

Composition, sensory assessment and parasites of Grey gurnard

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Grey gurnard (*Eutrigla gurnardus*) is a widely distributed demersal fish throughout the North Sea. The stock has increased since the late 1980s and the fish is ranked among the 10 dominant fish species in the area. It is caught as by-catch of the bottom trawl fish and presently mainly used for fish meal and oil production. The objective of this study was to investigate the potential of this species for human consumption. The studies focused on larger specimen, which can be consumed as whole fish or fillets. Quality evaluation of fish as human food should include the determination of the processing yields, of the composition (positive and unwanted compounds) as well as sensory assessment, biological and chemical changes throughout the year, a survey on parasites of human health significance and the storage characteristics fresh and deep frozen. The fat content of the fillets ranged between 2.7 % and 3.8 %, the protein content was 19 to 20 % and the amount of n-3-fatty acids was around 1 g / 100 g product weight. The sensory quality was rated as high by an experienced panel. *Anisakis simplex* was found to be the only parasite of health significance. Every fish was infected and the abundance in viscera and flesh was high. The distribution in the flesh was studied in detail and the removal of the belly flaps reduces the presence of *Anisakis* larvae in the edible part considerably.

Investigations on quality changes during prolonged frozen storage of whole Grey gurnard are under progress.