



Future fish processing

Product development in fish processing for ready to use 3D printing cartridges

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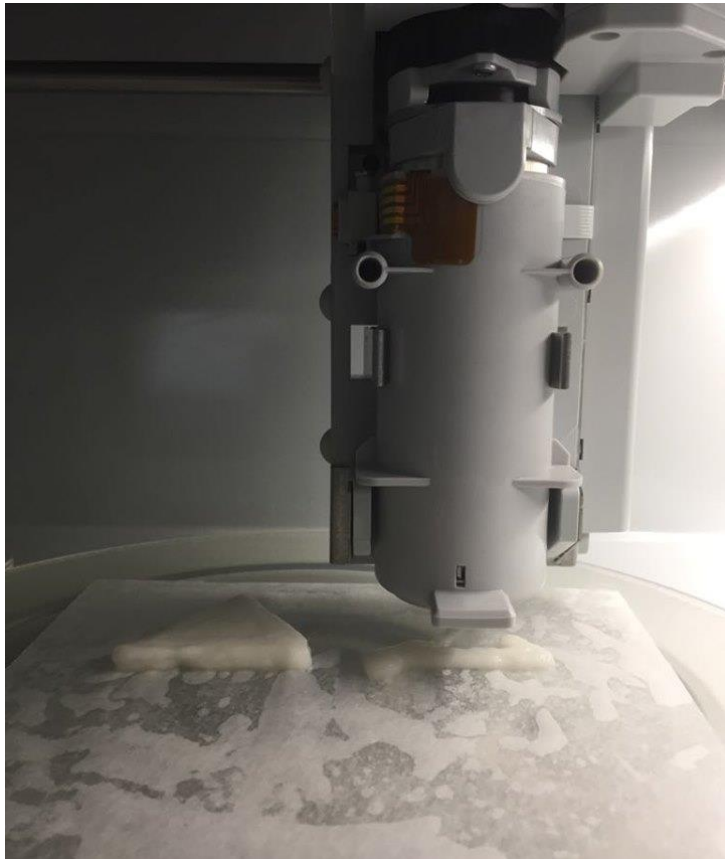
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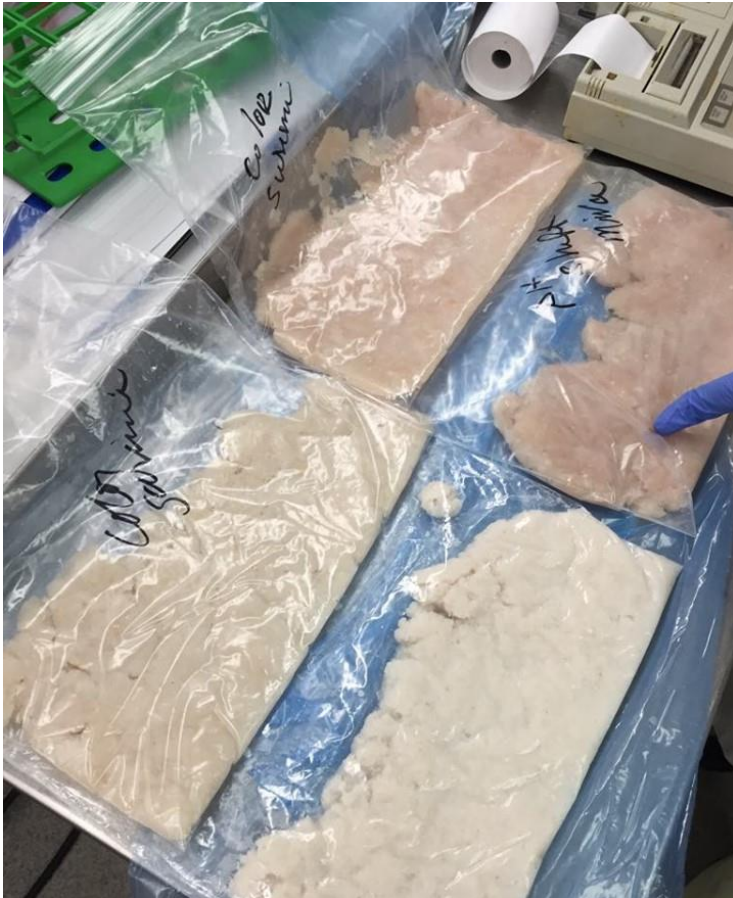
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Future fish processing



- 3D-Food printing
 - Innovative way for the utilization of by-products in the fish industry
 - The objective was to develop ready-to-use product using trimmings from Atlantic Cod

Isolation methods / Formulations



- Two methods of material isolation
 - Acid-alkaline pH shift
 - Surimi
- Recipe formulation in a step-wise manner
 - Prolonged gelation
 - Shelf-life refrigeration

Conclusion

- Results indicated that it is possible to produce ready-to-print products
 - pH shift Isolate
 - Surimi
- Focus on reducing waste
 - Possibilities for commercial use