



Validation of storebox for preserving the quality of packaged salmon

SISTERS Project
Practice Abstracts

No. 42

Author:
Eroski (WP4 leader)

Country/Region:
Spain

Keywords:
#SensoryQuality
#InnovativeLogistics
#ShelfLifeOptimization

Contact Information:
AITIIP Centro Tecnológico
(Spain - Project Coordinator)
carolina.penalva@aitiip.com

Eroski
(Spain - WP4 leader)
ainara_llona@eroski.es

The problem

Fresh salmon has a short shelf life, and logistics play a critical role in maintaining quality during storage and distribution.

Traditional pallets may not sufficiently preserve sensory properties or prevent spoilage. Innovative packaging solutions for logistics need validation to ensure their effectiveness.

The solution

Within the SISTERS project, the Storebox (SB) was tested as an alternative to traditional pallets for packed salmon storage.

Sensory quality tests, including visual appearance, texture, smell, and packaging condition, were conducted over 14 days. Both SB1 and SB2 were compared with the pallet under identical storage conditions.

Benefits

The trial demonstrated that salmon stored in the SB maintained comparable quality to that stored on pallets.

Both SB and pallets scored “Good” or “Excellent” until Day 8, with slight sensory deterioration after prolonged storage. The SB’s performance, along with its compact design, makes it a viable alternative for optimizing storage and transport.

Validation of storebox for preserving the quality of packaged salmon



PRACTICAL RECOMMENDATIONS



Use the SB for short to medium-term salmon storage (up to 8 days) to ensure high-quality retention. Regular checks of sensors are critical, as technical issues interrupted data collection despite sufficient battery charge. Combining the SB with routine quality monitoring can enhance efficiency in the seafood supply chain.



About SISTERS and this Practice Abstract

This practice abstract was elaborated in the framework of the SISTERS project, based on the EIP AGRI practice abstract format. © 2024

Project dates: from November 2021 to April 2026.

Goal: to systemically reduce food loss and waste in the main stages of the food value chain in Europe through innovations targeted to each stage of the chain.