



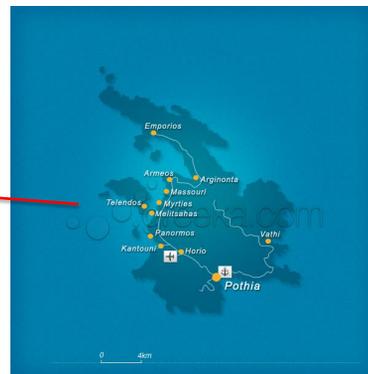
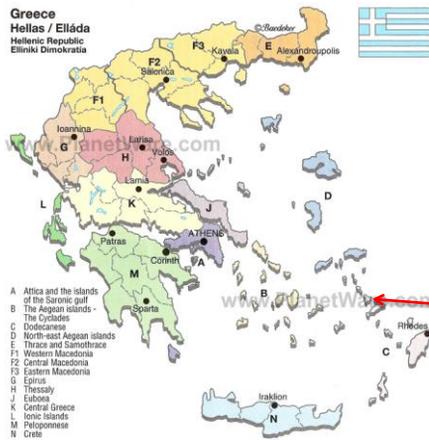
High Added Value Processed Seafood from Fish Species of Low Demand in the Island of Kalymnos - Greece

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First Regional Symposium on Sustainable Small-Scale Fisheries in the Mediterranean and Black Sea
 27–30 November 2013, St. Julian's, Malta



Kalymnos Island in the Dodecanesse



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The harbor of Kalymnos

**Sponges auction market
on Kalymnos harbor dock**



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Fishing Fleet in Kalymnos Island

450 vessels of which are (%)

- 85 small scale vessels using nets and longlines
- 7 small scale vessels targeting swordfish
- 6 small scale vessels targeting sponges
- 1.7 trawlers and
- 0.3 purse seiners

2,500 people are involved in the sector,
which is the 50% of the island active population

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Kalymnos EASTMED Project in Oct 2012

- Training support to fishermen wives
- Theoretical Lectures on Fish Processing and Quality Control
- Practical “Hands on Training” on the different fish processing methods



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Fish Species of Low Demand



Thunnus Alallunga (Albacore)



Katsuwonus pelamis (Skipjack tuna)



Sarda sarda (Atlantic Bonito)



Coryphaena hippurus (Common dolphinfish)



Boops boops (Bogue)



Sardina pilchardus (European pilchard)



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Methods of Fish Processing by Fishermen Wives



Cutting of fish (albacore)



Filleting of fish



Salting (dry or wet)



Smoking (warm or cold)



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Methods of Fish Processing by Fishermen Wives



Placing in the jars



Addition of local spices



Filling jars with hot olive oil



Wet sterilizing



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Production of High Added Value Products by Fishermen Wives

- Fish fillets in saltwater or olive oil and local spices
- Smoked fish fillets in olive oil with local spices
- Fish sauces with smoked or salted fish (albacore)



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International Consultants were in charge of training



Occasional Paper was uploaded in the EastMed web site including the women's receipts

Certificates were provided



A poster was prepared and is available



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Follow up Actions since Oct 2012

- Submission to the Greek Authorities of a research proposal for the further development of the Kalymnos processing laboratory, which contained:
 - Assessment of the nutritional value of the final products
 - Essential and beneficial trace Elements (Ca, Fe, Mg, Zn, Mn, K, Se)
 - Omega-3 polyunsaturated fatty acids (EPA, DHA) with human health outcomes
 - Calorific value measurements
 - Quality control of the final products
 - Organoleptic (odor, skin, eyes, flesh, gill color)
 - Physicochemical (proximate composition, PUFA, biogenic amines)
 - Microbiological (TVC, Enterobacteriaceae, Yeasts, Moulds, Aeromonas)



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THANK YOU

FOR YOUR ATTENTION !!

