HALIOMER
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PRESENTATION

• Technical Centre

  Recognized as an Agro Industrial Technical Institute (ITAI)

• Boulogne-sur-Mer

• 25 years

• 15 employees
TECHNICAL MEANS

Pilot plant (EC certified)

Specialized accredited laboratory
4 main activities
1. TECHNICAL SUPPORT TO COMPANIES

• Technical and economic feasibility studies
• Design and development of new food products (formulation, packaging, shelf-life, adapt to french taste…)
• Development of processes
• Pilot-production
• Industrial transfer
1. TECHNICAL SUPPORT TO COMPANIES
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Others

- Maximise the value of by-products
- Analysis of the environmental impact of products
- Evaluation and optimisation of production lines
- Technical support to business start-up
2. ANALYSIS LABORATORY

• **Analytical control of seafood products**
  - Microbiological analysis
  - Chemical analysis
  - Weight control
  - Sensorial analysis
  - Control of fresh fish before expedition
  - Determination of products shelf-life
  - Bacterial challenge test…

• **Hygiene / Quality audits**

• **Internal support for product development**
3. APPLIED RESEARCH

Studies and work of general interest for the seafood sector

• **Fish freshness / Seafood quality**
  - New tools to assess fish freshness
  - Methods to detect frozen / thawed fish
  - Melanosis
  - Fraud detection (added water…)
  - Fish products shelf-life extension (ex: Bio-preservation)

• **Food safety**
  - Parasites
  - Histamine
  - Microbiological risks (*Listeria*)

• **Nutritional quality of seafood**
3. APPLIED RESEARCH

EXAMPLES OF PROJECTS

- Efficiency of bio-preservative strains of lactic acid bacteria on histamine development inhibition in tuna fish / or on microbiological and sensory quality of slightly marinated salmon

- Fish shelf-life extension and *Anisakis simplex* larva destruction by high-hydrostatic pressure

- Parameters influencing the apparition and extension of *Rigor* in fish

- Impact of processing technologies on omega 3 fatty acids in fish

- Comparison and performance study of different seafood thawing technologies
3. APPLIED RESEARCH

PARTNERS

Local scientific partnership
- Joint Technology Research Unit
  (“Unité Mixte Technologique”)
  “Freshness and quality of seafood products”
HALIOMER / AFSSA / IFREMER / ULCO

National / European partners
- Other technical centres
- Scientific institutes and French agencies
- Schools / Universities
- Professional organizations
- Companies
- Pole of competitiveness (Aquimer)
4. TRAINING

- Certified continuous professional training organization

  - Customised training courses
    
    (*development of new products, processing technology food health and safety*).

  - Initial training
    
    (*processing and preservation of seafood products*).