
(Cyprinus carpio)

*

(/ / : / / :)

(°C)
(TVB-N) (TBA) (PV))
) () ()
() ()
(P< /) ()
/ / / / / / /)
(ppm) (P< /)
O₂

(Cyprinus carpio)

:

() Shabanpour .

(Hypophthalmichthys molitrix)

Tangestani .

Perez- Alonso *et al.*,)

()

.(2003

()

Tokur .

.(Rezaei *et al.*, 2003)

()

-

(Cyprinus carpio)

-

.(Park *et al.*, 1996)

Al-)

(Sheviklo, 2000)

.(bulushi *et al.*, 2005

-

()

Cakli .(Schubring, 1999)

(Sander)

(Sardina pilchardus)

(°C)

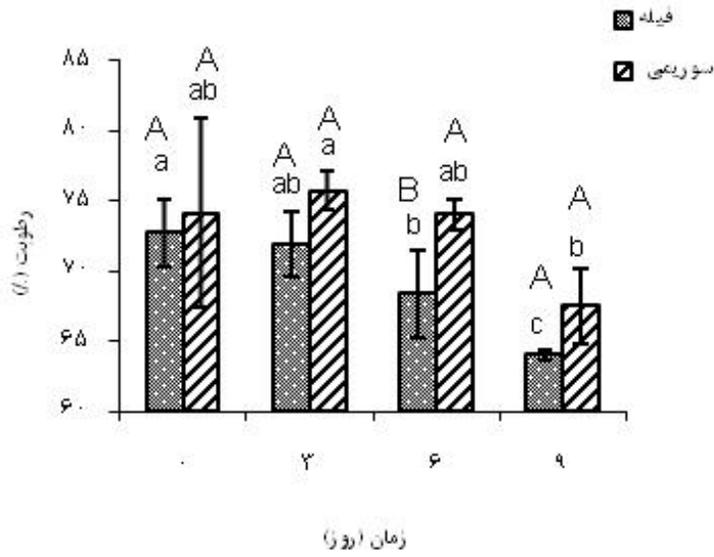
lucioperca

() / /

(ANOVA)
LSD
SPSS

(P < /) (Zar, 1996)

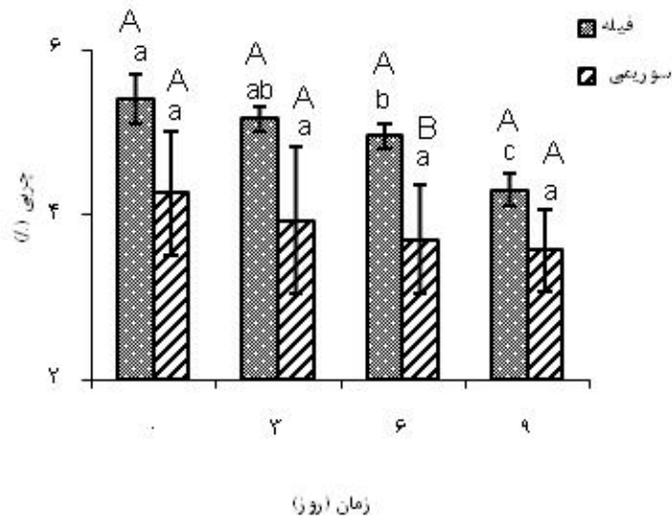
Excel



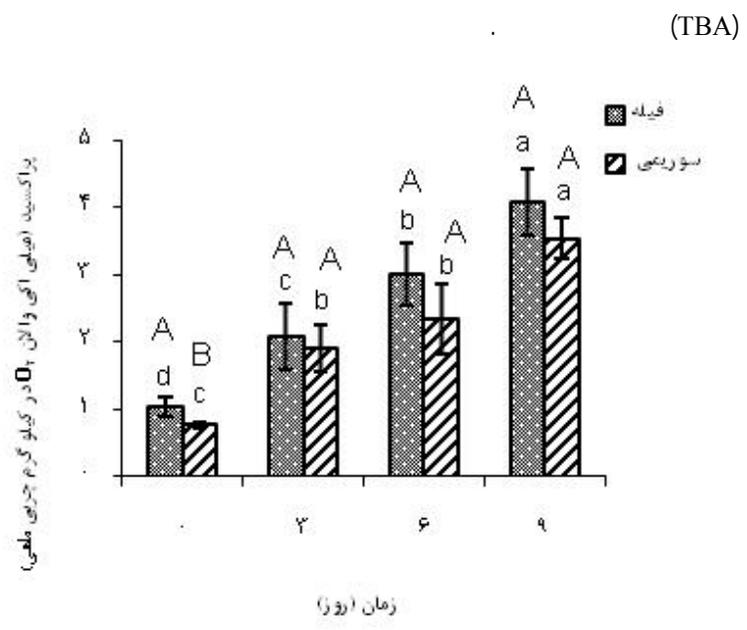
(A, B) ± (a, b, c)

()

/ / / /



(A, B) ± (a, b, c) (PV)



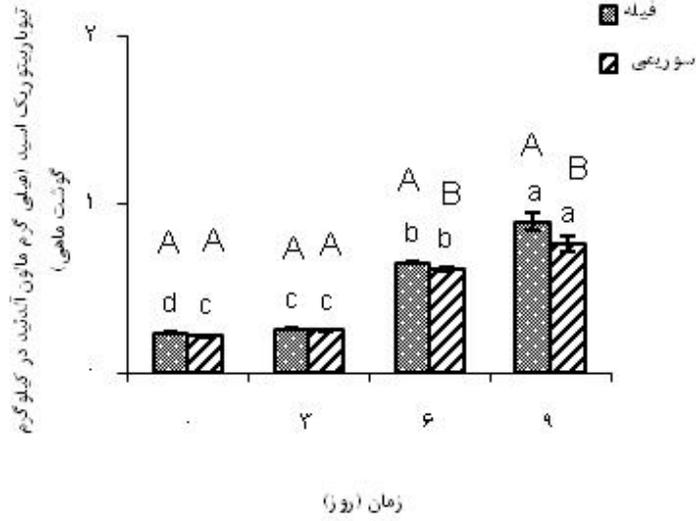
(A, B) ± (a, b, c)

()

(TBA)

-

(TBA)



)

(A, B)

±
(a, b, c, d)

(

(TVB-N)

TVB-N

/ / /

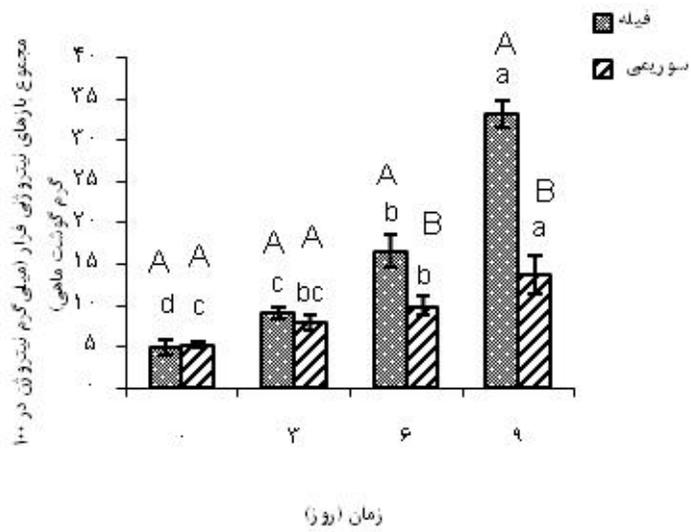
()

(Heme iron)

()

/ /
/

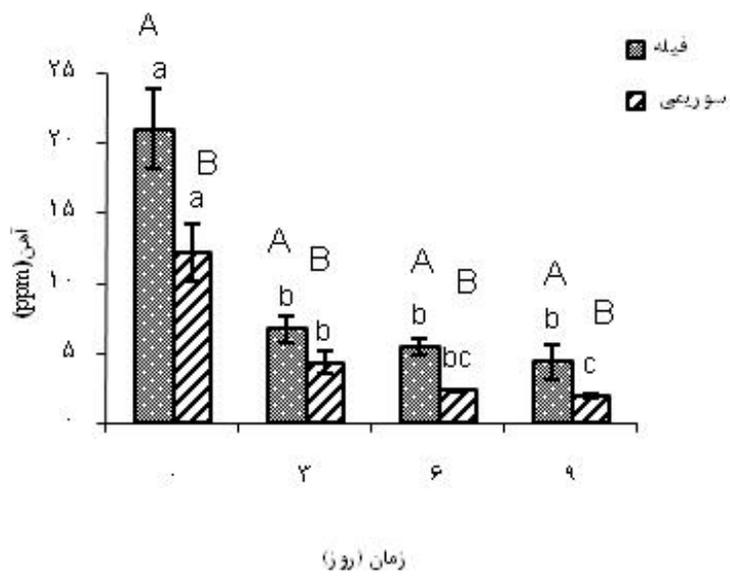
() /



(A, B)

±
(a, b, c)

()



(A, B)

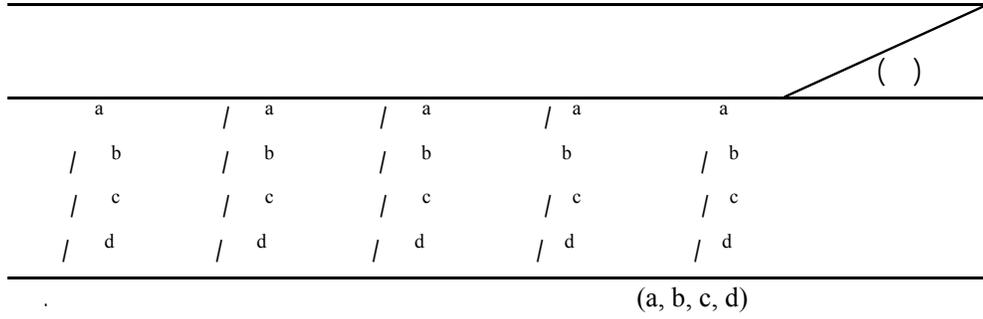
±
(a, b, c)

(ppm)

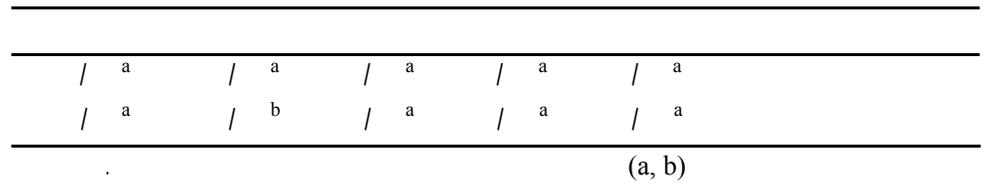
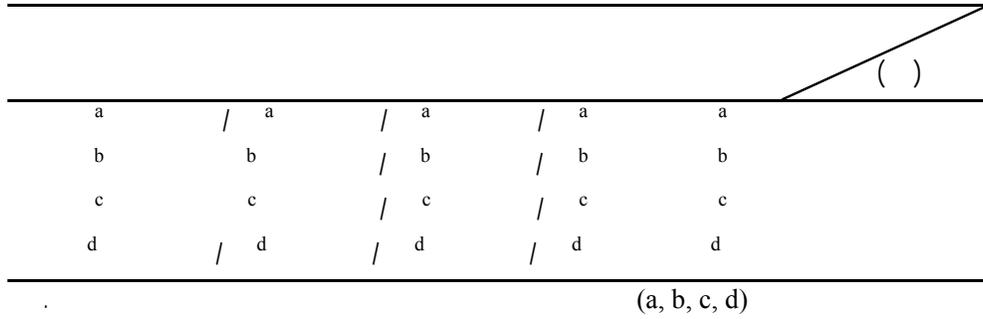
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/ / / /
 / / / /

(Toyomizu *et al.*, 1981)

(Ben- Gigirey *et al.*, 1999)

Tokur

()

(*Oncorhynchus mykiss*)

- Neamati ()
/ (Taşkaya *et al.*, 2003)

.(Hoke *et al.*, 2000) /
Dragoev *et al.*, 1998; Olafsdottir *et al.*,)
.(1997; Gomes *et al.*, 2003

Al-Bulushi ()

- () Neamati
)
(1995) Huss (

TBA
.(Aubourg *et al.*, 2002)

TVB-N .

Mazorra-)
.(Manzano *et al.*, 2000

(2000) Lakshmanan .

TVB-N .(Huss, 1994)

Huss,) ()

...

- TVB-N (1995; Ababouch *et al.*, 1996)

-

Cakli *et al.*,)
() Taşkaya (2005
(Oncorhynchus mykiss)

- TVB-N .

Castro *et al.*,)
() Chytiri (2007
TVB-N
(Oncorhynchus mykiss)

/

Namulema () Aubourg
()

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Quality of Fish Finger Produced from Common carp (*Cyprinus carpio*) During Storage time at 4 °C

Sh. Hasani¹, E. Alizadeh doughikollae^{*1}, E. Hayati jafar beygi¹ and M. Kamyab yeghaneh¹

¹Department of Fisheries, Faculty of Natural Resource, Zabol University, I.R. Iran

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Abstract

Fish finger is a semi-prepared product of fish that many studies have been done to improve its texture, taste, flavor and color. The present study aims at investigating the quality and sensory characteristics of fish fingers produced from fillet and surimi of common carp during storage in refrigerator. Fish fingers were packed and then stored in refrigerator (4 °C). Chemical parameters (fat content, heme iron, peroxide value (PV), Thiobarbituric Acid (TBA), total volatile basic nitrogen (TVB-N) were measured and sensory analysis (texture, smell, taste, color and total acceptance) were determined by panelists on 0, 3, 6 and 9 days. The amount of peroxide (meq O₂/kg fat fish), thiobarbituric acid (mg malondialdehyde/kg fish flesh) and total volatile bases nitrogen (mg N/100 g fish flesh) of fish fingers between treatments were significantly different (P < 0.05). While the values of fillet and surimi fish finger reached to 4.07, 0.9, 33.17 and 3.53, 0.77 and 13.73 at the end of storage, respectively. The increase of values in fillet fish fingers was more than surimi fish fingers (P < 0.05). Heme iron content in both treatments showed a significant decrease. Total fat of fillet fish finger showed a significant decrease in comparison to surimi at the end of storage. Results of sensory analysis indicated significant reduction in sensory characteristics of fish fingers. Based on sensory analysis of two different types of common carp fish fingers shelf life was determined six days in refrigerator.

Keywords: Chemical parameters, Common carp (*Cyprinus carpio*), Fish finger, Sensory analysis, Shelf life.