

Fangsthåndtering, teknologi og lønnsomhet i trålerflåten

Kine Mari Karlsen, Karsten Heia, Ragnhild Svalheim, Stein Harris Olsen, Torbjørn Tobiassen og Marianne Svorken

Forsøk trål torsk

Slippsett fisk



Foto: Stein Harris Olsen, Nofima

Pumpet fisk

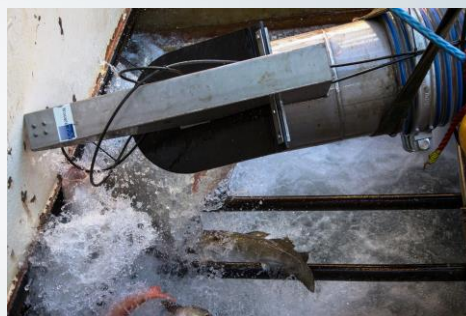


Foto: Tor Evensen, Nofima

Håndtering ombord

1. Sløyd om bord i fab
2. Levendelagret 3 timer
3. Levendelagret 6 timer
4. Tatt direkte fra trålposen



Foto: Tor Evensen, Nofima



Foto: Nofima

- Frossen ombord
- Lagret 1 år
- Tint og filetert



Vurdering av filet



Foto: Nofima

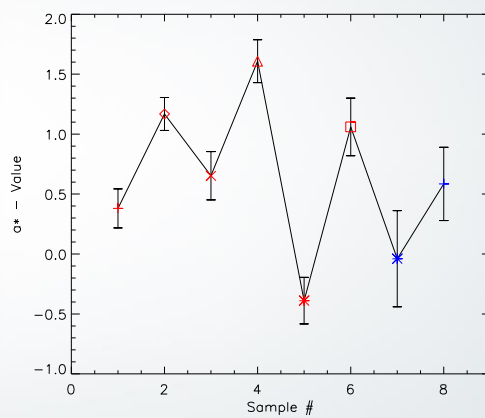
4





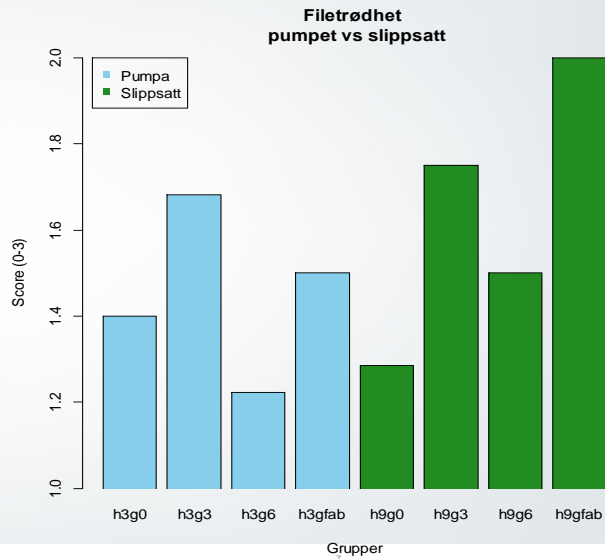
5

Resultat - blodmengde



6

Sensorisk vurdering



Vurdering av filet - anvendelse

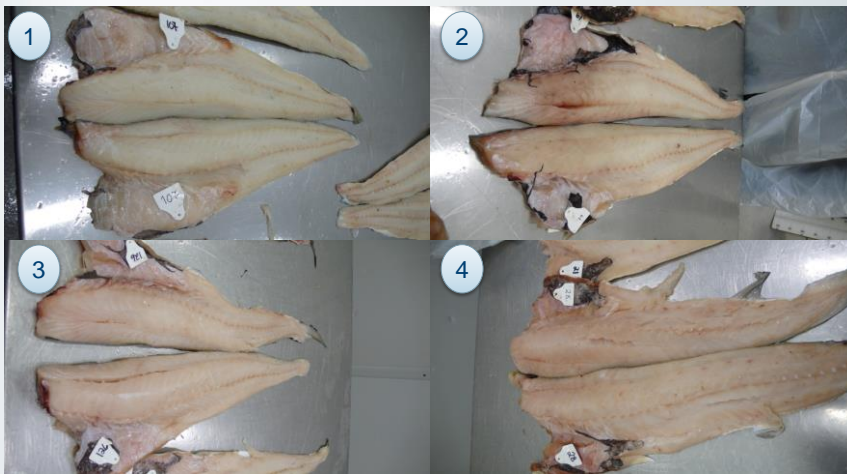
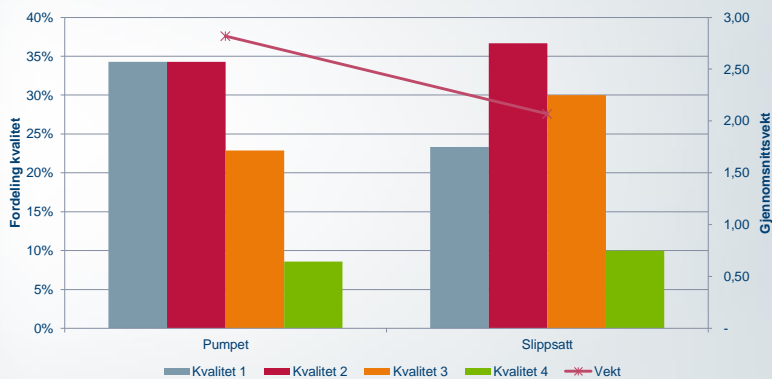


Foto: Kine Mari Karlsen, Nofima

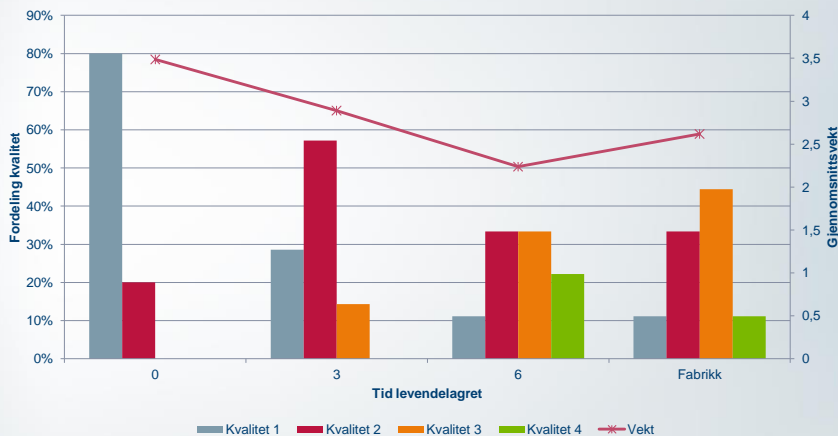
Kvalitetsfordeling - filet



9



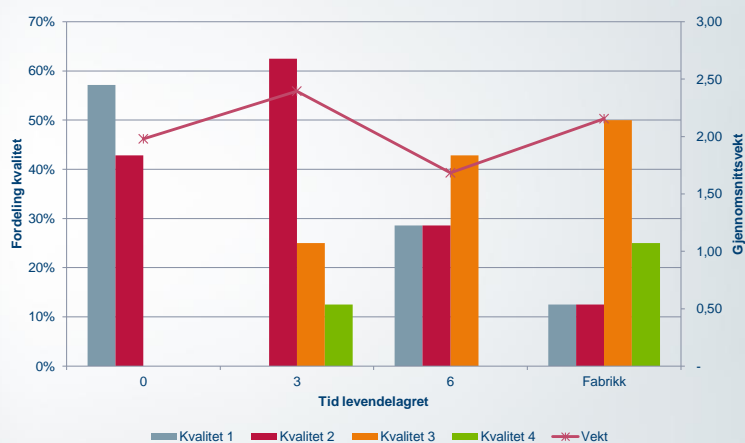
Pumpet torsk



10



Slippsatt torsk



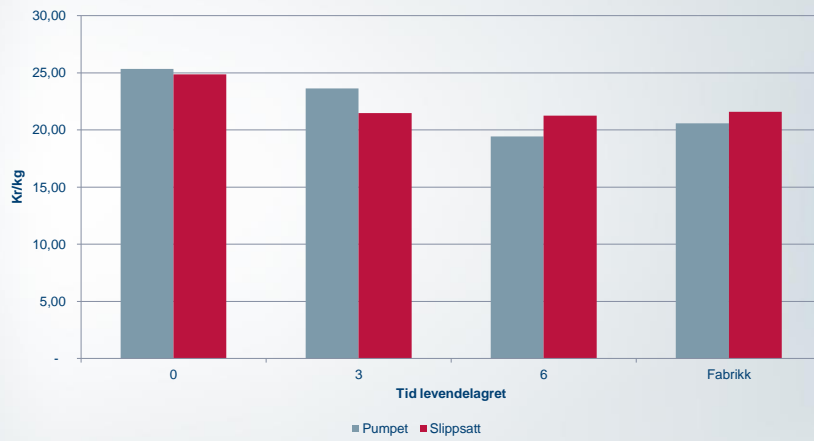
11

Verdivurdering

Skala	Loins (saltes/fryses)	Tails	Porsjoner	Buker	Industri/farse	Avskjær (dyrefor)	Verdi/kg
1	27 %	8 %	8 %	7 %	6 %	44 %	25,57
2	23 %	8 %	8 %	5 %	10 %	46 %	23,49
3	20 %	5 %	5 %	0 %	10 %	60 %	18,15
4	10 %	5 %	5 %	0 %	10 %	70 %	12,85

12

Verdi/kg filet



13