

# **The necessity of optimal handling methods in marine aquaculture**

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## **Abstract**

Considering the shortage of fresh water in the country, one of the main priorities is the use of salt and brackish water for the culture of aquatic animals, so that the fish culture program in marine cages is one of the main projects in line with the resistance economy plans in the country. According to a study carried out by the Refa Company in Norway in 2000, it was reported that, due to the length of the coastline of 3050 km on the north and south coast of the country, using fish cage systems in cages, it can be annually produced up to 910 thousand tons of fish and other aquatic organisms. One of the problems of fish farmer in cages is the lack of adequate information on the methods of fish handling to the coast, and as a result, the fish are in a lack of quality and susceptible to spoilage in the traditional method. This situation is more pronounced at the end of the culture season, especially in late May and early June, due to the relative increase in temperature (in the north of the country). Under these conditions, fish tissues lacked rheological properties, elasticity and consistency, so that after handling of fish to coast, fish bones causes damage to tissue and the process of microbial and chemical spoilage in damaged specimens occurs more quickly. In this study, different methods of handling and qualitative parameters of spoilage of fish are mentioned.

**Keywords:** Cage culture, fish handling, qualitative parameters