



The Golden head

Does size of the fish and season of catch affect the chemical properties of the cod head?

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Introduction

- 90% of landed cod heads exported as dried goods
- New times and changes on markets
- Promote further development of valuable products of cod heads



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What do we know?

- The main processing methods used today
 - Drying
 - Salting
 - Freezing
- Largest markets for these products
 - Nigeria
 - Asia



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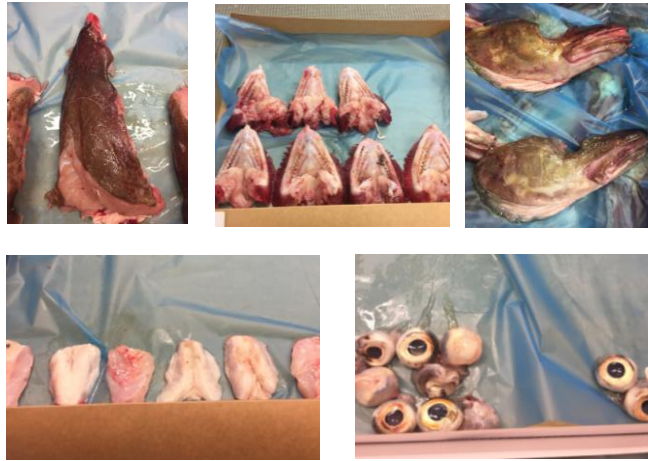


Aim of the project

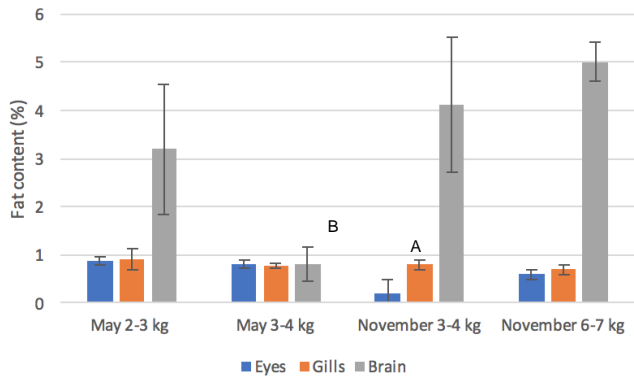
- First step towards further development and value creation
- Create an important knowledge database of physicochemical and bioactive properties of different parts of the head
 - i.e., cheeks, tongue, eyes, brain and gills
- Product development will be more accurate and profitable



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