

# SAFERISHDISH

## Contact

Name: Rustad, Turid, NTNU, Dept of Biotechnology

E-mail: [turid.rustad@ntnu.no](mailto:turid.rustad@ntnu.no)

Telephone: +4773594066

The project SAFERISHDISH (Improved microbial quality and safety of fish) is an ERA-net project within the COFASP area. The SAFERISHDISH project is coordinated by IFREMER (France) and the consortium consists of 5 research institutes (Ifremer, Oniris, Matis, Nofima and NTNU) and 7 companies from Iceland (Primex, Samherji, Rafeyri and Fjardarlax), France (PFI Nouvelles vagues and CITPPM which is an association of Seafood SMEs and large companies).

The main aim of the project is to improve the microbial and sensory quality and safety of fish from harvest to consumer. The project will focus on farmed salmon and wild cod, which are the major species traded in Europe. Novel handling techniques and combination of innovative preservation technologies will be evaluated. The innovative handling and processing technologies developed will be used to improve control of safety and deterioration of valuable seafood while contributing to nutritional quality and consumer health as well as increased sales and competitiveness of European seafood.



Novel preservation methods to be studied include superchilling and modified atmosphere packaging in combination with chitosan coating and use of protective cultures.

Determination of quality parameters include traditional methods such as drip loss, texture and water holding capacity. In addition development of volatiles will be analysed.