

QUALITY MATTER; — 2 QUALITY IMPROVEMENTS COURSES —

NORDIC SEACO ARRANGING QUALITY COURSES

Quality courses for fishing crews



Seine vessel Bernt Oskar

Quality in focus

Nordic Seaco has been using winter months very good, working with the important matter of quality of **MSC approved Cod, Haddock** and other FAS species. Already early January, the crew of seine vessel **Sea Hunter**, was invited to quality approving course at Fag-skolen i Ålesund (**College of Ålesund**) with fishing master **Mr. Otto Giskeødegård**, to have common understanding on the quality issues, **CEO Mr. Hogne Worren** and **Sales Director, Mr. Robin Rasmussen** stucked together with the crew. Always necessary to have same understanding on quality, from seabed to table.



Nordic Seaco will be present at the busy **European Seafood Exposition**, Brussels. From Tuesday 24th to Thursday 26th of April. **CEO Mr. Hogne Worren** and **Sales Director, Mr Robin Rasmussen**, is currently activ to schedule business meetings from early morning, to late. We're looking forward meeting customers and new clients both admit.

Bernt Oskar hire NOFIMA researchers

To improve further catches and secure highest quality, **seina vessel Bernt Oskar**, make deal with **NOFIMA** (Norwegian applied research institute within the fields of fisheries, aquaculture and food). The scope of cooperation is simply to

improve flow-line of fresh **MSC approved Cod, Haddock** and other species, from cold arctic ocean to ready pack merchandise. Moving fish from seine to vessel, with **gutting** and **heading**, is crucial to obtain **highets quality**. Several critical control points has been identified, for further

Continuing the successful story with our good cooperation with seine vessel **Bernt Oskar**, entire crew was together for a two days intensive educational quality course in respect of fish quality. Entire flow from fishing gear, to packing was put on top for discussions. Fishing master **Mr. Jan Brox**, with **Råfisklaget**, was engaged to give his high skilled experiences in respect of all quality aspects. The crew gave full attention to all inputs. At the course **CEO Mr. Hogne Worren** and **Sales Director, Mr. Robin Rasmussen** participated together with vessel owner. Very good results, for well used time. Obviously, quality matter and improve results fishermen.

close-up study. Natural habitat of **MSC certified Cod & Haddock** ensure the best raw materials, but onboard handling is vital to end up with best quality. That's the background and intention from owner of **Bernt Oskar**.

Facts on quality

- **Demersal species like Cod, Haddock & Saithe.**
- **MSC-approved fisheries, with high demand in all markets.**
- **Attention on quality give allways best results.**
- **Direct links to the seine vessels Bernt Oskar, Harhaug I and Sea Hunter.**
- **Correct handling at first hands, give best fish quality.**

Facts on the expo

- **At Parc des Expositions, Brussels.**
- **Tuesday 24th to Thursday 26. april**

Please connect at:

post@nordic-seaco.no

Tel.: +47 7013 3700

Fax: +47 7013 3911



www.nordic-seaco.no

www.msc.org