

SPOILAGE OF FARMED EUROPEAN SEA BASS
(*Dicentrarchus labrax*)
DURING ICED STORAGE

Submitted by : IOSSIPIDIS CHRISTOS

*A thesis submitted in partial fulfilment of the requirements for the degree
of Master of Science in Food Technology.*

Supervised by : Dr. E. EVMORFOPOULOS

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UNIVERSITY OF LINCOLNSHIRE & HUMBERSIDE
SCHOOL OF APPLIED SCIENCE & TECHNOLOGY

SEPTEMBER 1996

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To my daughter Mary

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ABSTRACT

Quality and freshness of ungutted, marincultured European sea-bass, stored in ice, were evaluated by sensory and chemical methods. A specific sensory scheme based on E.U. and TORRY schemes was developed for the assessment of sea-bass freshness. None of the various chemical parameters examined in this study correlate well with results of the sensory assessment and therefore can not be used as accurate indice of fish freshness particularly during the initial stages of storage. Hy showed a minimal increase during the trial, whereas TBA value did not change conciderably throughout storage. The increase in FFA content was probably due to the diffusion of lipolytic enzymes from fish viscera and did not appear to correlate with quality deterioration. The possibility of using nucleotide catabolites and K-value as freshness indices should be investigated.

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