

# Netherlands Institute for Fisheries Research (RIVO)

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## Internal RIVO report

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Training staff Seafood Industry Authority on QIM  
3-6 November 2003, Hull, UK

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## Table of Contents:

Trainer .....	3
Trainees .....	3
Program .....	4
Results .....	6
Evaluation of the training .....	8

## Trainer

Rian Schelvis

## Trainees

Michael Anyadiegwu (organizer, project leader QIM)

Richard Watson (senior fish technologist)

Michaela Archer (fish technology)

Jason Combes

Philip Prout

Peter Wilson (legislation)

Marcus Jacklin

Chris Leftwich (Billingsgate Fish Market, Londen)

Adrian Barratt (quality)

Jim Hyam (quality)

Ivan Bartolo (quality)

Jeremy Sparks (quality)

Karen Bekaert (DZV, Belgium)



## Program

### Monday 3-11-2003

- 10.00 – 11.00 Start of the training.  
Introduction of participants  
Development of a new QIM scheme, introduction.
- 11.00 – 12.00 Practical session with the participants to train the development a QIM scheme for plaice
- 12.00 – 13.00 Lunch
- 13.00 – 14.00 Working out the preliminary QIM scheme from the morning session within the two groups of participants.
- 14.00 – 15.00 Exchange of both developed schemes and practical assessment of the same fish to start validation of the scheme.
- 15.00 – 15.30 Break
- 15.30 – 16.30 Definition of end-of-shelf life. Introduction of several possibilities with examples.  
Sensory session of cooked fillets from the observed fishes by Torry scheme.

### Tuesday 4-11-2003

- 09.00 – 10.00 Evaluation of the developed QIM scheme. Calculation of the calibration curve and determination of end-of-shelf-life based on the experiments on Monday.
- 10.00 – 10.30 finalization of the QIM scheme. Implementation of the scheme in the QIM manual implies professional photographing of attributes, description of the assessment of the fish.
- 10.30 – 11.00 Break
- 11.00 – 12.00 Practical training in QIM assessment of cod.
- 12.00 – 13.00 Lunch
- 13.00 – 13.30 Collection of results of individual assessment and interpretation of the data.
- 13.30 – 14.30 Selection of candidate fish inspectors by smell identification test and color deficiency test.
- 14.30 – 15.00 Break
- 15.00 – 16.00 Practical training in QIM assessment of herring.
- 16.00 – 16.30 Collection of results of individual assessment and interpretation of the data.

### Wednesday 5-11-2003

- 09.00 – 10.30 Explanation of the QIM-Eurofish standard training program for instruction of fishing industry to become QIM inspectors.
- 10.30 – 11.00 Break
- 11.00 – 12.00 State of the art QIM in Europe. New developments of QIM schemes for whole gutted fish, fish products, QIM implementation in the industry etc.
- 12.00 – 13.00 Lunch
- 13.00 – 16.00 Interactive program: Demonstration QIM handheld device at SFIA. Practical session on Nephrops. Discussion on modification Cod scheme, rewording.

### Thursday 6-11-2003

- 09.00 – 10.30 What are the experiences on training the fishing industry on quality aspects, QIM etc.
- 10.30 – 11.00 Break
- 11.00 – 12.00 Practical training in QIM assessment of plaice.
- 12.00 – 13.00 Lunch
- 13.00 – 14.00 Practical training in QIM assessment of cod.
- 14.00 – 15.00 Collection of results of individual assessment and interpretation of the data.
- 15.00 – 15.30 Break
- 15.30 – 16.30 Evaluation of the whole training program. Closing of the training with handing out a certificate.



## Results

The expectations of the trainees for this training were various: some already have little experience in QIM and wanted to gain more experience, more background knowledge. Others were interested in practical implementations. The third group heard about QIM but need more information in order to be able to pass this information on to the industry. Traditionally the 'quality' people at SFIA are very familiar with Torry sensory assessment schemes, as well as the industry.

### Following an overview of several subjects dealt with during the training

- QIM – Eurofish is pointed out as the central point in Europe for all QIM related aspects: publishing new schemes, modification schemes, practical questions, information point for industry, scientific platform etc. Both SFIA as DZV and RIVO have stressed out this should be more than only the small alliance it is now.
- Due to various reasons: very expensive WISEFRESH software for QIM, not properly working equipment at demonstrations and seemingly low willingness from WISEFRESH to cooperate on adoptions on request, SFIA has developed new software for a handheld device. First to be able to gain data on training of their own panel, but now also to be used by industry (fishgate). When comparing to the WISEFRESH software, it is similar for 80%, and seems to be double costs on development. Although it is thought that this SFIA software will be cheaper for the industry.
- New developments on QIM in Australia: Mark Boulter (former SFIA) has a project on implementing QIM at the Sidney fish auction. Species to develop QIM scheme for: Snapper, Silver Warehou, Spanish Mackerel (?is already developed?) farmed tiger prawns, goldband snapper, Farmed Atlantic salmon (beheaded). Contact: [markb@sydneyfishmarket.com.au](mailto:markb@sydneyfishmarket.com.au)
- New developments fish species DZV: Whiting, lemon sole, ray, dogfish, gurnat, dab (is already developed??) grey shrimp, haddock (is already developed??) monkfish, 'steenbolk' scallops.
- During the training several questions related to the schemes:
  - Herring** scored much better than shelf life would indicate.
  - Plaice** scheme mucus of the gills: 0 = clear mucus, 1 = milky, 2 = slightly clotted, 3 = yellow and thick.
  - Cod** several comments on wording (see modified scheme Cod by SFIA), in odour of the gills: 0 = including fresh cut grass, 1 = musty and old grass.
- Could the pictures from the manual be placed on website (members only?)
- Training for the industry.

SFIA only facilitates training to the industry. Only training on sensory assessment of quality is Torry, half a day course during general quality training.

There is no training infrastructure for training on-shore in UK.

The industry does not know about QIM, does not use it.

Weighing and sorting at sea, including tracing' should have benefits for QIM.

Tracing is needed in the chain: requested quality is either never met or controlled.

Training in general should be legislation or hit in the pocket.

The use of 'key users' is thought to be very relevant. If industry is using QIM, like Zeebrugge, then try to publish more results of its benefits (through the institutes, in low profile magazines).

The idea of a QIM workshop for the industry (or at exhibitions) is welcomed.

Fishgate would like to train eight of their staff in becoming a QIM inspector. It is agreed upon that RIVO and SFIA will work together in this training. RIVO will initiate a follow up for this action; a proposed training program and costs. After this proposal, SFIA will talk with Fishgate on how to proceed further within their ongoing project.

## Evaluation of the training

All participants found it a very valuable introduction in QIM. It became clear that in order to get reliable panel results, this was not the most appropriate setting (was not meant to be a QIM inspector training, was realized). Knowledge on complete shelf life is essential, as well as more hands-on demonstrations.

The development of a new scheme gave more understanding of the system, which was good. It is a very intensive training, but gives enough information to be able to continue with QIM both at SFIA as well as in the industry.

