Stability of lightly salted cod fillets during frozen storage

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Introduction

Light salted frozen cod fillets are relatively new product on the market. The product has become vastly popular in Southern Europe, particularly in Spain. Export of frozen light salted cod fillets from Iceland to Spain has increased from 376 tons to 6905 tons from 1994 to 2008.
Aim

The aim of this study is to increase the value of marine products by analyzing ideal conditions for storage of lightly salted cod fillets and increase the seasonal stability of the product. Very few studies have been conducted on these factors and therefore the project will create an important information, more stable and ultimately more valuable marine products.

Methods

Sample collection

- July 2014
  - Traditional bleeding vs. insufficient bleeding
- October 2014
  - 500-1000g vs. +1500g
- March 2015
  - Drawing time
    - 48h vs. 72h

T = -18°C

- 1 week
- 3 months
- 6 months
- 11 months
- 15 months
- 24 months

T = -26°C

Physical evaluation

- Dripping loss
- Cooking Yield
- WHC
- Color

Chemical analysis

- Water content
- Salt content
- Fat content
- FFA
- PL