

One of the more unusual new fish products introduced at ANUGA was "fish snack", an extruded product, similar to a potato chips, which uses cod raw material. It is available in five different flavours. The product has been designed as a health food. It has the advantage of not being deep-fried like potato chips and therefore combines high protein with low fat. The product was designed in cooperation with the Technological Institute of Iceland and the Fishery Laboratory in Iceland and is an example of the kind of results which can be achieved in cooperative ventures between industry and technical institutes.

DENMARK

Denmark is traditionally one of the largest exhibitors at ANUGA. Seafood figures prominently in the national display as Denmark is the world's third largest exporter of seafood. While Denmark's position is due primarily to its role as an entrepot, there are a number of world class seafood companies which have given Denmark a strong reputation as the producer of high quality seafood.

Among seafood companies exhibiting at the Danish stand were Glyngore Limfjord, Faroe Seafood and Royal Greenland. Glyngore produces a huge range of canned, bottled and frozen seafood products which sell in over 100 countries and are designed largely for the delicatessen trade. Included in the product range are Canadian lumpfish roe, salmon caviar and capelin roe. At ANUGA the company introduced several new products including whole mussels and mussel salad in brine as well as mussel meats in a variety of sauces. Glyngore is a major producer of mussel products in various preparations and have pioneered the development of this high protein product as a highly versatile food. The company also introduced a catering pack size of capelin roe known as "golden caviar" which was introduced as a consumer pack at ANUGA in 1987.

Faroe Seafoods, the major seafood processor in the Faroe Islands has been heavily involved in developing the large Faroese resource of blue whiting to manufacture seafood analogs. The company has also been successful with cod and introduced a product called "crab sticks in brine" at ANUGA. This product is made from cod and crab meat and is one of the few analogs currently available which utilize cod as raw material.

Royal Greenland, the world's largest producer of cooked and peeled cold water prawns used a press release to announce a new range of retail products at ANUGA with the accent firmly on health. Greenland halibut, cod and rockfish were presented as all natural fillets in 4 x 100 gram portion packs. A contrast was drawn between these products and other value-added fish and shellfish products which are "nutritionally ruined" by the addition of high fat/high calorie sauces and stuffings. Particular attention was drawn to the Greenland halibut which is particularly high in omega-3 fatty acids. These have been shown to reduce the risk of heart disease. Visitors to the Royal Greenland stand were offered an explanatory fact sheet