



Seeking innovation in mackerel handling and export



Faroe Islands, September 2016

Matis is a research institute based in Iceland. Arenco VMK Fish Processing is participating in the project that is aiming to lengthen the shelf life and reaching a higher degree of processing of mackerel products in the Nordics. The outcome will be a report that states factors for improving the export value and quality of mackerel products.

Varðin Pelagic meeting September 2016

Four mackerel processors are involved, contributing with possibilities of field studies and trials. One of them is Varðin Pelagic, located on Suðuroy Faroe Islands. Urban Hård, Mechanical Design and Project coordination at Arenco VMK participated in the meeting:

–What are your impressions from the Matis meeting at Varðin Pelagic?

Further processing of the mack-

erel means moving from exporting a block-frozen product into deli-style products or fillets, says Hård. This is one of the ideas behind this initiative. It is also of value to improve the product handling, such as avoiding exposure to oxygen. The foods get more nutritional plus that color and texture are preserved this way, says Hård. The way the product is chilled or frozen has a great impact on the value of the fish product.

An institute for multidisciplinary research programs

In recent years one of the large Matis-projects has been to research herring stocks in the North Atlantic. In this project, as well as the Mackerel-project the research is multidisciplinary. The perspectives come from expertise such as chemistry, biology and marine biotechnology.

By Ida Sigvardsson



Learn more here:

*Matis.is
Nordicinnovation.org
Arenco.com/fish*

Next in the project:

*Matis meeting in
Kalmar, Sweden
March 17.*