

Pórunn Sveinsdóttir VE 401

In July 2007 a researcher from Matis went on a fishing tour with Pórunn Sveinsdóttir VE to do temperature measurements. Temperature loggers were placed inside the flesh (loin) of selected cods and haddock. Loggers were also placed on the outside of the tubs to measure ambient temperature. The loggers showed that the temperature inside the flesh reached 0°C to -1°C within few hours after being caught, and it kept that temperature until it was graded at Fishgate in Hull.

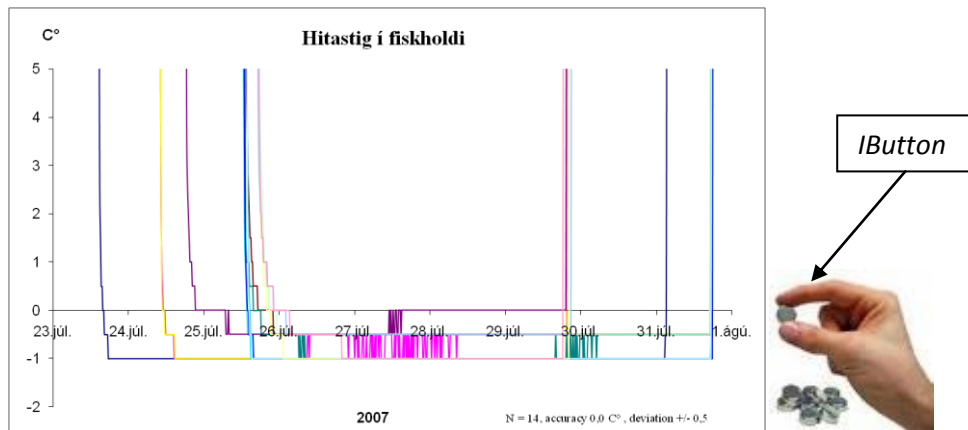


Figure 1: IButton loggers were placed inside the middle of the loin of selected cods and haddock. The fish was then placed in the middle of 460 litre tubs. The figure shows that the chill chain remained unbroken until the fish reached Fishgate.

Loggers were also placed on the outside of the tubs to monitor the ambient temperature in the hold, during landing and throughout the transport route. The figure below shows that temperature in the hold was 0°C to -1°C, except for one logger that showed +1°C to +2°C. This logger was placed on a tub that was filled in the last haul of the trip and was located close to the hatch. The figure shows a spike in the temperature during landing, when it jumped up to +6°C. The temperature inside the containers was relatively stable +1°C to +2°C on its rout from Vestmannaeyjar to Hull. The tubs that were being monitored were transported in two separate refrigerated containers.

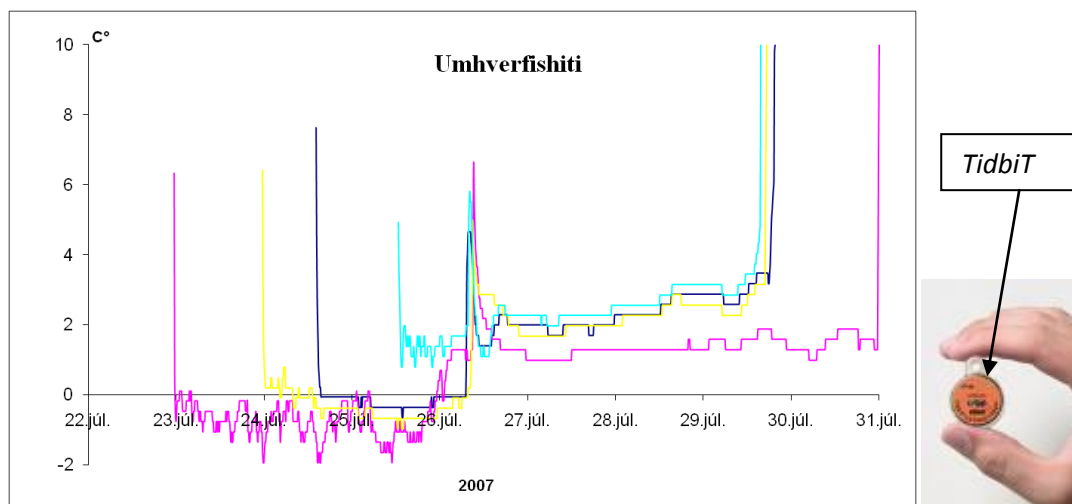


Figure 2: TidbiT temperature loggers were placed on the outside of four tubs, in order to monitor ambient temperature. The figure shows that temperature in the hold was around 0°C and between 1-3°C in the containers on the rout to the UK



When the containers were opened in Hull employees of Fishgate made some additional measurements to validate the loggers outcome. They showed similar results.



Figure 3: Measurements from Fishgates employees showed a temperature in the flesh was around 0°C