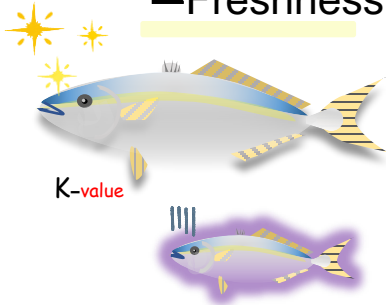


# International standardization of K-value testing method as freshness index for fish

Why do we need “K-value Testing method” standard?

- ▶ **Worldwide seafood consumption rise** in recent years  
→ Freshness = one of the most critical factors of seafood



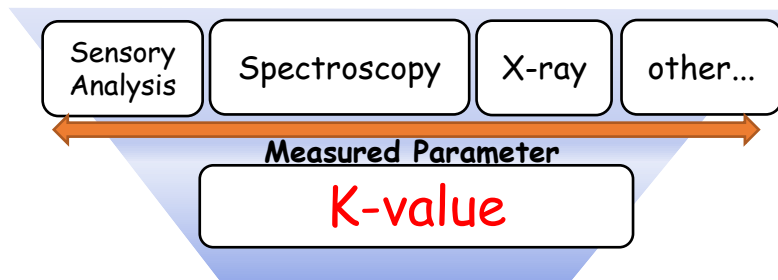
AAAA **K-value:** well-known fish freshness index

If we have a standard of K-value testing method ,  
it may boost high quality fish distribution !

**Simple and accurate “K-value testing method” is essential!!**

What can be achieved by “K-value testing method” standard?

**Harmonization of K-value testing method standard and other freshness indexes for fish**



What kind of fish products are required freshness index?

✓ **Sushi** ✓ **Marinade fish** ✓ **Sashimi**

**Freshness Index**

✓ **Materials of surimi, canned and dried fish** ✓ **Frozen fish products**

Simple and validated K-value measurement protocol has been established.

Develop international standards of fish freshness index

**Its dissemination in the world will guarantee the quality of the fish products distributed**

Evaluation of the freshness of fish and its products can be done by any organizations in any countries with the same accuracy!

**We need your participation in ISO committee!**

**ISO** (International Organization for Standardization) <https://www.iso.org/home.html>

1. ISO/TC 34 (food products technical committee) published almost 1000 standards which have been used worldwide in the food and agricultural business sector.

2. We need your participation in TC 34 and join a new working group we will propose.

If you are interested to join this work  
Please contact **FAMIC** (Yuko SHIMODA)

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