

Snow crab activities at Nofima



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Shelf life of snow crab clusters

The aim of this work was to estimate the shelf life of leg meat in cooked and raw clusters of snow crab



Methods

- Sensory, microbial and chemical analysis during storage at 4 and 0 °C.

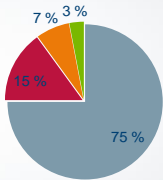
Results

- The results revealed a shelf life of 10 and 14 days for cooked clusters stored at 4 and 0 °C.
- Shelf life of raw clusters stored at 0°C was 7 days.
- The best spoilage parameters were sensory and microbiological analyses.



Unused Biomass of Snow Crab

Cluster Shell and tail Hep. Blood

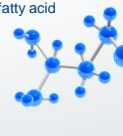


Snow Crab Unused Biomass

Hydrolysis of rest raw materials from snow crab

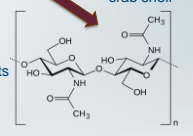


Oil fraction contains antioxidants and has a favorable fatty acid profile



Peptides from guts and shell has shown various bioactivities

Chitin from crab shell



Activities on unused biomass



NAMAB facilities

- Handling of biomasses
- Reactors 2,2 m³
- Two- and three phase decanter
- Separator
- Purification of oil
- Membrane filtration of aqueous phase (ultra/micro/nano/reverse osmosis)
- Concentration/ evaporation
- Mill drying
- Spray drying
- Powder handling
- Packaging

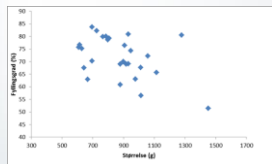


Projects on live holding snow crab

- FHF and CapeFish
- Optimal stocking density
- 100, 150 and 200 kg/m³

Evaluation

- Survival, injury, welfare and quality



03.11.20 Presentation



Temperature experiment

- The snow crab can be found at wide temperature ranges of -1°C to +6°C
- Temperature study under laboratory conditions is missing
- Experiment at three different temperature regimes: 3, 6 and 9°C



Snow crab and welfare indicators

Storage and transportation of live red king crab

Projects on new longlasting bait for snow crab



07.05.20 test

10

Snow crab activities at Nofima

- Biology** (live holding, basic biology, behaviour /bait)
- Processing** (quality, seasonal variation, new products)
- Unused biomass** (lipids, protein , peptides, enzymes, chitin and chitosan)
- Market and Management**



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