

Principles of Good Handling

Cool



Once you catch the fish, cool it with clean, crushed ice to slow down spoiling by bacteria and enzymes. Let the meltwater run off.

Fast



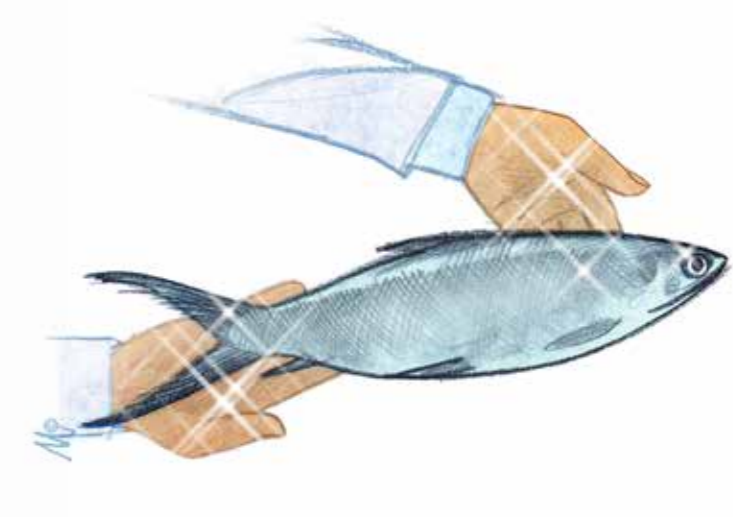
To avoid bacteria and enzymes damaging the fish, transport fish quickly. If transporting great distances, use lots of ice to keep fish fresh.

Clean



Keep everything that touches the fish clean to prevent contamination.

Gentle



Rough handling, resulting in split skin, bruising or burst guts, will make the fish spoil faster.

Good Handling during Landing

No animals



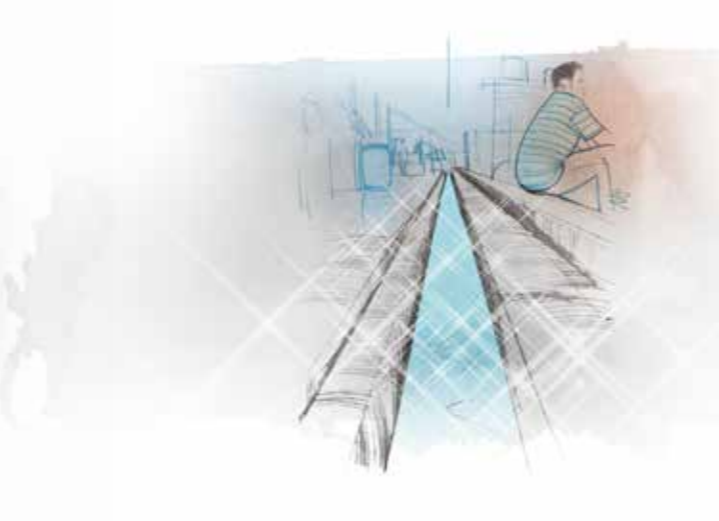
Animals carry germs and other parasites, and should be kept away from landing sites to reduce contamination and prevent food safety risks.

No waste



A waste disposal system should be in place. Collect, reduce, re-use and recycle.

Drainage



Keep the drainage ditch clear and clean to avoid clogging, and for speedy discharge of waste water.

Fresh water supply



Fresh, clean water must be available for cleaning of landing site and equipment. Never use dirty port water! It can contaminate fish, posing a serious health threat to its consumer.

Traditional Processing

Drying



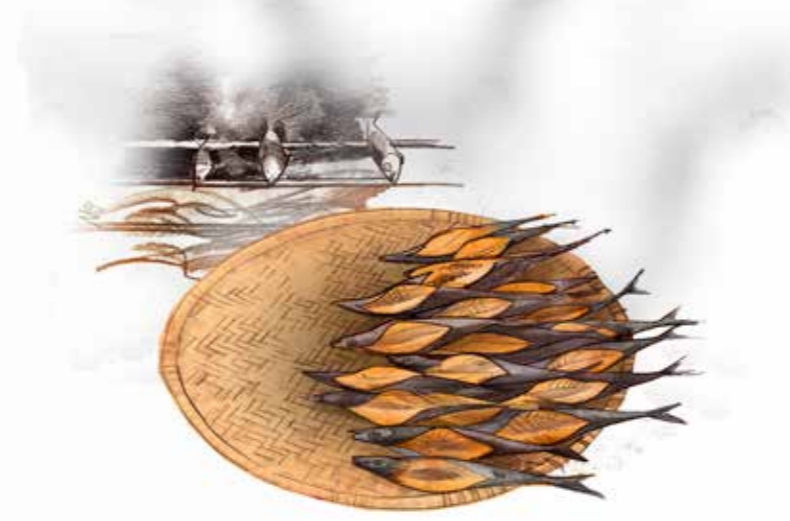
Cheap traditional method of preservation using the wind and sun. Reducing the water content inhibits the growth of microorganisms.

Salting



Salt can prevent, or drastically reduces, bacterial growth. Salted fish provides preserved animal protein even in the absence of refrigeration.

Hot smoking



Prevents fish from spoiling. Heat and smoke reduce the moisture content which slows down bacteria growth. Smoking changes the colour and infuses a new flavour to fish.

Fish products



Fish can be processed into many different products such as fish balls, crackers and nuggets.

Fish Products Labelling

Brand name



A brand name is used to identify a manufacturer's product distinctively from others of a similar type.

Ingredients



To help consumers make healthy and safe food choices, common names of ingredients and other additives must be listed on a food label.

Date



Expiration and best before dates indicate to consumers how long an unopened food product remains safe to eat.

Net weight



The amount of food included in the package, after packaging, or water or oil, is removed.



Ministry of Foreign Affairs of the Netherlands



Kingdom of the Netherlands



Netherlands Food and Consumer Product Safety Authority

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