



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

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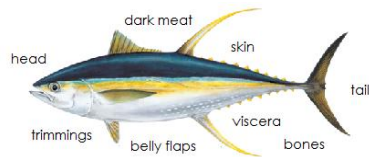


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Introduction

- 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



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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



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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)



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