The Golden head
Does size of the fish and season of catch affect the chemical properties of the cod head?

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Introduction

• 90% of landed cod heads exported as dried goods
• New times and changes on markets
• Promote further development of valuable products of cod heads
What do we know?

• The main processing methods used today
  – Drying
  – Salting
  – Freezing
• Largest markets for these products
  – Nigeria
  – Asia

Aim of the project

• First step towards further development and value creation
• Create an important knowledge database of physicochemical and bioactive properties of different parts of the head
  – i.e., cheeks, tongue, eyes, brain and gills
• Product development will be more accurate and profitable