

## Nouvelle méthode de détection de l'espèce de thon en conserve en 24 heures

The Laboratory of Molecular Biology of the Technology Centre of Expertise in Marine and Food Research (AZTI -Tecnalia) developed a DNA detection system for canned and processed tuna, enabling the validation in just one day.

This new method will help to differentiate whether the product is bonito, yellowfin tuna or bigeye tuna, for example.

So far, the genetic methodologies to determine the DNA required several days to obtain a conclusive result. Therefore, the development of this innovative methodology is of great interest for the canning industry.

Currently, canned products are produced, in many cases, from imported frozen tuna loins. These skinless loins present huge advantages in terms of productivity and process performance, but because of the difficulty in distinguishing species visually, there could be mistakes in canned product labelling.

The AZTI -Tecnalia method, which provides speed, reliable and conclusive results, was accredited by the National Accreditation Body (ENAC).

Laboratory scientists continue working on developing new validation methods of marine species with the aim of providing the fishing and canning industry effective tools to ensure their traceability systems, AZTI reported.

Thanks to DNA technology, experts can identify genetically Cantabrian anchovy and bonito, among other resources.

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