

## Training Form for accreditation in skrei packaging

Organization: ..... Reg.no: .....

Location: .....

### Training aids:

- Norwegian Standard SN 9406:2022 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](http://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.

<b>Course content – important information, learning aids a, b and c.</b>	
<b>Technical content – what every operator needs to know:</b>	<b>Operator requirements – Must be able to explain or execute</b>
About the skrei-standard SN / TS 9406:2021	Shall be familiar with contents and operator responsibilities
The status of the skrei standard	Demand, expectations, requirements for credibility
<b>How to achieve premium skrei quality ( a,b)</b>	Particular emphasis on company routines
Specific quality criteria ( a,b)	Bleeding out, gutting practices, sizes and general appearance
Correct use of the raw material ( a,b)	People with managerial responsibility
Why is good bleed-out important? (a,b)	For appearance, durability and usage
Why should fresh fish be kept at a low temperature? (a,b)	An introduction to biological decay from enzymes and bacteria
Correct cutting – avoiding mistakes (a,b,c)	Emphasis on abdominal and neck cuts
Why is the appearance of the fish important? (a,b)	Skrei – a product sold on its appearance
Correct laying and icing of fish in the container (a,b)	An important factor in storage and demand
Why should covering a fish in ice be avoided? (a,b)	Unattractive spotted fish are not sought after by discriminating buyers
The selection and packaging of liver (a,b)	Note: Ideally with a 7-day perishability limit




Course leader: .....

E-mail..... Mobile.....

Program leader: .....

E-mail: ----- Mobile: -----

Råfisklagets homepage (in Norwegian):

[http://www.rafisklaget.no/portal/page/portal/NR/Omoss/Se\\_og\\_laer/Digital\\_kvalitetsveiledning](http://www.rafisklaget.no/portal/page/portal/NR/Omoss/Se_og_laer/Digital_kvalitetsveiledning)