CHEMICAL AND SENSORY EVALUATION OF MARICULTURED GILT-HEAD SEA BREAM (*SPARUS AURATUS*) STORED IN ICE

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ABSTRACT

Quality and freshness of maricultured gilt-head stored in ice were assessed by sensory and chemical methods. A specific sensory scheme based on E.U. and Torry sensory schemes was developed. The various chemical parameters examined in this study can not be used as safe indices of fish freshness, particularly during the initial stages of storage, as none of them correlate well with the results of sensory assessment.

Hy and TMA-N showed a minimal increase during the trial, whereas pH value and TVB-N increased considerably only over the later stages of storage. TBA value remained very low throughout storage period and finally, FFA presented significant changes over various stages of iced storage.

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