NEMATODES IN FRESH COD

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Background and objective

- Nematodes are a huge problem in fresh cod, especially from small boats that catch fish close to land.
- Candling is not an efficient method to remove all nematodes.
  - nematodes can only be seen down to 0,6 mm
  - Reduced quality when nematodes are plucked out of the fillet.
- Freezing kills nematodes but the market is asking for a nematode free fresh fish.
- **The objective is to find a method to remove all nematodes that are present in a fresh cod fillet.**

Research questions

- Does electricity, soundwaves or ozone dip have an effect on nematodes in cod fillets, by killing them or removing them from the fillet?

- Does different type of MAP (modified athmosphere packaging) and temperature after packing have an effect on mobility of the nematodes and their location in the fillet?

Methods

To remove them from the fillet:

- Electricity shock
- Ozone dip
- Sound wave

- MAP - to avoid that they will come to the surface of the fillet after packaging.
  - Two types of gas mixture
  - Different temperature after packing

- If this works…. Check the quality!

Results

- No results yet ☺

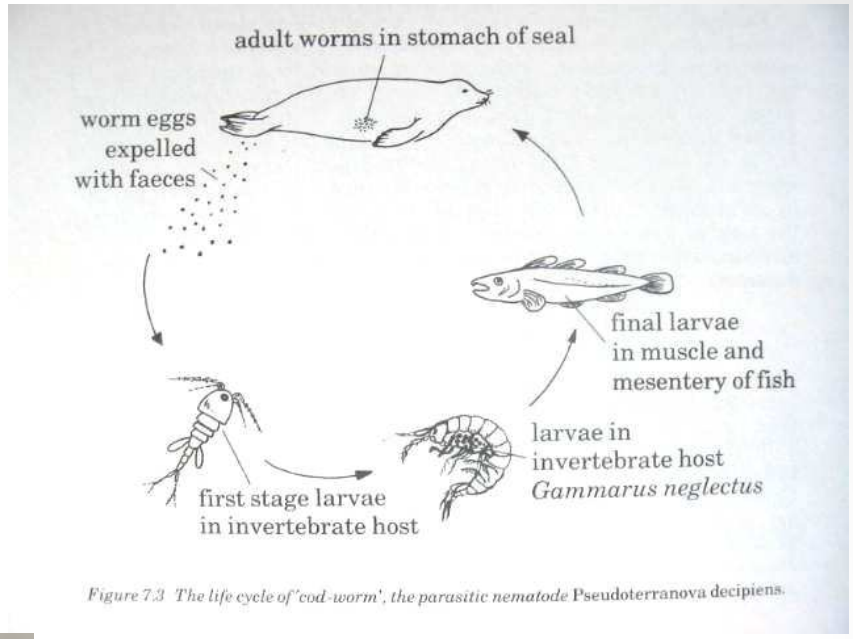

Figure 7.3 The life cycle of 'cod-worm', the parasitic nematode Pseudoterranova decipiens.

Thank you!