



Training Form for accreditation in skrei packaging

Organisation: Reg.no: Location:

Training aids:

- Norwegian Standard NS 9406: 2016 - Packaging of Skrei.
- Guidance in the selection and packing of skrei (Norwegian and English).
- Booklet with visual examples of errors in skrei packaging ("Skrei packaging errors").
- Video depicting gutting, cleaning and blank packing on the NR website: www.rafisklaget.no.
- Reports from Skrei patrol with pictures and other information from customers or the Norwegian Seafood Council.

NOTE.

Useful equipment: PC with large screen, or PC with projector.

For experienced learners an internal trainer is OK, for first timers an external trainer is recommended.

Provide plenty of space, good lighting, comfortable chairs and quiet, during the 2-3 hour session.

Course content – Important information . Learning aids a, b, and c.

Technical content – What each operator needs to know	Operator Requirements – must be able to explain or execute
-About the Skrei standard: NS 9406:16	Shall be familiar with contents and operator responsibilities
-the status of the skreistandard	Demand, expectations, requirements for credibility
-How to achieve premium Skrei quality (a and b)	Particular emphasis on company routines
-Specific quality criteria (a and b)	Bleeding out, gutting practices, sizes and general appearance
-Correct use of raw materials (a and b)	People with managerial responsibility
-Why is good bleed-out important? (a and b)	For appearance, durability and usage
-Why should fresh fish be kept at low temperature? (a and b)	An introduction to biological decay from enzymes and bacteria
-Correct gutting – avoiding mistakes (a, b, and c)	Emphasis on abdominal and neck cuts
-Why is the appearance of the fish important? (a and b)	Skrei – a product sold on its appearance
-Correct laying and icing of fish in containers (a and b)	An important factor in storage and demand
-Why should covering a fish in ice be avoided? (a and b)	Unattractive spotted fish are not sought after by discriminating buyers
-The selection and packaging of liver (a and b)	NOTE: Ideally work with a 7 day perishability limit
-The correct labelling of containers (a and b)	Important during distribution, and for wholesalers and retailers.
-Hygiene at work	Do not forget that skrei is a luxury product
-Keeping equipment clean	The importance of maintaining clean and professional equipment
-Keeping an orderly and tidy work area	Keeping the work area clean and tidy by brushing and spraying regularly

-Other business or manager priorities	Right selection, stability, focus on reputation
---------------------------------------	---

Additional information for sorters. Learning aids d and e.	Operator requirements
Repetition of key sorting requirements	Review what standards and guidelines require
About tolerances / borderline cases	If in doubt - do not apply the Skrei® trademark
Things to avoid at all costs (c, d and e)	Unsuitable raw materials - pressure to reduce quality thresholds
Correcting errors and omissions	(Discuss feedback from customers / Skrei Patrol)

Course no. by for season

The following operators have completed the Skrei course:

Date	Name (In capitals)	Signature

Course leader: **Program leader:**

E-mail: **E-mail:**

Mobile : **Mobile :**

Råfisklagets homepage (in Norwegian):

http://www.rafisklaget.no/portal/page/portal/NR/Omoss/Se_og_laer/Digital_kvalitetsveiledning