

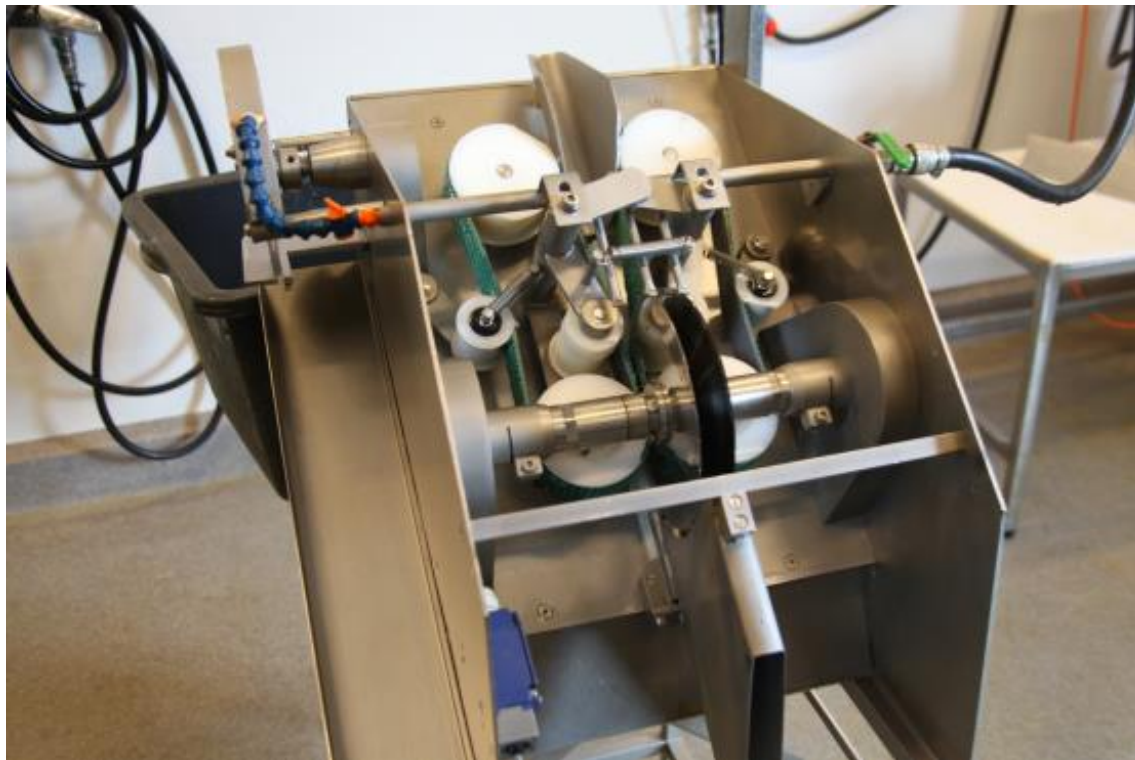
Notes from a visit to a Finnish fish landing

Eleven boats deliver their catch to this fish landing facility. It is organized as association (forening) and EU financed 90 % of the building costs. The municipality is responsible for maintaining and operational costs. The fish is mainly sold to one fish buyer, but also some small local fish buyers are buying from the fish landing. Each fisherman sells their catch separately.

The main fish species are perch (abbor) and whitefish (sik) using gill nets (40mm eye size, 3 meter high). The distance they travel to the fishing locations is typically about 13 nautical miles.

We were given a tour and demonstration of one of the boats and the facility where fish are prepared.

Fish (perch) preparation starts with the splitting machine (kløyvemaskin). Fishermen often work jointly in the facility. One person can do about 300 kg of splitting per hour. After about one hour they rotate in the work stations.



Splitting machine without the protective cover



The head is first cut off with a saw at the side of the splitting machine.



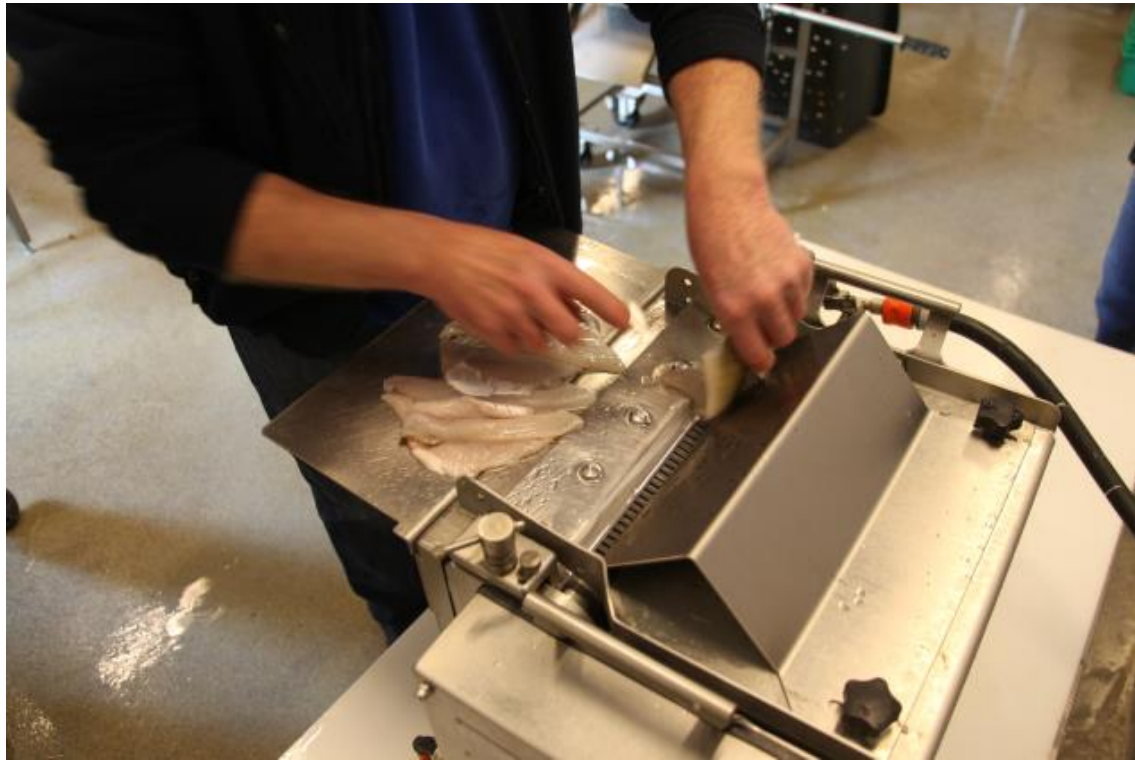
The fish is fed into the opening. The machine will split the fish and take out the bone.



Next step is to cut away the tail and other fins manually.



A variety of knives is used for processing.



Then the skin is taken off with a specialized machine (skinnemaskin).



The fish boats are about 10 to 13 meters long. One boat will typically set about 800-900 m of nets each time.



Most boats have a conveyor for pulling in the net. Fish are removed by hand and the net falls into a plastic barrel. Fish are placed in a plastic holding tank which is raised to dock with a crane, and then moved to the facility using a hand truck



Barrels with nets are pulled to the back of the boat, the nets are hanged over the metal rod and set back in the sea.

