

SLAUGHTER QUALITY OF ATLANTIC SALMON (*SALMO SALAR*) USING COMPUTERIZED TOMOGRAPHY

HAVBRUK 2020 DIGITAL CONFERENCE

9.6.2020

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Motivation

- Current slaughter quality evaluation:
 - ✓ Costly, time consuming and laborious
 - ✓ Based on relatives
 - ✓ Measurement error



Reliable genetic evaluation of slaughter quality in Atlantic salmon using individual CT-phenotypes of breeding candidates.

Data: manual dissection and CT data

Manual dissection N=3044

- Harvest weight, gutted weight, fillet weight, body length
- Fat percentage with NIR
- Pigmentation, wounds, gaping, melanin spots, fillet deformity

- Alternative methods for measuring fat and pigmentation assessed

CT scanning, dead fish N=2012

- Virtual cuts

- Phenotypes from CT scans created using 3D image analysis of the different x-ray absorption properties of different tissues



CT scanning, live fish N=1425

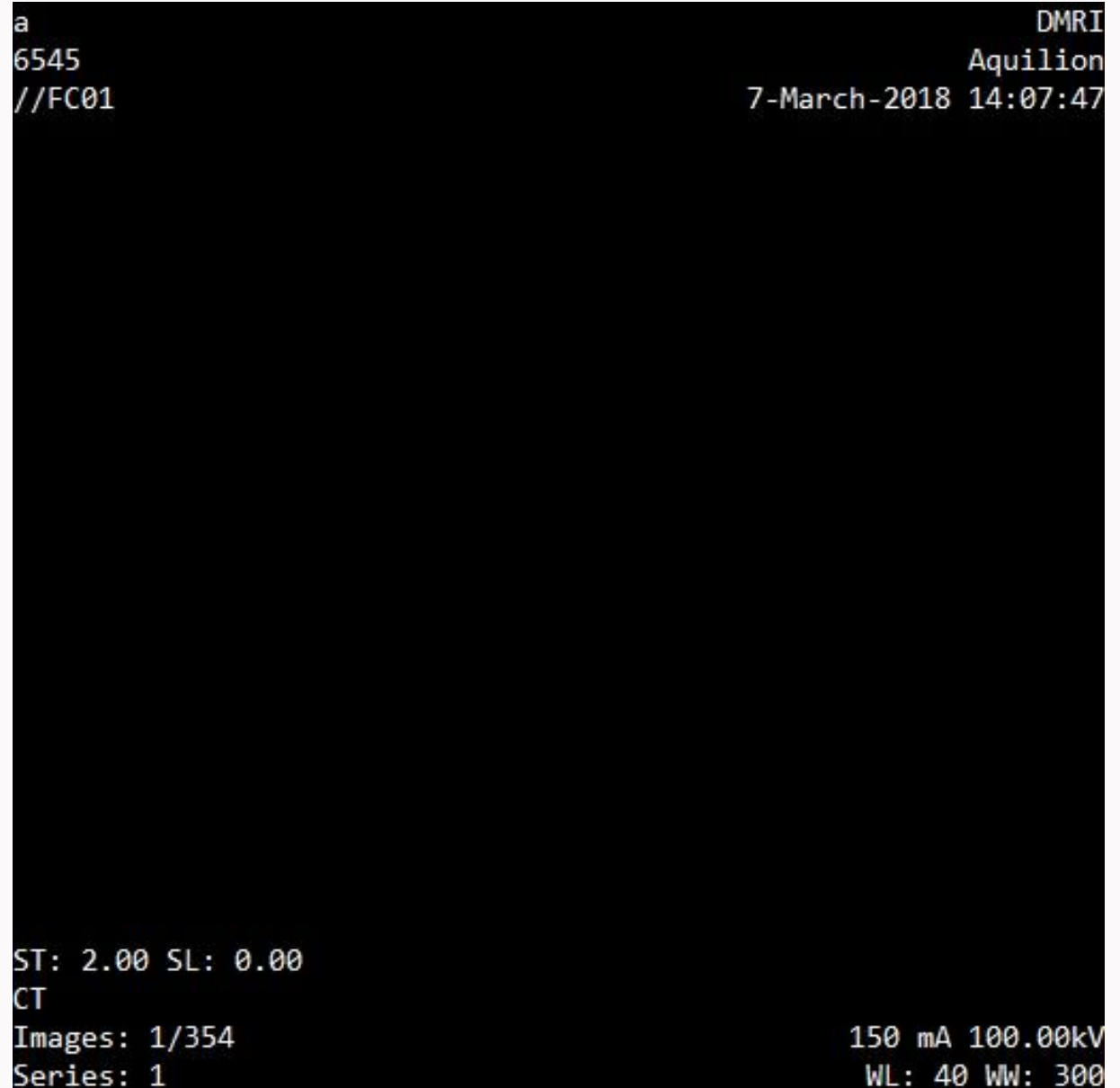
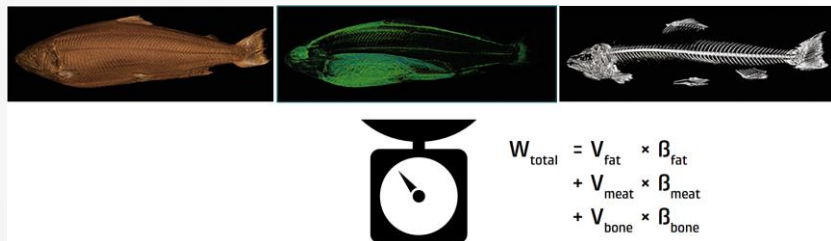
- Feasibility

- Similar phenotypes as in dead fish scanning

- Additionally: proportion cuts

CT scanning

- Three salmon scanned at a time
- Toshiba Aquilion 16
- 2 mm slice thickness



Genetic parameters

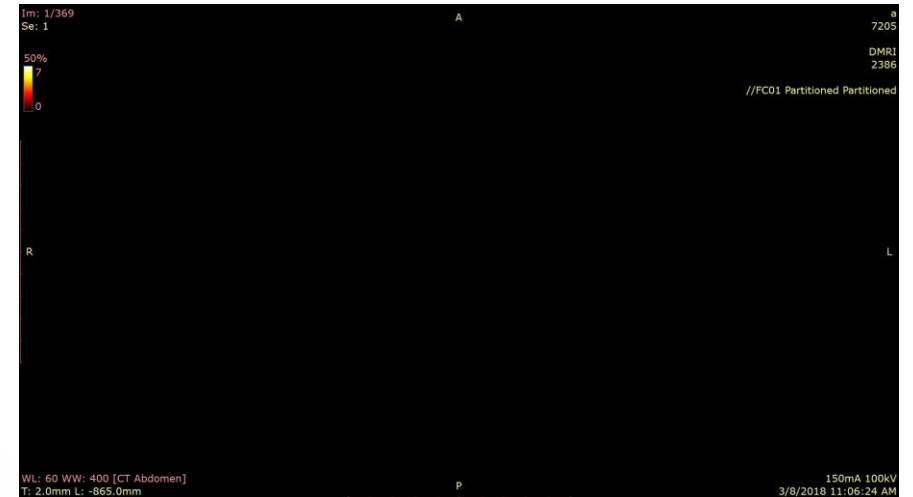
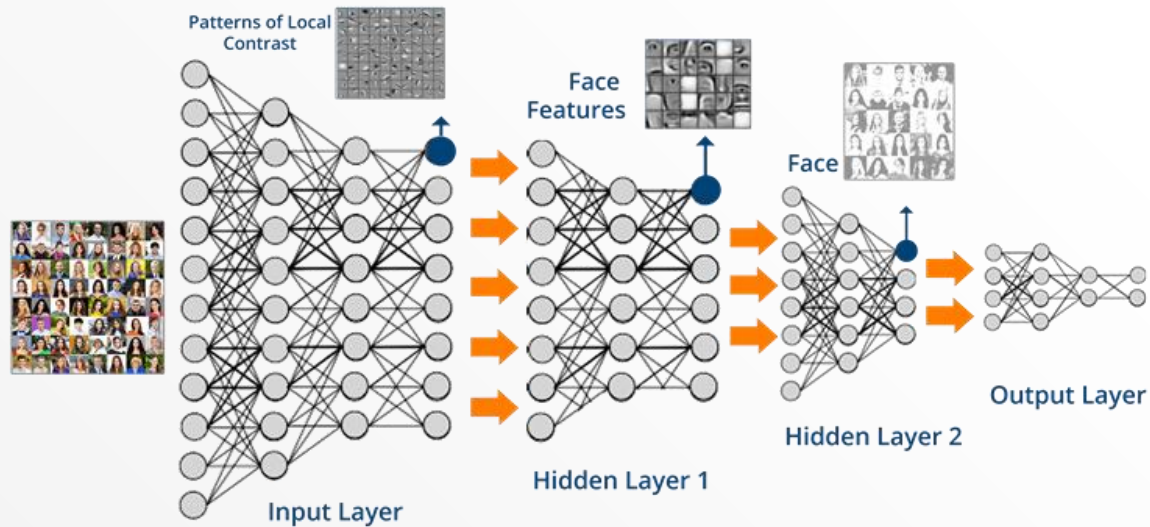
Variable	h ²	c ²
<i>Manual slaughter</i>		
MHWT	0.26 (0.07)	0.05 (0.03)
MGWT	0.29 (0.08)	0.04 (0.03)
MFWT	0.28 (0.08)	0.06 (0.03)
MFAT (%)	0.33 (0.08)	0.04 (0.03)
<i>CT scanning</i>		
FWT_CT	0.22 (0.08)	0.04 (0.03)
FFAT_CT (g)	0.35 (0.10)	0.03 (0.03)
FFAT_CT (%)	0.48 (0.06)	-
INTFAT_CT	0.21 (0.04)	0.07 (0.04)

Variable	h ²	c ²
<i>Live fish CT</i>		
FWT_CT	0.31 (0.09)	0.07 (0.03)
FFAT_CT (g)	0.35 (0.09)	0.06 (0.03)
FFAT_CT (%)	0.34 (0.08)	0.02 (0.03)
INTFAT_CT	0.35 (0.08)	0.04 (0.03)
<i>Live fish CT: proportions</i>		
LOINMEAT	0.24 (0.10)	0.10 (0.04)
LOINFAT (g)	0.42 (0.10)	0.04 (0.04)
LOINFAT (%)	0.47 (0.08)	-
NQC_MEAT	0.25 (0.10)	0.07 (0.04)

Variable	MHWT (g)	MFWT (g)	FAT (%)	FWT_CT	FFAT_CT (g)	FFAT_CT (%)	INTFAT_CT
MHWT (g)		0.89 (0.02)	0.35 (0.09)	-	0.92 (0.02)	0.61 (0.07)	0.69 (0.06)
MFWT (g)	0.90 (0.00)		0.65 (0.06)	1.0 (0.00)	0.95 (0.01)	0.68 (0.06)	0.72 (0.05)
FAT (%)	0.37 (0.02)	0.43 (0.02)		0.64 (0.08)	0.85 (0.04)	0.91 (0.03)	0.21 (0.12)
FWT_CT	-	0.94 (0.00)	0.52 (0.02)		0.90 (0.02)	0.56 (0.08)	0.56 (0.08)
FFAT_CT (g)	0.91 (0.00)	0.88 (0.01)	0.65 (0.02)	0.92 (0.02)		0.87 (0.03)	0.39 (0.10)
FFAT_CT (%)	0.57 (0.02)	0.57 (0.02)	0.67 (0.02)	0.55 (0.02)	0.82 (0.01)		0.11 (0.11)
INTFAT_CT	0.80 (0.01)	0.75 (0.01)	0.39 (0.03)	0.77 (0.01)	0.66 (0.02)	0.35 (0.03)	

Other results:

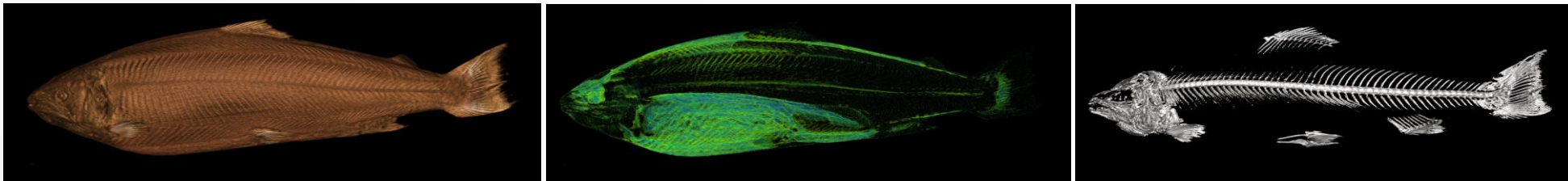
- Melanin spots
- The Q-point NIR system
- SORS



Conclusions

CT scanning and derived virtual cuts reliably describe the slaughter quality of the fish relative to carcass composition and fat content

CT scanning can be performed on live fish





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Photo: Dennis Brandborg Nielsen

Financed by:



Norwegian Seafood Research Fund

