

# SibFU Scientists Proposed to Balance the Use of Valuable Arctic Fish Species

Scientists of the School of Trade and Services of Siberian Federal University conducted the first stage of a study on commercial fish of the Arctic zone of Krasnoyarsk Territory. Having studied the data on the chemical composition of different species of northern fish, as well as the available information on the biological value of food products from Arctic fish after processing, the experts came to the conclusion that it is necessary to systematize and expand these data. The work of the Krasnoyarsk scientists will contribute to developing



an evidence base for the promotion of products in accordance with the requirements of the interstate regulation of the Customs Union TR CU 022/2011 "Food Products in Terms of Their Labeling".

The Arctic territories of Krasnoyarsk Territory have a special commercial significance. The northern waters are inhabited by fish of the family Salmonidae (whitefish, broad whitefish, tugun, nelma, muksun, peled, omul, vendace, etc.), burbot, smelt, and pike. Unfortunately, as of today there is no systematic information about the features of the composition of commercial fish in the Arctic of Krasnoyarsk Territory. There is even less information about the value of products from Arctic fish obtained using different processing methods (freezing, salting, drying, etc.).

*"As consumers, we want a greater variety of fish products, preferably local raw and affordable. Preference to local products is a global trend, which is why we need to clarify and update information on the nutritional value and chemical composition of Arctic fish of Krasnoyarsk Territory,"* said **Galina Gubanenko**, research leader, Head of the Department of Technology and Catering of the School of Trade and Services of Siberian Federal University.



According to the expert, there is now a disbalance in the use of Arctic fish resources — the vast majority are valuable species: nelma, whitefish, muksun, omul. At the same time, no less useful and delicious mainstream fish species, for example, pike or burbot, have little representation on the market.

*"It is worth expanding product lines with mainstream fish species, quotas for which do not really change. They can also be used to make canned food, preserves, semi-finished products. Such fish can be more affordable and profitable to supplement the diet of citizens due to the high content of nutrients and healthy omega-3 fatty acids,"* said **Galina Gubanenko**.

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