NUTRITIONAL AND ORGANOLEPTIC EVALUATION OF PRESERVED SARDINE UNDER NOVELTY PRESERVATIVE TECHNIQUES

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ABSTRACT

Fish is one of the most important animal protein courses in the tropics and sardine is the popular name of a variety of ting, oily forage fish in the *Clupeidae* family of herring sardine is a seasonal fish. Fish spoilage after the colour, flavour, texture, odour, and chemical composition of fish and these turns affect the nutritional quality, consumer acceptability, and commercial value of fish for fish preservation can delay or stop fish spoilage there are several methods of fish preservation. Marination is the process of immersing meals in a solution to allow flavor and texture to develop the final product Marination is a semi preservation method. However, sardine is a seasonal fish. It should be preserved to keep long period and increase the commercial value. Therefore a research study was conducted, to evaluate the physicochemical and sensory quality of marinated sardine 0 minutes, 30 minutes, 1 hour,1.30 hours, 2 hours marinated period of sardine fish was evaluated at the laboratory, faculty of technology, Eastern University Sri Lanka

In this research study, five different time periods (T1, T2, T3, T4, T5) 0,30, 1, 1.30, 2) with control 0 minutes control T1 prepared fish samples were tested randomly (CRD) with three replications. After the preservation technique sensory evaluation was conducted, based on the scores, the most preferred was T4 (marinated for 1 hour 30 minutes. For the crude protein test analysis T1, T2, T3, T4, T5 got (14.5±0.214g, 14.493±0.215g, 14.477±0.218g, 14.465±0.216g, 14.448±0.216g) respectively. The results reveal that there was no significant difference in crude protein contact over time among the five forms of treatments. For fat content T1 (3.7875±0.0962), T2 (3.7350±0.0968), T3 (3.7200±0.0917), T4 (3.7075±0.0923), and T5 (3.6975±0.0937). There is no significant difference in the fat content. This might be due to the transmission of the fat into the marinated solution.

TABLE OF CONTENTS

LIST OF TABLES

LIST OF FIGURES