

CAN WE CREATE MORE VALUE IN SEAFOOD THROUGH CLUSTERING?

*Dr. Thor Sigfusson, Founder and Chairman
The Iceland Ocean Cluster*



The automation of whitefish bone detection and removal



2014

82kg

per manhour

2017

190 kg

per manhour



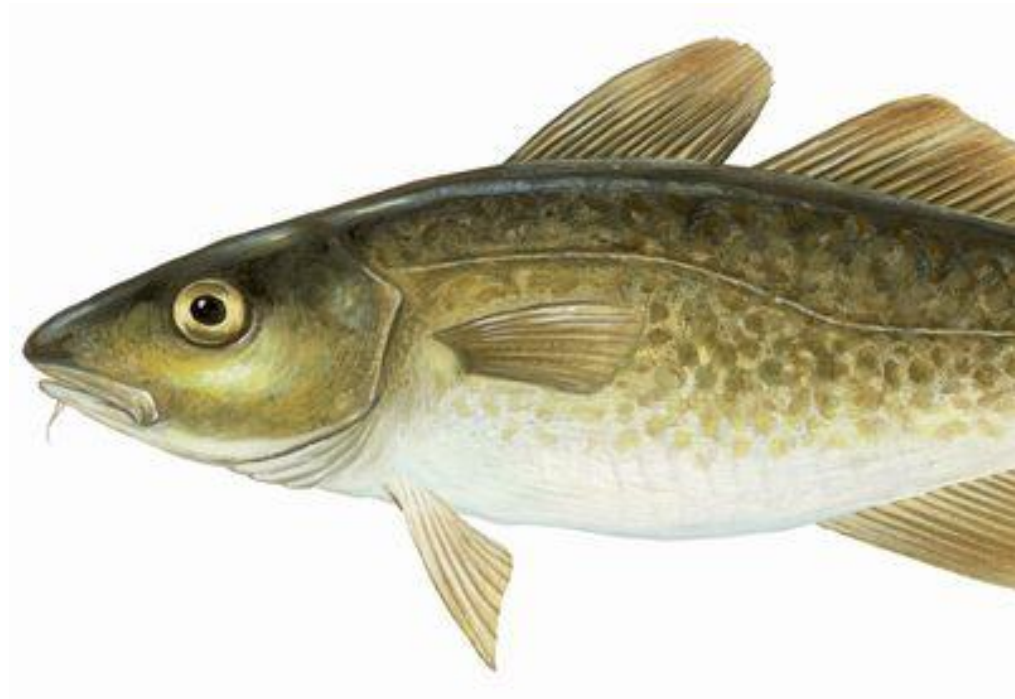
Processing

130%



EFFICIENCY

Using more
of the
Fish



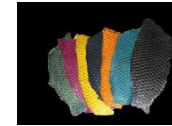
Canned products made from cod liver: Smoked liver and liver paté



Fisk skin transformed to collagen



Fish skin transformed to leather



Natural fish stock for food processing



Heads and bones dried and exported



Caviar from roe

Enzymes from intestines used for medical products



Liver oil used for Omega-3 and capsules



Hand- & foot creams with omega 3



Fish skin as wound care



Fish skin



Shoe and clothing
production



USD 50/kg

Fish Collagen protein made out of fish skin



USD 15/Kg

Fish Collagen as retail products



USD 120/Kg

Your fish skin as wound care?



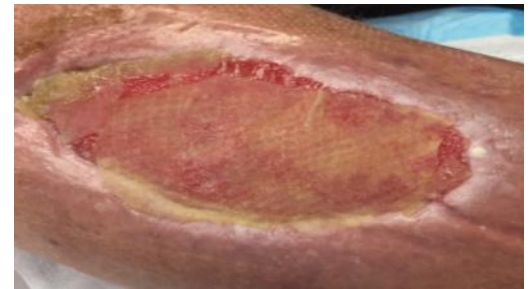
Burn wound



Fish skin applied



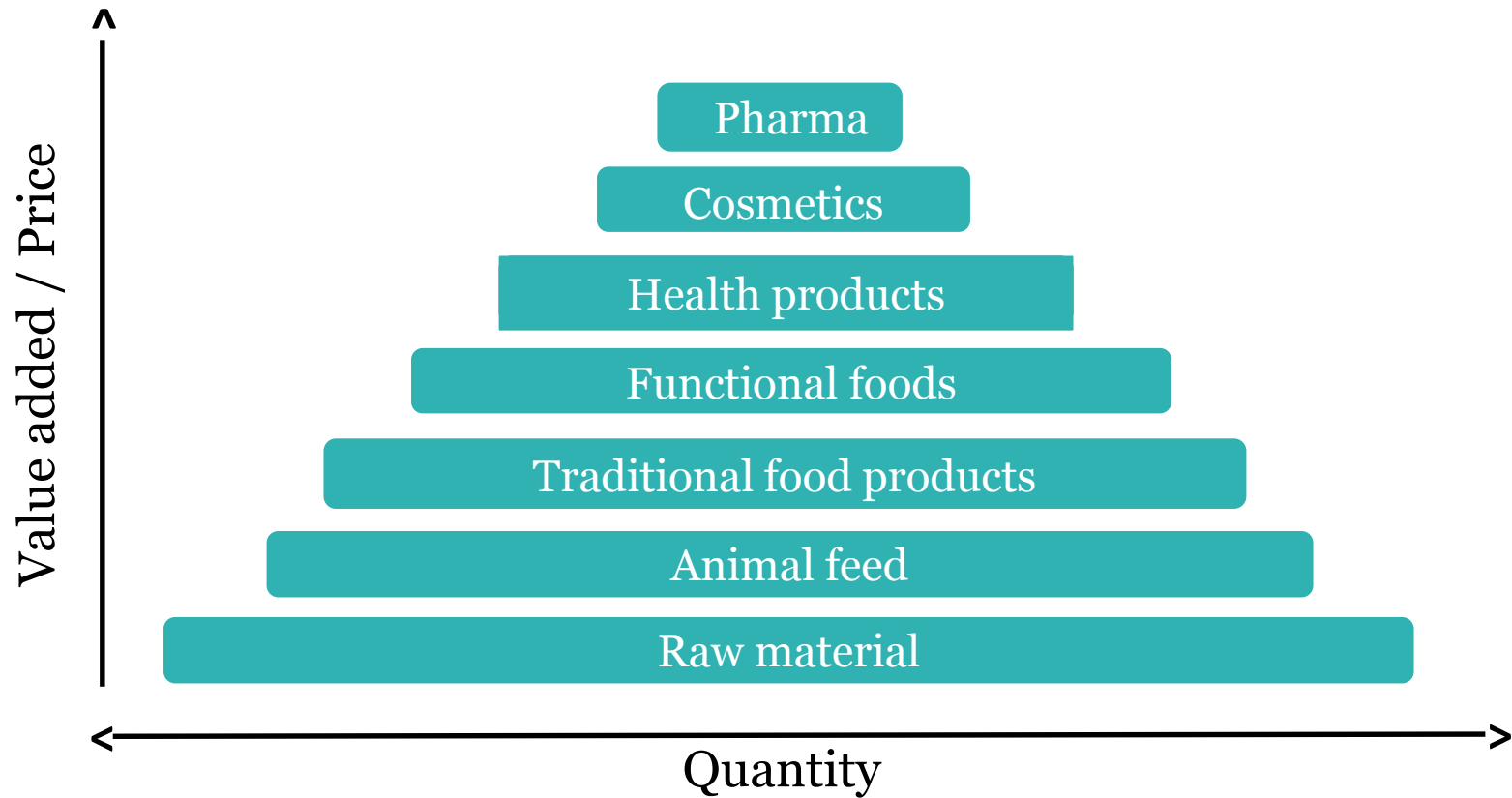
Healing with
fish skin



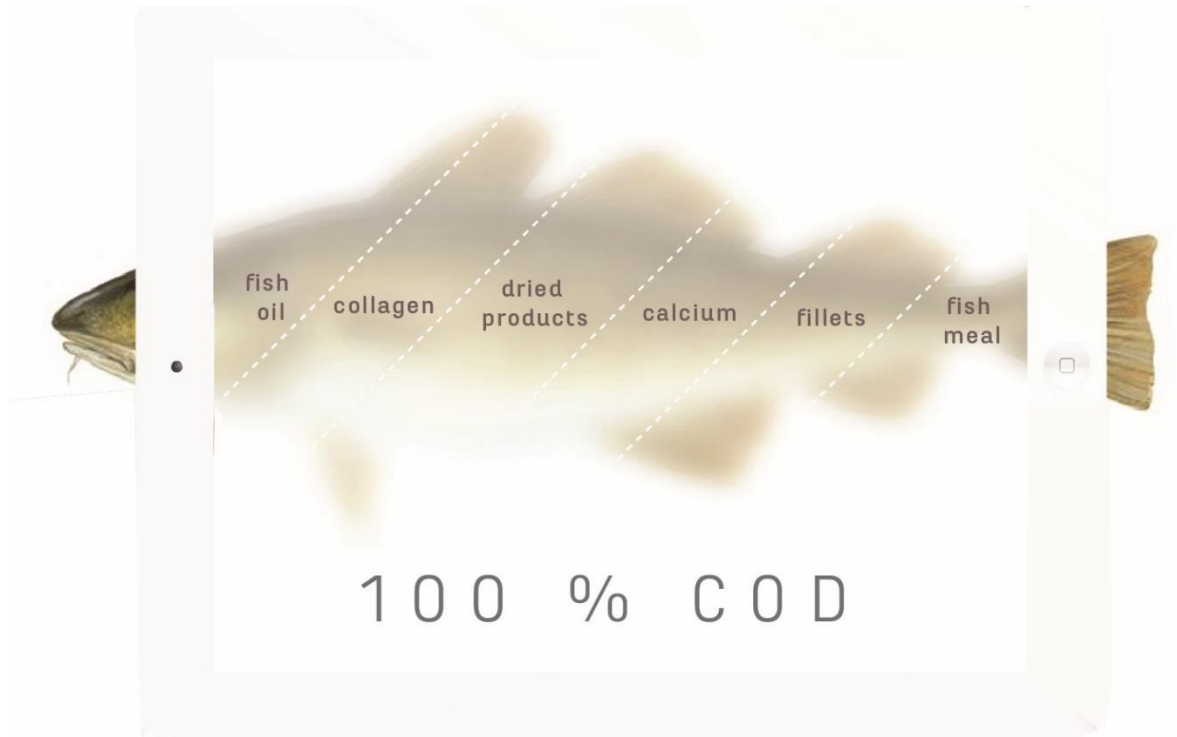
USD 2000/one skin



VALUE PYRAMID OF FISH PRODUCTS



codland



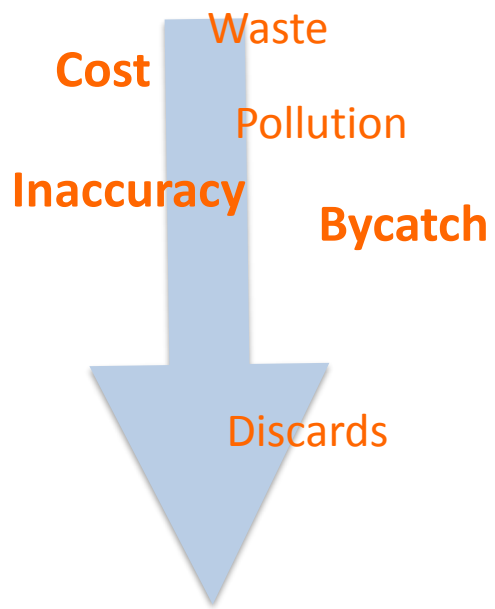




High-value cucumber chain

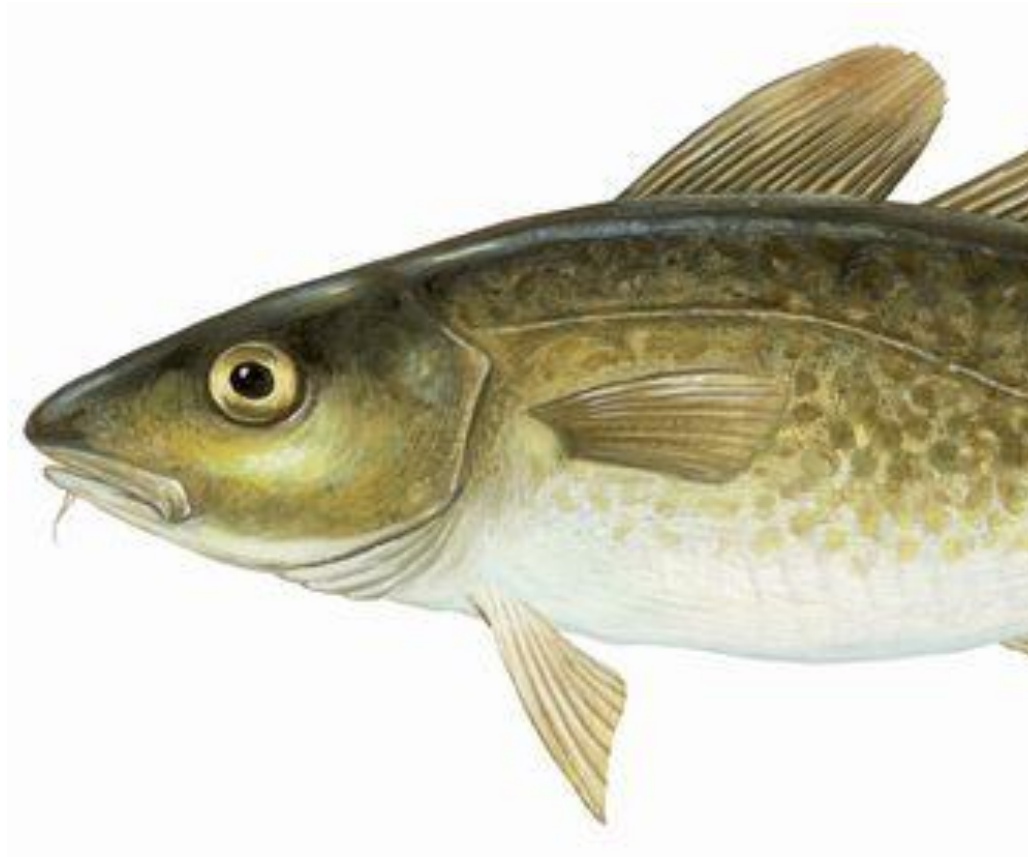


Emphasis on sustainability quality
and low environmental impact



OCEAN CLUSTER NETWORK





Dr. Thor Sigfusson
The Iceland Ocean Cluster
www.oceancluster.is

