Seafood research from fish to dish
Quality, safety and processing of wild and farmed fish

edited by

J.B. Luten
C. Jacobsen
K. Bekaert
A. Sæbø
J. Oehlenschläger

Wageningen Academic Publishers
Effect of catch location, season and quality defects on value of Icelandic cod (*Gadus morhua*) products

**Sveinn Margeirsson**\(^1\), **Allan A. Nielsen**\(^1\), **Gudmundur R. Jonsson**\(^1\) and **Sigurjon Arason**\(^2,1\)

\(^1\)University of Iceland, Department of Mechanical and Industrial Engineering, Hjarðarhagi 2-6, 107 Reykjavík, Iceland

\(^2\)Icelandic Fisheries Laboratories (IFL), Skulagata 4, PO Box 1405, IS-101 Reykjavík, Iceland

\(^3\)Technical University of Denmark, Informatics and Mathematical Modelling (IMM), Richard Petersens Plads, Building 321, DK-2800 Kgs. Lyngby, Denmark

**Abstract**

Effect of location of catch, season and quality defects of cod on the proportion of high-value cod products was studied in close cooperation with two Icelandic fisheries companies. Data from 2001-2004 on season and high-value cod products were collected in a fish processing plant in West-Iceland. Seasonal-, spatial-, quality defects-, and high-value product data were collected onboard fishing vessels and in another fish processing plant in North-Iceland. Results show seasonal and spatial variation in proportion of high-value cod products. Close correlation between quality defects factors and proportion of high-value products indicates that lower defect rate of cod fillets would result in significantly higher product value.

**Keywords:** cod, product value, gaping, seasonal variation, spatial variation

**Introduction**

The return from cod catching and processing has been connected to variables like fillet yield, gaping and parasites (Birgisson 1995). Another variable, which is considered of importance for the return of cod processing, is the proportion of different products, i.e. the proportion between “cheap” and “expensive” products. An example of “cheap” cod product is mince, while different fillet portion products are “expensive” products. The product types in Table 1 are widespread in Icelandic seafood industry.

<table>
<thead>
<tr>
<th></th>
<th>Common product types in cod processing.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Fish fillets, fresh chilled or on ice</td>
</tr>
<tr>
<td>2</td>
<td>Tail (sometimes classified with 3)</td>
</tr>
<tr>
<td>3</td>
<td>Frozen fish fillets / frozen portions</td>
</tr>
<tr>
<td>4</td>
<td>Frozen fish fillets, in blocks</td>
</tr>
<tr>
<td>5</td>
<td>Minced or strained fish, frozen</td>
</tr>
</tbody>
</table>

**Quality, safety and processing of wild and farmed fish**
A common indicator for the value of the fillet is the Fillet Portion ratio or FP-ratio, where the first 3 product types in Table 1 are taken into one category, called fillet portions. FP-ratio is the proportion of the fillet that becomes fillet portions after trimming.

Previous results indicate that return of Icelandic fishing industry can be increased considerably by managing catching and processing simultaneously (Eyjolfsson and others 2001; Teitsson 1990). Managing catching and processing unaccompanied and use of prior knowledge along with the use of previous data to synchronize fisheries and processing can simplify planning for both fisheries and processing managers (Bjarnason 1997).

Over 40% of the annual cod catch in Iceland is caught by trawlers (Anonymous 2004). It has long been assumed that both length and size the haul could effect on the quality of the catch. One haul is the process of dropping a trawl, towing it by the trawler and hauling it in again. The length of a haul is the time-lag from when the trawl is dropped until it is hauled in again. The size of the haul is the weight of the catch. It is obligatory for all trawlers catching in Icelandic waters to register how long the haul is, the size of it, proportion of different fish species, depth, weather conditions, date and the location of the catch (in GPS coordinates and square numbers shown in Figure 1).

During the last years increased emphasis has been put on increasing the FP-ratio (Asgeirsson 2005). However, there is limited literature available on the matter. Other important variables for the return of cod catching and processing have been studied more thoroughly. Love (1975) found less gaping in large than in small cod. This was contradicted by Birgisson (1995) who found more gaping in larger cod. Rikhardsdottir and Birgisson (1996) concluded that gaping
correlated with condition factor (weight/((length)$^3$) and proportion of viscera. Morphology of the fish has been related to fillet yield (Cibert and others 1999) and it is likely that condition factor can be used as an indicator for fillet yield. Eyjolfsson and others (2001) and Margiefrsson and others (2003) found a significant correlation between fillet yield and condition factor and stated that there was a considerable difference in condition factor and fillet yield between catching areas in Icelandic waters.

The aim of this study was to map FP-ratio in Icelandic cod, both with respect to catching date and the location of catching ground and to find out what variables affect FP-ratio most. The study was carried out in cooperation with two Icelandic companies, Samherji and Gudmundur Runolfsson (GR). Both companies own trawlers which serve as resources for their land-based processing.

**Methods**

Data in this study were twofold. The first data set was collected from the intern production system of GR in W-Iceland. This data set ranged from January 2001 - June 2004 and showed how fillets were utilised into different products in the company. Total number of production days under investigation was 619. All data were scaled with the mean of corresponding year, as shown in Equation 1. This was done to minimize possible error because of different machines, labour etc.

$$F_{p_{new}} = \frac{F_{P_{ik}}}{\text{mean} (F_{P_{k}})}$$

$F_{P_{ik}} = \text{FP-ratio from measurement } i \text{ at year } k$

$F_{P_{k}} = \text{All FP-ratio measurements at year } k$

Data from Samherji were collected from November 2003 - May 2005. Measurements were done on 512 cods in total. They all came from the same trawler, Bjorgulfur EA-312. The date and location of each haul were registered, along with the length and size of the haul. The location was registered as GPS coordinates at the time the trawl was dropped. The depth and ocean temperature were registered. After hauling the fish were gutted and iced in tubs. The size of the haul was estimated by counting number of tubs. After unloading the catch, but before processing, samples of four cods were taken from 2-3 tubs (hauls) from each fishing tour. The total weight of cod in the tubs and the length and weight of the sampled cod were measured and registered. Marel® PV 1740 (d = 20 g) was used for weighing and the length of the fish was measured with a steel yardstick. The fish was headed, weighed (using Marel PV 1740), filleted and skinned. Heading was done with Baader® 434 and filleting with Baader 189. The skinning machine was Baader 51. The fillets were weighed using Marel PL 2010 (d = 1 g) and all visual parasites counted and plucked out. Gaping was measured by putting a transparent plastic card with a grid on the fillets (Figure 2). The grids were 4cm x 4cm. If a gaping area on the fillet covered one grid cell, it counted as one gaping unit. One unit was also counted if the aggregated area of two or more gaping areas covered one grid cell. The same measurement was used for bloodstains and redness. At last, the fillets were cut into different product types and the amount in product types weighed.
The geostatistical analysis was mainly based on semivariograms and kriging. Variowin® 2.21, software available on the internet (Pannatier 1999) was used for making semivariograms, which show if there is spatial correlation in the data (Nielsen 2004; Anselin 2003).

Semivariogram (experimental): \( \hat{\gamma}(h) = \frac{1}{2N(h)} \sum_{i=1}^{N(h)} [z(r_i) - z(r_i+h)]^2 \),

where \( z(r_i) \) and \( z(r_i+h) \) are scalar measurements from the points \( r \) and \( r+h \) and \( N(h) \) is the number of point pairs separated by the vector \( h \). It is custom to calculate average of \( \hat{\gamma}(h) \) over the interval \( h+\Delta h \) in order to obtain \( N(h) \) high enough for attaining low estimation of the \( \hat{\gamma}(h) \) variance.

On later stages, a smaller dataset was obtained from the whole dataset, called sub-dataset A. Sub-dataset A included measurements from 15.11.2003-6.2.2004 (measurements from 20.1.2004 - 26.1.2004 though discarded).

Multivariate regression analysis was used to search for a functional relationship (multivariate linear model) between the response variables and the independent variables after a thorough outlier detection of all variables. S-PLUS® 6.1 (MathSoft) and Matlab® (MathWorks) were used for statistical analysis.

**Results and discussion**

**GR data - Seasonal effect**

The data from GR were analysed with respect to time of processing only. Figure 3 (left) shows how the FP-ratio changed with the season. It is evident from the figure that the FP-ratio is low in April and the late summer months. Figure 3 (right) shows the catching location of GR’s trawlers from 2.3.2004-10.5.2004. It can be assumed that approximately the same area applies to the catching locations in the March-May period in 1999-2003 and therefore also that GR catches close to known spawning areas out of the West and South coast (Begg and Marteinsdottir 2003). Gaping has been connected to chemical changes right after spawning in cod (Anonymous 2005), and spawning might therefore explain the decrease in FP-ratio in April. The most likely reasons for the late-summer drop in FP-ratio were considered labour force connected (Gudmundur Smari...
Gudmundsson, personal communication). Emphasis on processing of other fish species than cod in the summer along with vacations may reduce the cod-processing competence of the labour force. It was considered unlikely that such reasons were connected to the FP-drop in April.

**Samherji data – spatial and seasonal effect**

Figure 4 shows all FP-ratio measurements from Samherji (November 2003-May 2005). A visual inspection reveals a considerable internal spatial variability in each area. Despite this variability one can find significant difference in FP-ratio between areas. The area marked as 1 on Figure 4 had for instance a mean FP-ratio of 0.695 ± 0.018 (95% confidence limit) while area 2 had a mean FP-ratio of 0.744 ± 0.017. The rise in the semivariogram for sub-dataset A (Figure 5) implies more similarity between measurements that are spatial neighbours than between measurements that are distant from each other, which also indicates spatial difference in FP-ratio.

To analyze the effect of season, the data were plotted as a function of time (Figure 6). Although having some effect, season did not have nearly as much effect on FP-ratio here as by the measurements at GR. The reason for less effect of season on FP-ratio at Samherji than GR is probably twofold. Firstly, Samherji’s processing is focused on cod all year round and should therefore not suffer from lack of labour force training at any time. Secondly, Samherji’s trawlers are catching in other areas than GR’s trawlers (see Figure 4 and Figure 3 (right)). The GR-trawlers catch close to spawning areas while the Samherji-trawlers do not, at least not to the same extent.

**Effect of quality defects, environmental conditions and catching method**

Even though season and location of catch may be important factors in terms of FP-ratio, it is evident that other variables may come into play or even be underlying reasons for the importance of season and location. ANOVA (Analysis of variance) was used in order to find relationship between the measured independent variables (such as weight of the cod and haul
size) and FP-ratio. Thereafter a multivariate linear regression model was made with the most important independent variables (variables with lowest p-values). As a start of the analysis, assumption of normality of FP-ratio was checked. There was some deviation from normality (skewness), but it was however not considered necessary to sacrifice the simplicity of the data by transforming them.
Effect of catch location, season and quality defects on value of Icelandic cod products

Figure 6. FP-ratio as a function of month from start of measurements. Month number one is November 2003, month number 19 is May 2005.

Table 2. Analysis of variance of the measured variables (main effect). The variables with \( p < 0.05 \) have significant effect on FP-ratio (95% confidence).

<table>
<thead>
<tr>
<th>Source</th>
<th>d.f.</th>
<th>Sum of squares</th>
<th>F</th>
<th>p</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nematodes/kg</td>
<td>1</td>
<td>0.0022</td>
<td>0.79</td>
<td>0.37</td>
</tr>
<tr>
<td>Bloodstains/kg</td>
<td>1</td>
<td>0.0030</td>
<td>10.85</td>
<td>0.001</td>
</tr>
<tr>
<td>Redness/kg</td>
<td>1</td>
<td>0.0022</td>
<td>0.80</td>
<td>0.37</td>
</tr>
<tr>
<td>Gaping/kg</td>
<td>1</td>
<td>0.18</td>
<td>66.61</td>
<td>&lt;0.0001</td>
</tr>
<tr>
<td>Age</td>
<td>1</td>
<td>0.00008</td>
<td>0.03</td>
<td>0.87</td>
</tr>
<tr>
<td>Haul length</td>
<td>1</td>
<td>0.0035</td>
<td>0.12</td>
<td>0.72</td>
</tr>
<tr>
<td>Haul size</td>
<td>1</td>
<td>0.0038</td>
<td>0.14</td>
<td>0.71</td>
</tr>
<tr>
<td>Weight of cod</td>
<td>1</td>
<td>0.0061</td>
<td>2.19</td>
<td>0.14</td>
</tr>
<tr>
<td>Condition Factor</td>
<td>1</td>
<td>0.0047</td>
<td>1.68</td>
<td>0.20</td>
</tr>
<tr>
<td>Head proportion</td>
<td>1</td>
<td>0.000077</td>
<td>0.028</td>
<td>0.87</td>
</tr>
<tr>
<td>Residual error</td>
<td>377</td>
<td>1.05</td>
<td>0.0028</td>
<td></td>
</tr>
</tbody>
</table>

The ANOVA was performed on the whole Samherji dataset. The effect of bloodstains/kg, gapping/kg and weight (the variables with the lowest p-values) was estimated with a classical linear regression model (Johnson and Wichern 2002) explained in Equation 2.

\[
Y = 0.74 - 0.0061x_1 - 0.0046x_2 + 0.0073x_3
\]  

(2)
As the low correlation coefficient indicates, only a small amount of the variability in the data can be explained by the model. This is caused by at least two factors. Firstly, spatial and seasonal effects are not modelled. As previous results show, both catch location and season affect FP-ratio. It was however not considered feasible to model the effect of location and season with such few data. Secondly, there are a number of factors that are not registered or measured in this study which may increase variability in the data. Different crews onboard the vessel, different weather conditions, feed and genetic diversity are examples of such factors. However, even though only a little amount of the variability is modelled, it is important to know that bloodstains, gaping and weight affect FP-ratio, e.g. when explaining to vessel crews why and how they shall avoid bloodstains and gaping.

Table 3 shows that bloodstains/kg and gaping/kg have significant (p<0.05) negative effect on FP-ratio. The mean values for bloodstains/kg and gaping/kg were 0.47 and 2.83 respectively (the Samherji data). It can therefore be estimated that the average cod has lost over 1.5 percentage points in FP-ratio only because of bloodstains and gaping. On the other hand can the processing manager expect 0.7 percentage points increase in FP-ratio for every kg’s increase in weight of the (gutted) cod (p=0.059). It may though be a dangerous long-term strategy only to go after the large cods (i.e. by size-selective fishing gear), since it has been shown that large cod in Icelandic waters produces greater quantity of eggs and more viable larvae than younger and smaller cod (Marteinsdottir and others 2000a; Marteinsdottir and Begg 2002)

Table 3. Coefficients in linear regression for FP-ratio.

| Symbol in Equation 2 | Value | Std. Error | t-value | p(|t|) |
|---------------------|-------|------------|---------|-------|
| (Intercept)         | 0.74  | 0.01       | 74.9    | <0.0001 |
| Bloodstains/kg      | \(x_1\) | -0.0061    | 0.0025  | -2.44 | 0.015 |
| Gaping/kg           | \(x_2\) | -0.0046    | 0.0010  | -4.87 | <0.0001 |
| Weight of cod       | \(x_3\) | 0.0073     | 0.0038  | 1.90  | 0.059 |

R-squared = 0.093

Conclusion

Seasonal and spatial difference in FP-ratio in Icelandic cod was found to some extent. More data is required for confirmation. The spatial difference might be caused by a certain regionality of individual cods. That would concur with recent studies indicating differential regional spawning components (Begg and Marteinsdottir 2000; Marteinsdottir and others 2000b) and older tag-recapture studies where most tags turned up in close proximity to where the fish was tagged (Thorsteinsson and Marteinsdottir 1992; Jónsson 1996). Gaping, bloodstains and the weight of the cod were the variables found to affect FP-ratio most, but modelling with those variables only explained a small amount of the variability in the data. The knowledge gained in the study may be of use in managing catching and processing as a whole in Icelandic fisheries companies.
although much is to be done in order to gain a full understanding of the factors that affect value of cod products.

Acknowledgements

The help and advice of Dora Gisladottir, quality manager in Samherji hf, is highly appreciated. We would like to thank the quality department in Samherji for collection of data; GR’s CEO for access to internal production data and Gudjon Thorlaksson for discussion on the study and its results. This study was a part of the project COD PROCESSING FORECAST and was supported financially by the Icelandic Centre for Research (Rannís) and the AVS fund.

References

Begg GA, Marteinsdottir G. 2003 Spatial partitioning of relative fishing mortality and spawning stock biomass of Icelandic cod. Fish Res 59:343-362
Bjarnason KG 1997 Upplýsingakerfi skiptjóra aflakart og aflaspár (Information systems for captains). University of Iceland, Mechanical Engineering Reykjavík. MSc thesis. p 60
Margeirsson S, Jónsson GR, Arason S, Porkesson G 2003 Yield, physical characteristics and quality of cod catch (Nýting, eðliseginileikar og gæði þorkskafla) MSc thesis, University of Iceland, department of engineering. 53-67 (in Icelandic)

Quality, safety and processing of wild and farmed fish 273


