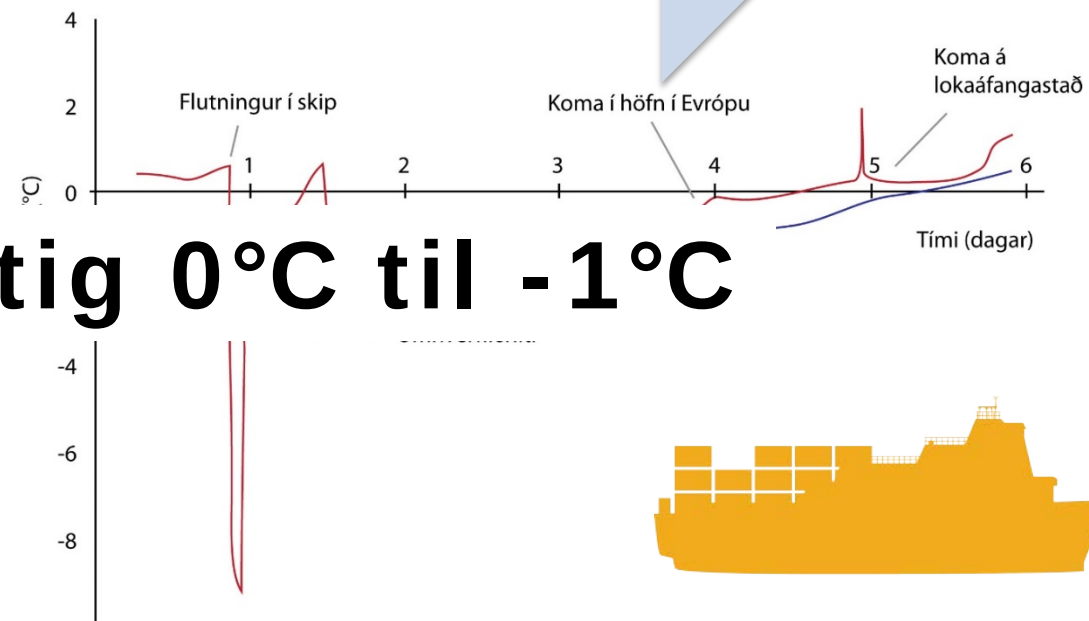
Dreifing

Markaðir

Neytendur

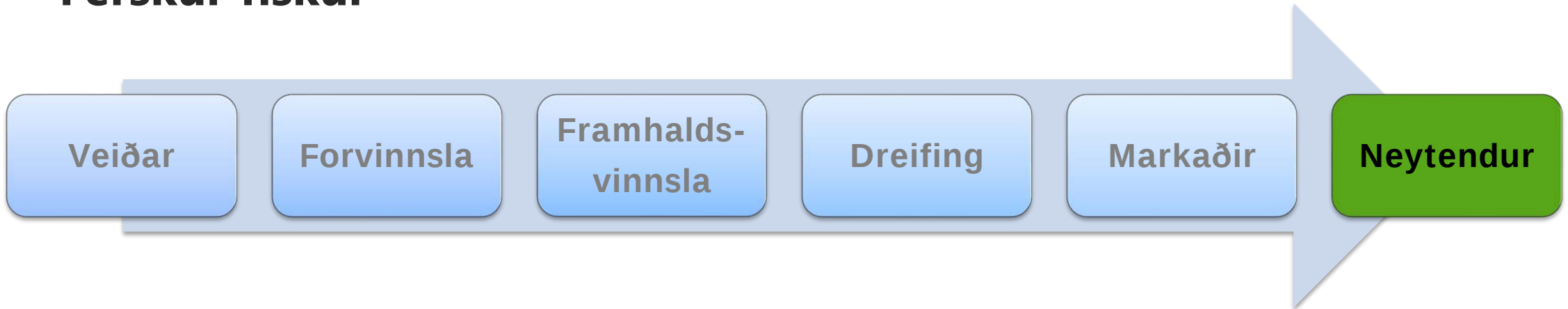


Flug 1-2 dagar



Skip 4-6 dagar

Ferskur fiskur



Eðlisfræðilegur munur á ferskum og frosnum fisk?

- Suðunýting
- Drip
- Áferð

Möguleikar á stöðugri upppíddum afurðum

- Meðhöndlun
- Geymsla
- Upppíðing



Ferskur eða frosinn

Gemini Research News from NTNU and SINTEF

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En



The taste of really fresh fish can only be experienced from shops for two to three months during the winter. But new handling methods can change all this and provide us with the best quality all year round. The results come from the SINTEF-coordinated research project QualiFish. Photo:Thinkstock

Is frozen cod just as good as fresh?

Yes. As long as it is handled properly, new research reveals.

In Norway they say that nothing is in more of a hurry than a dead fish. This is probably true, because on average it takes three days for a fresh cod to reach most sales counters. And for both retailers and customers, a three-day-old fresh fish is stretching it a bit. However, if the fish is frozen on board the vessel and thawed properly before it reaches the sales counter, its quality can be just as good as if it had *never* seen the inside of a freezer. Just as long as the fishermen and fisheries industry take note of our research results.

By **Christina Benjaminsen**
Published 06.11.17





Ávinningur á markaði

Framleiðendur:

- Aukið geymslupól
- Aukin gæði
- Einsleit gæði

Hvað velja neytendur?

- „Gæði“
- Ferskleiki
- Litur
- Verð
- Umhverfissjónarmið
- Skortur á upplýsingum - Vörusvik?

