



# **Blue Whiting** (*Micromesitius poutassou*) **for Human Consumption**

Stefán Þór Eysteinnsson



UNIVERSITY OF ICELAND  
FACULTY OF FOOD SCIENCE AND NUTRITION



## **Blue Whiting** (*Micromesitius poutassou*)

- In the cod family
- Fishing in Iceland
  - 77'-83'
  - 95' until today
- Almost all goes to fish meal and fish oil production
  - Animal feed



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## **Blue Whiting** (*Micromesitius poutassou*)

- Other nations have utilized it, so why not us?
- Increase of value



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## **Aim of the study**

- Coming up with a product fit for human consumption
  - Emphasis on drying
- Must be cost efficient
- Must produce same/higher margins than current products



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## Methods

- Charting the properties
  - Chemical analysis, sensory analysis, processing properties
- Determining loss of quality during freezing storage
  - Kept at -24°C
  - 0, 3, 6, 9 and 12 months



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## Conclusion

- An underutilized fish just waiting to be developed further
- Fish oil and fish meal prices will drop



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