MSc project in Food Science:
The composition and utilization of tuna heads and skins

Britney Sharline Kasmiran

Supervisors:
María Guðjónsdóttir, Sigurjón Arason, Magnea Karlsdóttir
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Introduction

• RRM in the tuna processing: heads, skins, dark meat, bones, trimmings, fins, belly flaps
• Improper disposal of the RRM
• Heads (8%) and skins (3%)
• Tuna heads: high DHA level
Objectives

Aim of the study:
To increase utilization of tuna rest raw materials obtained from the fish processing companies in Suriname

Research objectives:
- analyze the composition of the raw materials
- compare two tuna species (T. alalunga and T. albacares) from two seasons (Feb & Sep)
- develop products based on the composition

Action plan

• Pre-trial:
  – mackerel heads + skin
• Analysis:
  – proximate composition, FA, AA, lipid quality, NIR, NMR
• Mass balance (yield)
• Product development (e.g. tuna-oil, leather, gelatin, collagen)