



STUDIES ON SOME BOLTI FISH ADDITIVES

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VDM Verlag Aug 2009, 2009. Taschenbuch. Book Condition: Neu. 220x150x9 mm. Neuware - Today's fish industry is facing new challenges that require intensive controls during their processing, storage or distribution. Farmed Bolti fish (*Oreochromis niloticus*) is highly adaptable kind preferred by most classes of people. Wide study on selected antimicrobials and antioxidants individually or in mixtures using of *E. coli* O157:H7 in vitro was carried out. Fish was divided, treated then kept at either 3+1°C or -18+1 until they were organolyptically rejected. During subsequent storage, chemical composition, freshness tests, physical and microbiological properties and sensory evaluation for untreated and treated fish were investigated. Obtained results indicated that *E. coli* O157:H7 was significantly affected and low detectable count after 3 days was found. The shelf-life of treated Bolti fish was extended 5 and 11 days for un-eviscerated and eviscerated refrigerated fish, respectively. The shelf-life stability could be prolonged 2 months for frozen fish. Finally, our investigation recommends that using this handling system could be a promising facility for improving the shelf-life stability of refrigerated or frozen farmed Bolti fish. 152 pp. Englisch.

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