

Fish freshness and quality assessment kit



Keywords

- (Ultra-) Freshness
- thawing
- Sanitary control

Intellectual Property

Secret know-how

Development Status

Laboratory prototype, first tests in real environment

Partnership

license

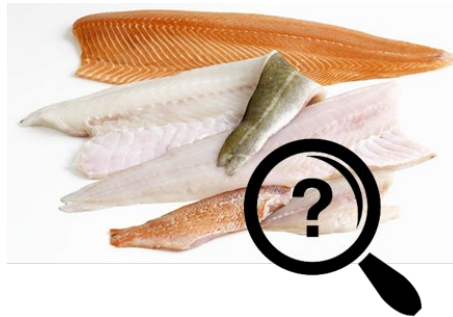
Technology

innovation

Development of a simple colorimetric test to measure the freshness of a fish.

This test makes it possible to determine the number of days that have passed since the fish were caught and therefore also to validate their ultra-fresh character.

It also allows to know if the fish has undergone a freezing step.



Benefits

- Simple measurement, which can be performed by a non-professional
- Portable tester allowing in-situ measurement
- Quick reading of results

Applications

Securing exchanges within the fish industry

- Cooperatives, distributors
- (regarder la façon dont se présente Bureau Veritas en anglais)
- Restaurant owners and wholesale buyers
- Supervisory authorities

Fish freezing control

- Distributors
- Transformers
- Importers

contact

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