

Blue whiting (*Micromesistius poutassou*) for human consumption.

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Blue whiting (*Micromesistius poutassou*) is an underutilized species of fish with regards to human consumption in relation to how much is caught every year. Being a pelagic fish it is caught in great quantity per haul which has led to problems with processing. The key issues regarding processing have been the fast decomposition of the fish and its sensitive flesh, making instant processing of the fish a requirement. Due to these issues blue whiting is mostly processed into fish meal and fish oil, products that are mostly utilized in the fish feed industry. By improving methods of handling it is possible to increase the amount of blue whiting used for human consumption however given the current status of markets this is unlikely to happen soon thus opportunities lie in the development of new products from blue whiting.

Gathering information on the material quality with regards to several different key factors is essential for the development of a new process. These key factors are chemical content (varies between seasons), behavior in freezing storage, behavior under freezing and thawing circumstances and post-processing attributes. Once these qualities have been assessed a suitable process will be selected for the development of a suitable product.

The hope is that once the raw materials qualities have been quantified a new process can be developed that will increase the amount of blue whiting going to human consumption.