

Andre forhold enn fôr som påvirker tekstur


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Sånn !



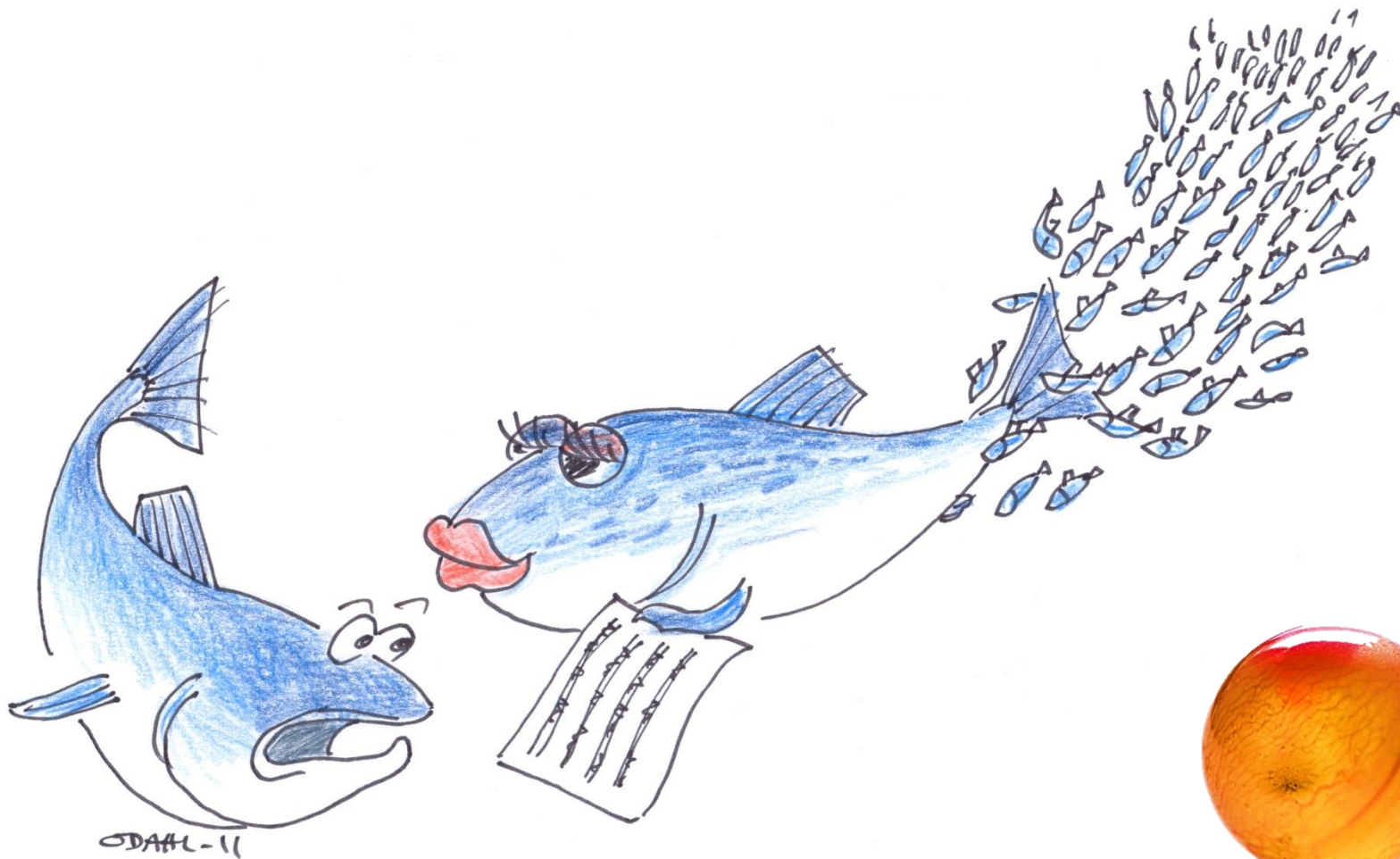
Ikke slik !



	Scale: 1 low to 5 high	Notes
Temperature	5	
Color	Pale 1	There were no melanin spots visible. The filets had a light color; it was 2+ on the salmon fan. This color does not meet our specs.
Pin Bones	4	There were no pin bones.
Gaping	Too much gaping	The gaping was a serious problem on all filets in the box: all filets had severe gaping along the pinbone line. The meat had been torn apart by the gaping and the filets had visually fatter bellies. Please see pictures attached.
Firmness	Soft 2	The filets were very-very soft to the touch at the tail and only firmed up some towards the collar.
Trim	Type: C 4	The trim was fine.

Flere kvalitetsavvik opptrer ofte samtidig

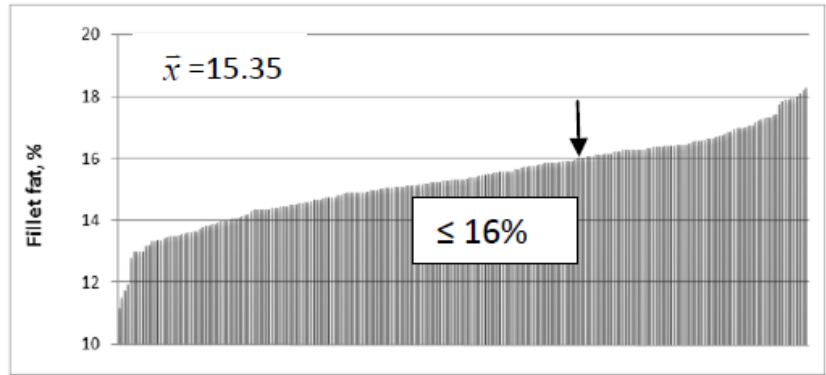
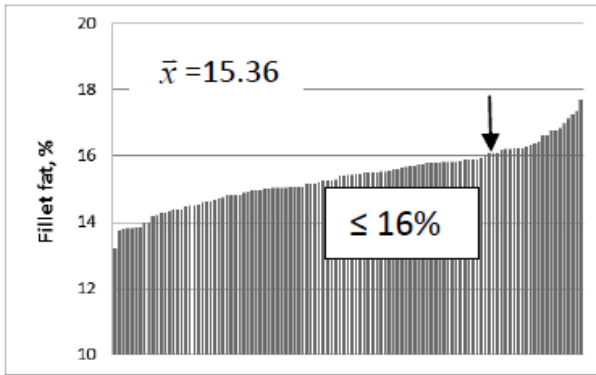
Gode foreldrefisk



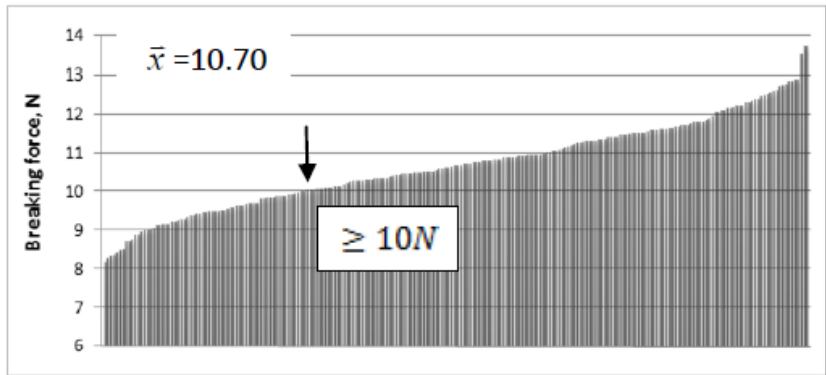
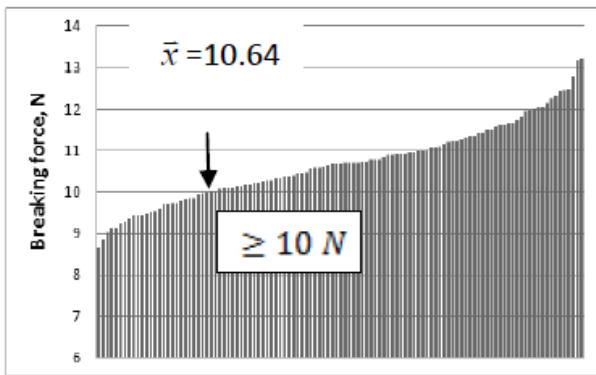
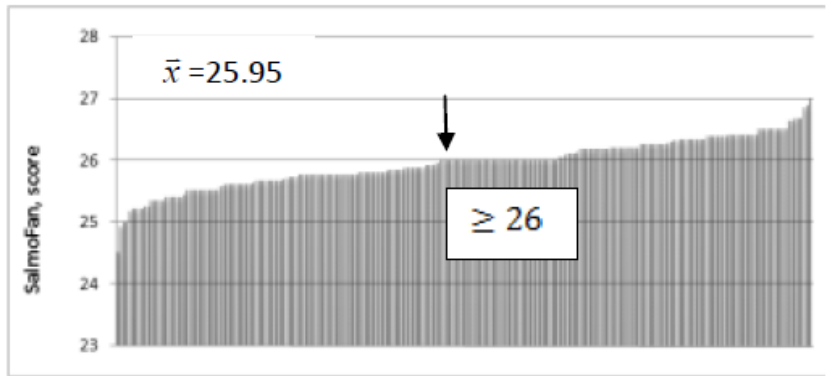
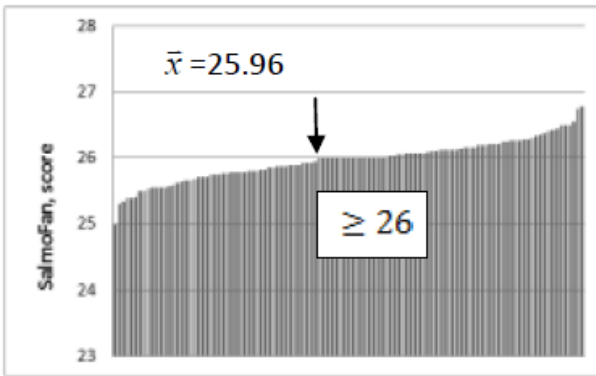
SIRE ♂

DAM ♀

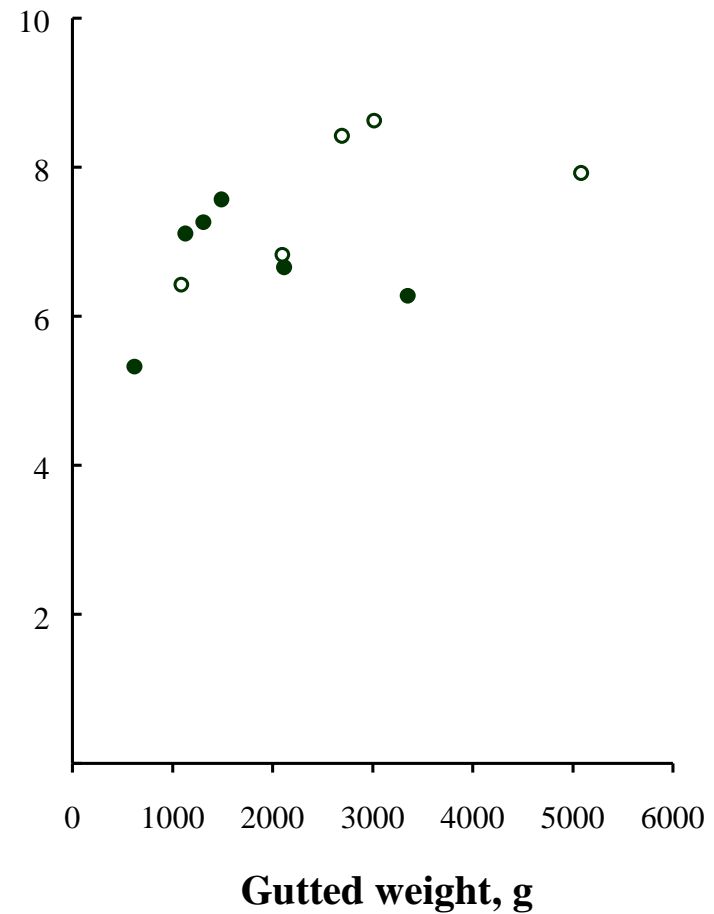
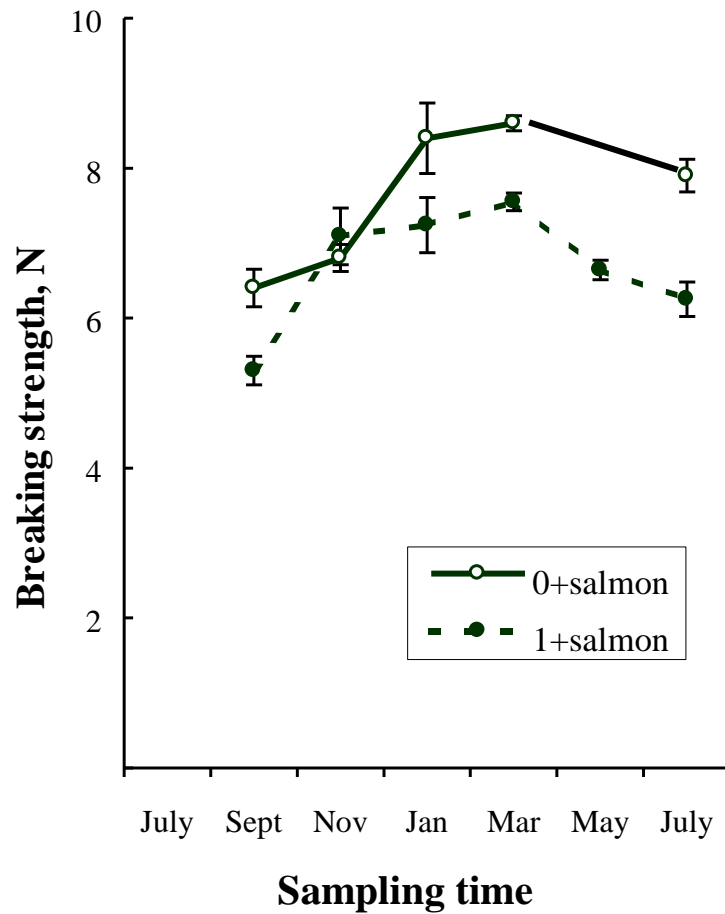
A



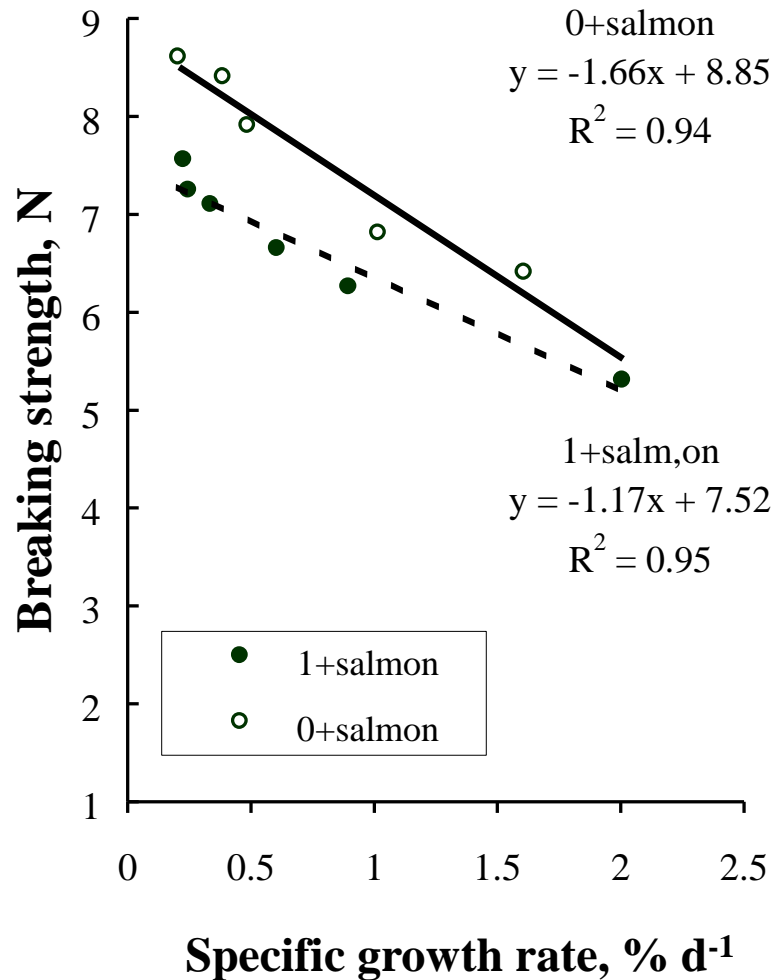
B



Tekstur - sesongvariasjoner

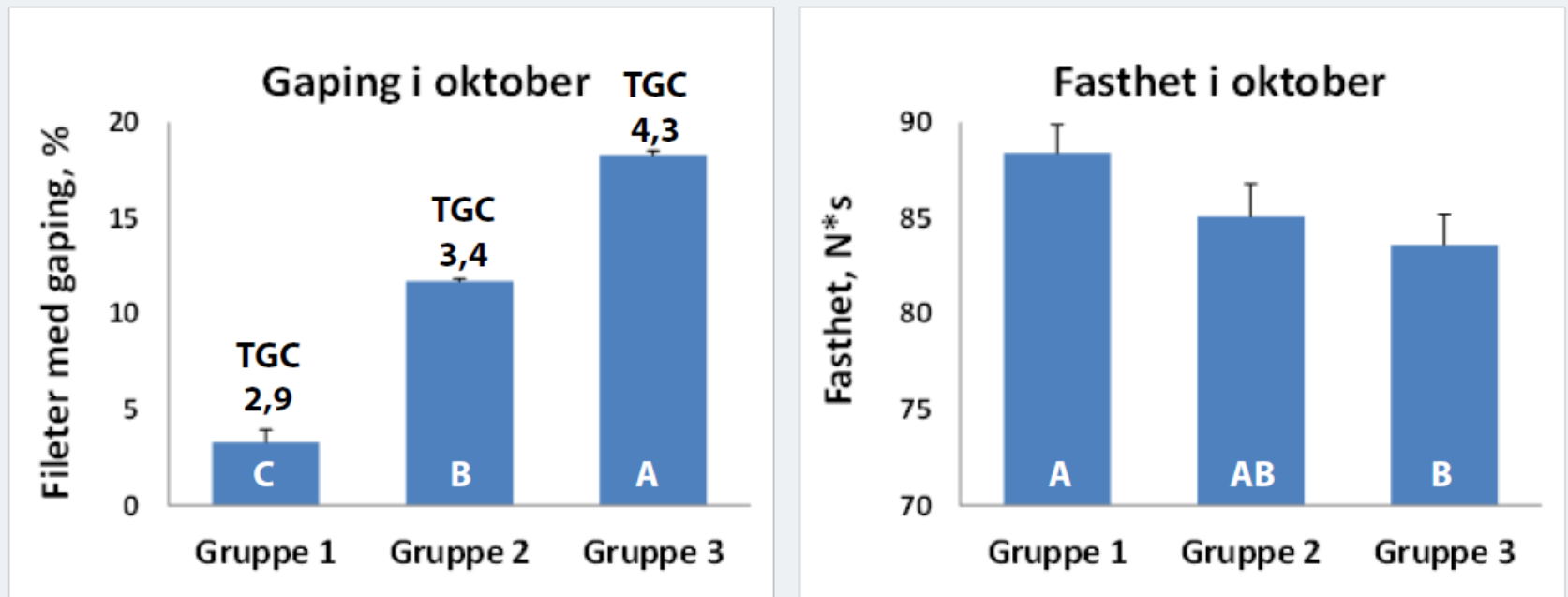


Relationship between growth rate and fillet firmness (breaking strength) of farmed salmon



Veksthastighet

FIGUR 4



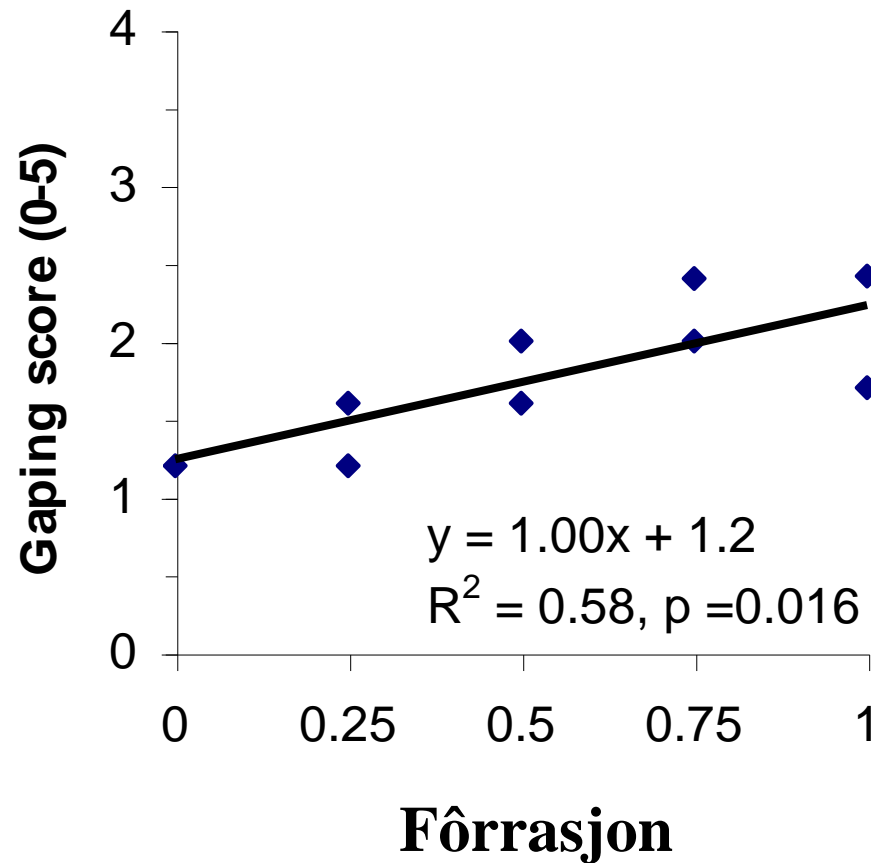
Gaping og fasthet i filet

FHF prosjekt: Fett & tekstur.

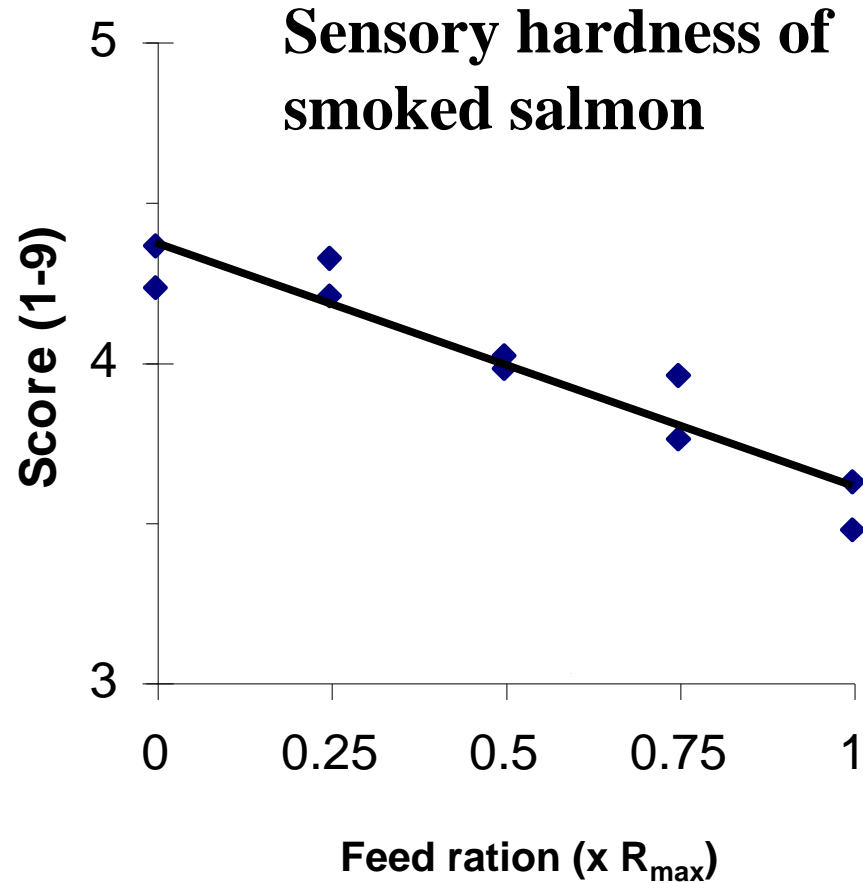
Norsk Fiskeoppdrett

Mørkøre & Rørvik 2013

Filetspalting av rå fileter av laks gitt ulike fôrrasjoner i 110 dager før slakting



Texture – *effect of feed ration*



Einen m.fl. 1999

Sulting – nedfôring

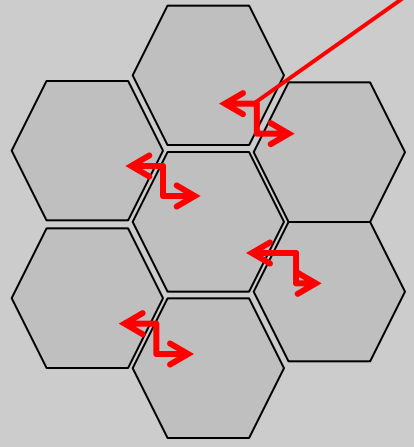
Egnede tiltak for å sikre god tekstur og fravær av filetspalting i problemperioder ?

I såfall, varighet – geografisk tilpasset ?

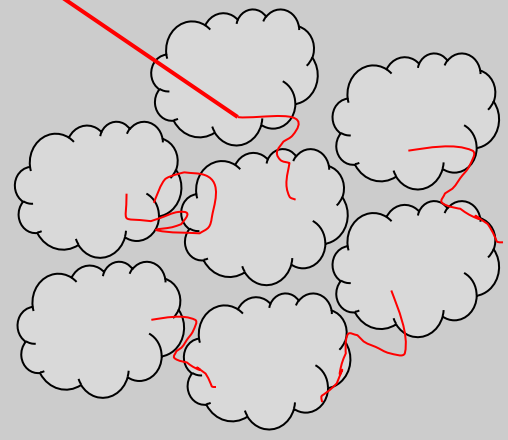


Små proteiner som er viktige for å holde muskelcellene sammen

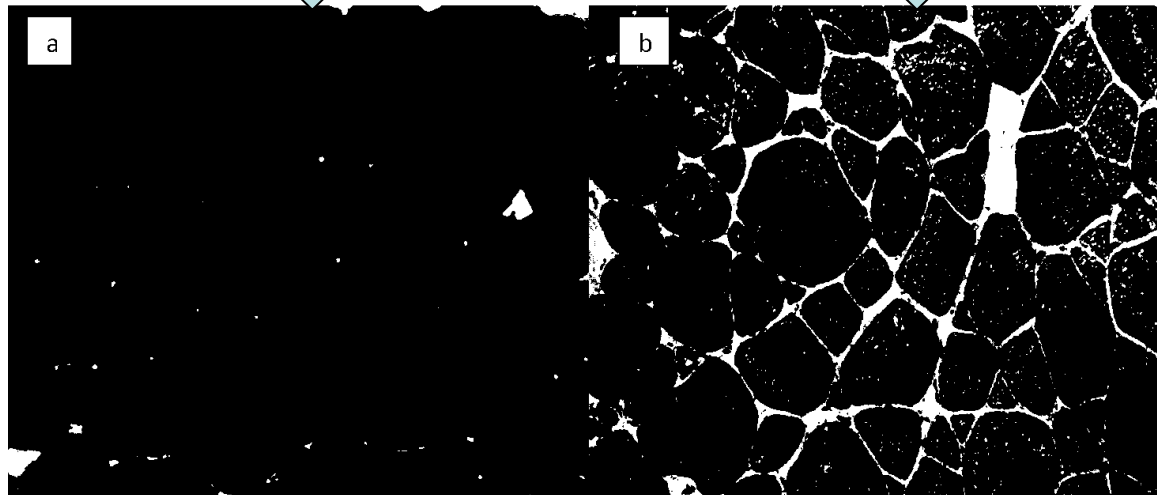
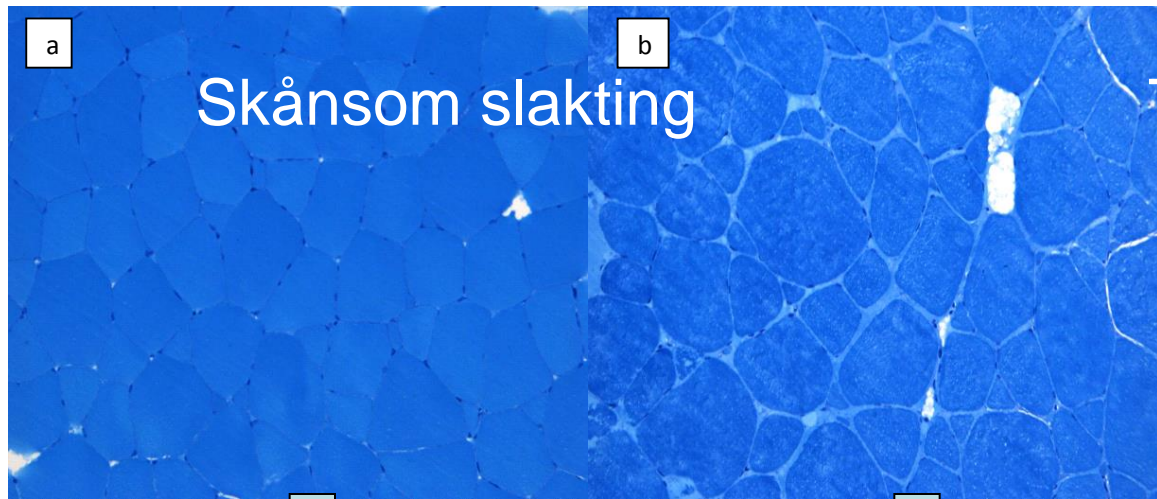
Fast muskel



Bløt muskel

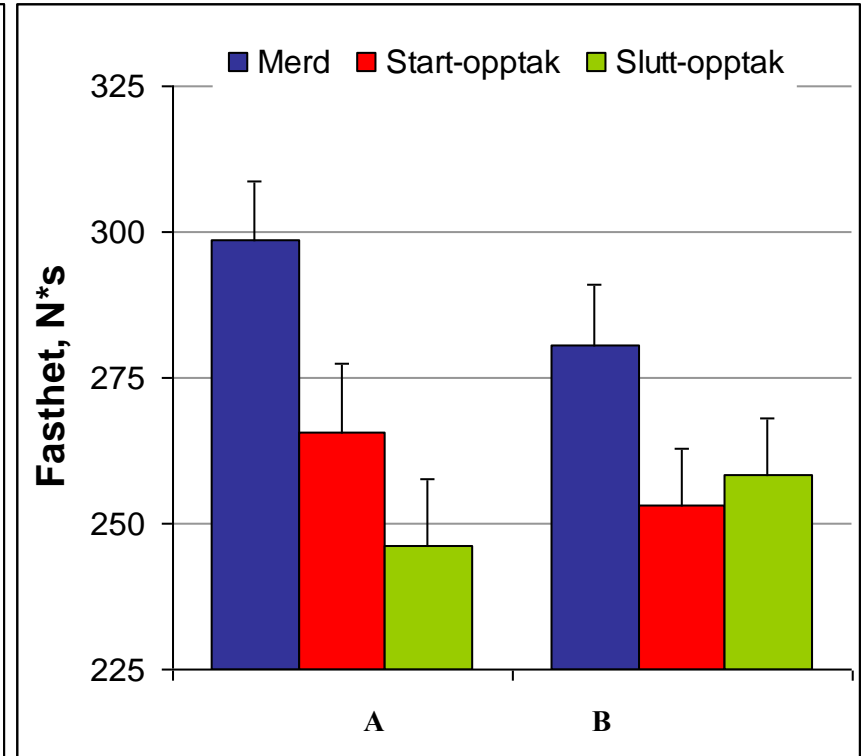
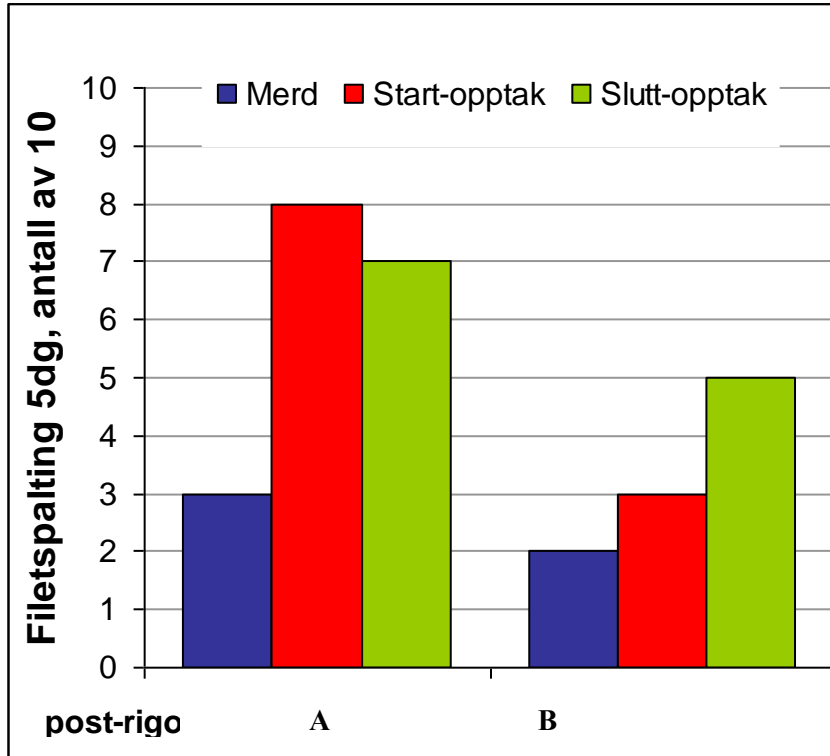


Stress ved slakting kan føre til «krakelering» av muskelen



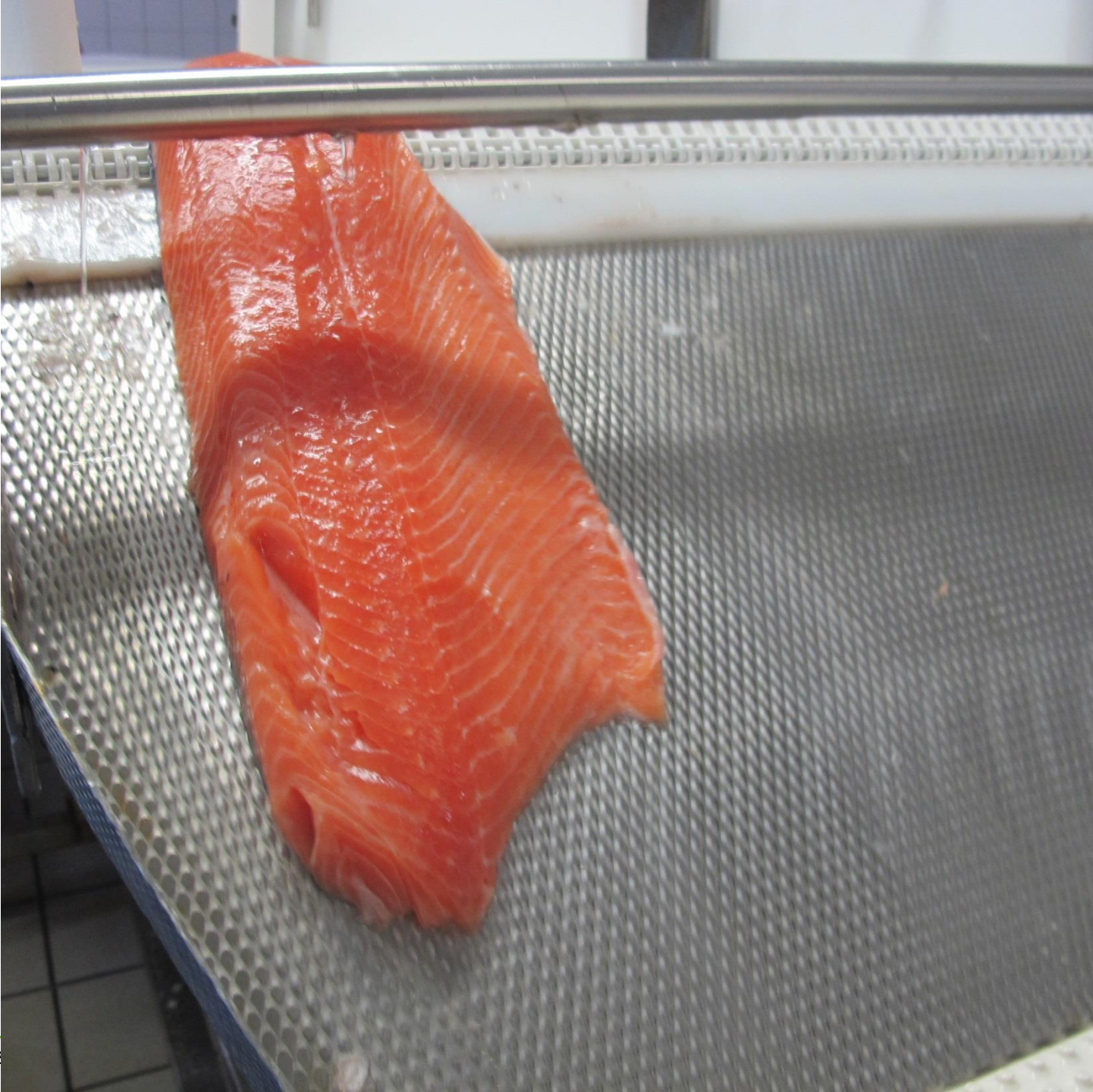
Laks med god vekst

Analysert etter 5 dagers lagring



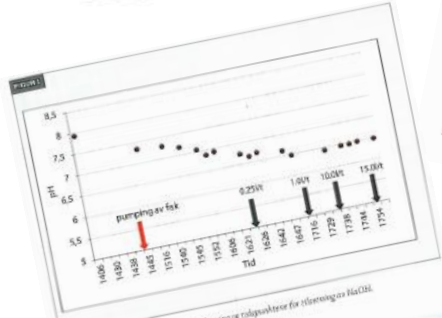
Behov for «*best practise*» og noen effektive kontrollpunkter ?



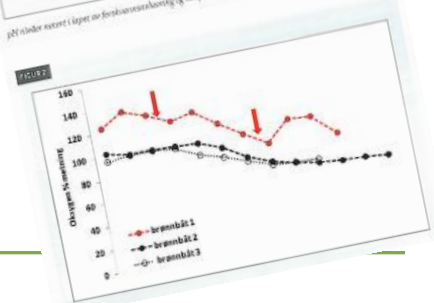


- Oppdrett og «handtering» av laks i endring
- Avlusing
- Stor smolt
- Hva takler laksemuskelen av miljøvariasjoner:

*Salinitet
Oksygenvingninger
pH*



pH i brønnbåten i løpet av forskningsbehandling og tidspunktene for tilførsel av ferskvann.



Oppsummering

Sulting – nedfôring

- Egnede tiltak for å sikre god tekstur og fravær av filetspalting i problemp perioder ?
- I såfall, varighet – geografisk tilpasset ?

Behov for «*best practise*» og noen effektive kontrollpunkter; slakting → pakking ?

Hva takler laksemuskelen av miljøvariasjoner ?